



In House Catering

Autumn Menu

March 2020 – July 2020

Corporate, Wedding and Event catering specialists

Page 1	Breakfast, Morning and Afternoon Tea
Page 2 - 3	Light Lunch and Whole Cakes
Page 4 - 5	Lunch Bags and Lunch Trays
Page 6	Platters and Grazing Tables
Page 7 - 8	Canapes
Page 9 - 10	Buffet
Page 11	Formal Dining



BREAKFAST, MORNING AND AFTERNOON TEA MENU

Autumn Menu: March 2020 – July 2020

Please visit our website for up-to-date pricing

Savoury Items

House sausage roll with tomato relish

Venison and black doris plum sausage rolls with beetroot relish

Mexican chicken and black bean empanadas with lemon yoghurt dipping sauce

Potato rosti topped with cream cheese, smoked salmon and dill cucumber (gf)

Spinach, artichoke, caramelised onion and feta puff pastry parcel (v)

Stout, steak and mushroom pie

Bacon, parmesan, potato and herb croquettes with tomato chilli dipping sauce

Bao buns filled with almond coated chicken, pickled red cabbage and sriracha mayo (df)

Basil pesto mini loaves filled with chorizo, red pepper and shaved parmesan

Mini croissant filled with leg ham, tomato and cheese

Mini croissant filled with baby spinach, brie and avocado (v)

Mini sesame seed bagel filled with flaked salmon, caper cream cheese and rocket

Finger sandwiches – Ham and egg salad – Mixed vegetables and hummus (v)(2pp)

Bread roll ups filled with pulled chicken in celery mayo with sundried tomato strips (df)(2pp)

Bacon, potato, tomato, rocket and cheddar frittata with tomato relish (gf)

Courgette, pinenuts and ricotta mini quiche (v)

Herb and cheese scone with butter on the side (v)

Spinach and feta pinwheel scone (v)

Savoury muffin of the day

Sweet Items

Assorted mini French Danish pastries (2 per person) (v)

Assortment of mini beignets – Red fruits, caramel, chocolate hazelnut and apple (2 per person) (v)

Raspberry, chia and coconut overnight oats topped with compote and almonds (Vegan)

Carrot cake mini loaf with cream cheese frosting (v)

Chunky seasonal fruit with picks and chocolate sauce (v)(gf)

Citrus scones with jam and cream (v)

Cinnamon and date scones with butter on the side (v)

Chefs choice cupcake of the day (v)

Sweet muffin of the day (v)

Melting moments with lemon buttercream filling (v)

Peanut butter chocolate chip cookie (v)(gf)

Ginger slice (v)

Apricot fudge slice with white chocolate topping (v)

Chocolate peppermint slice (v)

Coconut rough slice (v)



CAFÉ TO YOU – LIGHT LUNCH MENU

Autumn Menu: March 2020 – July 2020

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Sandwiches, rolls & wraps

Croissant – Lemon pepper chicken, aioli, rocket, cucumber and shaved parmesan
Ploughman Sandwich – Silverside, wholegrain mayo, mesclun, pickled red cabbage and swiss cheese
Sesame Knot – Leg ham, chow chow, mesclun, tomato and gherkin (df)
Pesto Roll – Salami, cashew red pepper hummus, rocket, cheddar and sundried tomato strips
Tomato Tortilla – Mixed roasted vegetables, cashew red pepper hummus, rocket and parmesan (v)
French Stick – Sweet onion marmalade, baby spinach, tomato, cucumber, brie and sprouts (v)

Salads

Chilli prawn, vermicelli, carrot, cucumber, mung beans, coriander and mint with sesame lime dressing (gf)(df)
House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)
Roasted kumara, rocket, carrot, cashew, red onion and feta with maple balsamic dressing (gf)(v)
Beef strips, shredded iceberg, tomato, cucumber, coriander, spring onion, sesame seeds with house sesame mayo (gf)(df)
Chicken Karaage, mint coriander slaw, light siracha mayo and lemon wedge (gf)(df)

Savoury Items

Courgette, pinenuts and ricotta mini quiche (v)
Bacon, caramelized onion and cheese mini quiche
Mushroom, thyme and feta mini quiche (v)
Ham, leek, gruyere and chive quiche wedge
Bacon, potato, tomato rocket and cheddar frittata with tomato relish (gf)
Roasted chickpea, red pepper, red onion, spinach, paprika and feta frittata with vegetable relish (v)(gf)
Flaked salmon, spinach, potato, capers and cream cheese frittata (gf)
Stout, steak and mushroom pie
Classic mince potato top pie
Chipotle bean and corn pie (v)
Chef's choice selection of club sandwiches (including vegetarian) (2pp) (df)
Mexican chicken and black bean empanadas with lemon yoghurt dipping sauce
Bacon, parmesan and herb croquettes with tomato, chilli dipping sauce
Potato rosti topped with cream cheese, smoked salmon and cucumber dill (gf)
Bao buns filled with almond coated chicken, pickled red cabbage and siracha mayo (df)
Venison and black doris plum sausage rolls with beetroot relish
Rice paper rolls filled with char sui pork fillets, mango and coriander mint slaw with lime sesame dip (gf)(df)
Rice paper roll filled with teriyaki beef, cashew, mung beans and rocket with sesame mayo dip (gf)(df)



Sweet Items

Melting moments with lemon buttercream filling (v)
Peanut butter chocolate chip cookie (v)(gf)
Ginger slice (v)
Apricot fudge slice with white chocolate topping (v)
Chocolate peppermint slice (v)
Coconut rough slice (v)
Assortment of mini beignets – Red fruits, caramel, hazelnut, chocolate and apple (2 per person) (v)
Chunks seasonal fruit with picks and chocolate sauce (v, gf)
Chefs choice cupcake of the day (v)
Carrot cake mini loaves with cream cheese frosting (v)
Sticky date mini loaves (v)
Yo-Yos with a dark chocolate ganache centre (v)

WHOLE CAKES

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Prices (including GST)

Small Cake \$60.00 (Approx. 12 Slices)
Medium Cake \$80.00 (Approx. 16 Slices)
Large Cake \$100.00 (Approx. 20 Slices)

Mississippi mud cake with dark chocolate ganache
Coffee cake with espresso frosting
Lemon drizzle cake
Cherry pineapple ring with glaze icing



LUNCH BAGS

Autumn Menu: March 2020 – July 2020

\$17.00 each (including GST)

Served cold in individual bags made from 100% recyclable and biodegradable sustainably sourced paper

Option 1

Croissant – Lemon pepper chicken, aioli, rocket, cucumber and shaved parmesan

House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)

Melting moments with lemon buttercream filling (v)

Option 2

Sesame Knot – Leg ham, chow chow, mesclun, tomato and gherkin

Roasted kumara, rocket, carrot, cashew, red onion and feta with maple balsamic dressing (gf)(v)

Ginger slice (v)

Option 3

Pesto Roll – Salami, cashew red pepper hummus, rocket, cheddar and sundried tomato strips

Chicken Karaage, mint coriander slaw, light siracha mayo and lemon wedge (gf)(df)

Peanut butter chocolate chip cookie (v)(gf)

Option 4 – Vegetarian

French Stick – Sweet onion marmalade, baby spinach, tomato, cucumber, brie and sprouts (v)

House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)

Chocolate peppermint slice (v)

Option 5 – Vegan

Sesame knot roll – Tomato, avocado, cucumber, rocket and sprouts (vegan)

Roasted root vegetables, baby spinach, sundried tomato and mixed seeds with maple balsamic vinaigrette (vegan)

Double chocolate raw goodness slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

Gluten/dairy free sandwich – Leg ham, chow chow, mesclun, tomato and gherkin

Chilli prawn, vermicelli, carrot, cucumber, mung beans, coriander and mint with sesame lime dressing (gf)(df)

Chocolate, banana, turmeric raw goodness slice (vegan)(gf)

Option 7 – Paleo

Bacon, herb coconut flour loaf (gf)(df)

Beef strips, shredded iceberg, tomato, cucumber, coriander, spring onion, sesame seeds with citrus olive oil (df)(gf)

Plain seasonal fruit skewer (vegan)(gf)



LUNCH TRAYS

Autumn Menu: March 2020 – July 2020

\$20.00 each (including GST)

Served cold on individual disposable trays made from 100% recyclable and biodegradable sustainably sourced paper
Plastic wrapping is 100% recyclable, salad pots and forks are made from 100% biodegradable bioplastic

Option 1

Croissant – Lemon pepper chicken, aioli, rocket, cucumber and shaved parmesan
House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)
Bacon, caramelized onion and cheese mini quiche
Melting moments with lemon buttercream filling (v)

Option 2

Sesame Knot – Leg ham, chow chow, mesclun, tomato and gherkin
Roasted kumara, rocket, carrot, cashew, red onion and feta with maple balsamic dressing (gf)(v)
Roasted chickpea, red pepper, red onion, spinach, paprika and feta frittata with vegetable relish (v)(gf)
Ginger slice (v)

Option 3

Pesto Roll – Salami, cashew red pepper hummus, rocket, cheddar and sundried tomato strips
Chicken Karaage, mint coriander slaw, light siracha mayo and lemon wedge (gf)(df)
Mushroom, thyme and feta mini quiche (v)
Peanut butter chocolate chip cookie (v)

Option 4 – Vegetarian

French Stick – Sweet onion marmalade, baby spinach, tomato, cucumber, brie and sprouts (v)
House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)
Courgette, pinenuts and ricotta mini quiche (v)
Chocolate peppermint slice (v)

Option 5 – Vegan

Sesame knot roll – Tomato, avocado, cucumber, rocket and sprouts (vegan)
Roasted root vegetables, baby spinach, sundried tomato and mixed seeds with maple balsamic vinaigrette (vegan)
Sundried tomato, pine nut and pumpkin filo parcels (vegan)
Double chocolate raw goodness slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

Gluten/dairy free sandwich – Leg ham, chow chow, mesclun, tomato and gherkin
Chilli prawn, vermicelli, carrot, cucumber, mung beans, coriander and mint with sesame lime dressing (gf)(df)
Rice paper rolls filled with char sui pork fillets, mango and coriander mint slaw with lime sesame dip (gf)(df)
Chocolate, banana, turmeric raw goodness slice (vegan)(gf)

Option 7 – Paleo

Bacon, herb coconut flour loaf (gf)(df)
Beef strips, shredded iceberg, tomato, cucumber, coriander, spring onion, sesame seeds with citrus olive oil (df)(gf)
Seared lemon dill salmon skewer (gf)(df)
Plain seasonal fruit skewer (vegan)(gf)



PLATTERS

Autumn Menu: March 2020 – July 2020

Prices (including GST)

Fresh Seasonal Sliced Fruit Platters

Small \$25.00 serves 5 guests

Medium \$50.00 serves 10 guests

Large \$70.00 serves 15 guests

Whole Fruits Bowl \$3.45 per guest

La Fromagerie

Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, sweet fruit chutney, dried and fresh fruits

Small \$70.00 serves 5 -7 guests

Medium \$115.00 serves 10 -12 guests

Large \$150.00 serves 15 -18 guests

The Deli Counter

A selection of deli meats, marinated olives, pickles, Mediterranean vegetables, relishes and chutneys with sliced Artisan breads and croutons

Small \$70.00 serves 5 -7 guests

Medium \$115.00 serves 10 -12 guests

Large \$150.00 serves 15 -18 guests

Rustic Stone

A selection of Artisan breads, marinated olives, hummus, Mediterranean vegetables, chicken cognac pate and relishes
\$80.00 - Serves 8-10 guests

Asian Influence

Bao buns filled with hoisin pulled pork, slaw, sriracha mayo and assorted rice paper rolls with sesame lime and sweet chilli dipping sauces

\$125.00 - 45 Pieces

GRAZING TABLES

Grazing Table for approx. 20 guests \$400.00

Grazing Table for approx. 35 guests \$570.00

Grazing Table for approx. 50 guests \$700.00

Grazing tables include the following:

Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, sweet fruit chutney, dried fruits, deli meats, marinated olives, pickles, Mediterranean vegetables, relishes and chutneys with sliced Artisan breads and croutons, hummus, chicken cognac pate and relishes

Hand rolled sushi and rice paper rolls served with soy sauce, wasabi, and pickled ginger (including vegetarian)

Fresh seasonal sliced fruits



CANAPE MENU

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Prices (including GST)

5 different items for \$19.00 per guest
6 different items for \$22.50 per guest
7 different items for \$25.50 per guest
8 different items for \$27.50 per guest

From Sea

Smoked salmon, celeriac remoulade and lemon filled vol au vents
Cajun prawn, chilli mango avocado salsa and crème fraiche on puff pastry rounds
Crab salad, salmon caviar and spring onion curls in filo cups
Pan seared fish cake topped with fennel apple slaw
Hot smoked salmon, pickled cucumber, caper cream cheese on toasted brioche

From Land

Manuka smoked lamb, roasted cherry tomato and gremolata on potato parsnip rosti
Beef sirloin strips, Thai chilli dressing, kewpie mayo on egg noodle cake
Braised lamb, mint yoghurt and crushed pistachio in mini Yorkshire puddings
Pork fillet rolled in mustard and herbs, sour apple salsa on garlic buttered crostini
Chicken roulade with sundried tomato feta centre, olive grape salsa and crushed hazelnuts

From Garden

Goats cheese, beetroot gelee, candied walnut on puff pastry rounds
Edamame, ricotta, hazelnut, mint gel and micro herb on fried polenta
Vietnamese noodle salad, hoisin tofu and soy meringue in mini bamboo boats
Smoked capsicum salsa, crème fraiche and basil stuffed baby potatoes
Red wine mushroom, balsamic onion and feta on house made cheese cracker

Something Sweet

Vanilla panna cotta, strawberry gelee, balsamic strawberries, cream in shot glasses
Dark chocolate brownie rounds, orange mousse, candied orange and chocolate shavings
Lemon curd, Italian meringue and freeze-dried mandarin in sweet pastry shell
Mini seasonal fruit flan, aniseed glaze and toasted almonds
Coffee mousse, cream and chocolate shavings in a dark chocolate cup

Chef on Site

Spicy pulled beef croquettes with chipotle mayonnaise
Spiced chicken and chorizo kofta with tzatziki
Mini soft-shell tacos filled with pulled pork in tangy BBQ sauce and beetroot slaw
Pork and prawn wontons with lime sesame dipping sauce
Seared lamb fillet, pistachio tapenade and red wine reduction served on porcelain spoons
Red wine beef brisket mini pies with kumara whip topping
Mini waffle cones filled with salted caramel cream and smashed candied hazelnuts
Irish cream panna cotta, coffee soil and chocolate shavings on porcelain spoons

Larger bites to finish the night

(These items are **not** available as part of the above selections and require a **chef on site**, served in bamboo boats)

Sliced beef sirloin, saute potatoes and mushroom cognac sauce - \$12pp
Chicken karaage, mint coriander slaw and sriracha mayonnaise - \$10pp
Thai fish cakes with sesame mayonnaise - \$10pp
Orange seeded mustard glazed ham with rolls condiments and butter - \$8.50pp



BUFFET MENU

Autumn Menu: March 2020 – July 2020

Prices (including GST)

\$45.50 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
One dessert

\$50.00 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
Two desserts

\$60.00 per guest

Selections from the menus below; your choice of,
Three mains
One vegetarian main
Four sides
Two desserts

All buffet selections include a selection of freshly baked breads served with butter

Buffet Mains

Bacon wrapped beef sirloin, garlic mushrooms with pepper sauce
Rosemary mustard lamb rumps, charred onions with red wine jus
Chicken breast stuffed with chorizo, feta and spinach with fresh tomato salsa
Lemon pistachio crusted salmon portions on watercress capers and radish
Prosciutto wrapped pan seared fish of the day with white wine garlic sauce
Roasted rolled pork loin, sour apple salsa, crisp sage and crackling with gravy
Orange and seeded mustard glazed champagne ham with assorted condiments

Cold Buffet Mains

Sliced beef sirloin, pickled beetroot and pomegranate seeds with horseradish cream
Sliced glazed champagne ham, sliced melon and poached pineapple with assorted condiments
Flaked citrus salmon on watercress, capers and radish
Sliced bacon wrapped chicken breast, charred onions and peppers with basil pesto

Vegetarian Buffet Mains

Pumpkin feta cannelloni with tomato red pepper sauce and mozzarella
Spinach, artichoke and cashew filo parcels
Mushroom and parmesan arancini (2pp)



BUFFET MENU

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Buffet Sides

Broccolini, green beans, mixed citrus and crushed hazelnuts
Potato, gruyere and garlic gratin
Roasted gourmet potatoes, sundried tomato strips and kalamata olives
Honey roasted carrots and parsnips with toasted almonds
Roasted cauliflower, seared baby leeks, spring onion and shaved parmesan
Spinach red pepper stuffed flat mushrooms with parmesan crust
Roasted kumara, capsicum and onions with fresh herbs and toasted cashews

Buffet Salads

Roasted beetroot, walnut, rocket, cucumber and feta with raspberry vinaigrette
Grapefruit, orange, cherry tomatoes, pea shoots, almonds and mesclun with lemon vinaigrette
Risoni Greek salad – Tomato, cucumber, red onion, feta, kalamata olives, risoni and herbs with red wine vinaigrette
Vermicelli, sprouts, carrot, cucumber, spring onion, coriander, mint and fried onion with sesame lime dressing
Quinoa, roast pumpkin, green beans, spring onion, crushed macadamias with lemon vinaigrette
Potato salad – Roast potato, gherkin, seeded mustard, spring onion and sour cream dressing
Red cabbage slaw, fennel, mixed seeds, mixed sprouts with pomegranate dressing

Buffet Desserts

Orange poppy seed cake with lemon curd cream
Individual chocolate orange tarts with cream and candied orange
White chocolate cheesecake with dark chocolate drizzle
Classic apple crumble with cinnamon mascarpone cream
Individual Eton mess – Layers of crushed meringue, cream, fresh strawberries with strawberry coulis
Dark chocolate brownie topped with ganache and hazelnut praline
Coffee cake with espresso buttercream



FORMAL DINING

Autumn Menu: March 2020 – July 2020

Requires a Chef on-site and waiting staff to serve

All Formal plated meals are served with sliced freshly baked bread with olive oil and dukkaab

Prices (including GST)

2 course set menu \$48.00 per guest

3 course set menu \$59.00 per guest

3 course menu with a choice of the main only \$69.00 per guest

3 course menu with a choice of entrée and main with a set dessert \$79.00 per guest

3 course menu with a choice of entrée, main and dessert \$89.00 per guest

Entrée

Lemon dill salmon, fennel, orange, pistachio soil and caper foam

Manuka smoked lamb fillet, burnt cauliflower puree and charred baby leek

Seared scallops, mint pea mousse, edamame, hazelnuts and sprouts

Mixed mushroom arancini, smoked red pepper puree and wilted spinach

Roasted beetroot, goats cheese, toasted pecan, orange segments with orange vinaigrette

Mains - *All Mains served with Chef's choice seasonal vegetables*

Fish of the day with prosciutto crumb, saute potatoes, grape olive salsa and lemon butter sauce

Beef fillet, pulled beef croquette, roasted cauliflower and roasted beetroot puree

Bacon wrapped chicken breast, carrot puree, caramelised shallots and oyster mushrooms

Herb rolled pork tenderloin, celeriac puree, roast grannysmiths, watercress and cherry vinaigrette

Rosemary mustard lamb rump, potato parsnip gratin, charred courgette and mint pea salsa with jus

Spiced kumara, spinach, chickpea, feta Wellington with fresh greens and mushroom cognac sauce

Dessert

Vanilla panna cotta, lychee, raspberry rose gelee, raspberry compote and pistachio soil

Sticky date pudding, butterscotch sauce, lemon crumb, peanut brittle and fig honey ice cream

Textures of chocolate – Brownie, mousse, soil, tuile and sauce

Coffee mousse in dark chocolate cup with cream and pistachio biscotti

Coconut cheesecake, melon, smashed meringue, lemon crumb and lemon sorbet