



In House Catering

Spring/Summer Menu September 2020 – December 2020

Corporate, Wedding and Event catering specialists

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



BREAKFAST, MORNING AND AFTERNOON TEA MENU

Spring/Summer Menu: September 2020 – December 2020

Please visit our website for up-to-date pricing

Savoury Items

House sausage roll with tomato relish

Moroccan chickpea, kumara, feta and sundried tomato vegetarian sausage rolls with tzatziki dipping sauce (v)

Breakfast sausage, thyme, onion, and parmesan hash potato cakes with tomato chilli chutney

Vegan bruschetta topped with beetroot hummus, cherry tomatoes, pickled onion, radish, and basil (vegan)

Bread Items

Finger sandwiches – Smashed egg, avocado and watercress (v) – Smoked ham, Dijon, and baby spinach (2pp)

Mini croissant filled with caper cream cheese, smoked salmon, and pickled cucumber

English muffin filled with spinach, mushroom, caramelised onion, and brie (v)

Mini sesame seed bagel filled with streaky bacon, tomato, cheddar, and tomato relish

Baking Items

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

Berry friands of the day (gf)(df)(v)

Roast pumpkin, tomato pesto, and cheese pinwheel scones (v)

Sweet muffin of the day with butter on the side (v)

Lemonade scones with plum jam and cream on the side (v)

Savoury muffin of the day with butter on the side

Sweet Items

Tropical overnight oats – Oats soaked in coconut milk overnight with pineapple and mango served in individual jars (gf)(vegan)

Cookies and cream brownie (v)

Hummingbird cake mini loaves topped with lemon icing (v)

Louise slice (v)

Assorted sweet Danish pastries (2pp)(v)

CAFÉ TO YOU – LIGHT LUNCH MENU

Spring/Summer Menu: September 2020 – December 2020

Please visit our website for up-to-date pricing

Sandwiches, rolls & wraps

Chefs choice selection of club sandwiches (including vegetarian)2pp

Croissant – Smoked ham, green tomato chutney, mesclun, tomato and Swiss cheese

Ploughman sandwich – Cajun chicken, aioli, avocado, rocket and parmesan

Sesame roll – Peppered beef, horseradish cream, braised onion, mesclun and Swiss cheese

Ciabatta roll – Vegetable relish, baby spinach, tomato, avocado and sprouts (v)(df)

Spinach tortilla – Beetroot hummus, grilled vegetables, baby spinach and parmesan (v)



CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED

Spring/Summer Menu: September 2020 – December 2020

Salads

Panko crumbed eggplant strips, cucumber, tomato, feta, basil, and baby spinach with sundried tomato dressing (v)
Grilled peach, prosciutto, lentils, radish, and rocket with lemon vinaigrette (df)
Green slaw tofu salad – Cabbage, kale, broccoli, spring onion, herbs and seeds topped with fried tofu and shredded nori with sambal oelek dressing (gf)(vegan)
Garlic herb chicken, mango, avocado, sprouts, and garden lettuce with blueberry balsamic dressing (gf)(df)
Fried haloumi, pomegranate, walnut, orange, mint, and baby spinach with orange vinaigrette (v)(gf)

Savoury Items

Saute onion, thyme, and goat's feta mini quiches (v)
Seared asparagus, cream cheese and dill mini quiches (v)
Roasted cauliflower, bacon bits, spinach, spring onion and gruyere frittata with tomato chilli chutney (gf)
Potato, quinoa, saute onion, braised mushroom, thyme, and feta frittata with green tomato chutney (v)(gf)
Slow braised lamb shoulder, mint, and pea pies
Garlic prawn, avocado, paw paw and green slaw rice paper rolls with lemon dipping sauce (gf)(df)
Fried polenta topped with Mediterranean vegetable medley and gremolata (gf)(vegan)

Sweet Items

Chocolate chia pudding topped with sliced strawberries and toasted almonds in individual jars (gf)(vegan)
Coconut panna cotta topped with poached pineapple and toasted coconut in individual jars (v)(gf)(df)
Gluten free donuts with assorted toppings (v)(gf)
Classic lamingtons with Chantilly cream (v)
Lemon fudge slice (v)
Chocolate orange tarts topped with cream (v)

WHOLE CAKES

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 (v)
Coffee cake with espresso frosting (v)
Lemon drizzle cake (v)
Cherry pineapple ring with glaze icing (v)



LUNCH BAGS

Spring/Summer Menu: September 2020 – December 2020

\$17.00 each (including GST)

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

Option 1

Sesame roll – Peppered beef, horseradish cream, braised onion, mesclun and Swiss cheese
Grilled peach, prosciutto, lentils, radish, and rocket with lemon vinaigrette (df)
Cookies and cream brownie (v)

Option 2

Croissant – Smoked ham, green tomato chutney, mesclun, tomato and Swiss cheese
Fried haloumi, pomegranate, walnut, orange, mint, and baby spinach with orange vinaigrette (v)(gf)
Louise slice (v)

Option 3

Ploughman sandwich – Cajun chicken, aioli, avocado, rocket and parmesan
Panko crumbed eggplant strips, cucumber, tomato, feta, basil, and baby spinach with sundried tomato dressing (v)
Hummingbird cake mini loaves topped with lemon icing (v)

Option 4 – Vegetarian

Ciabatta roll – Vegetable relish, baby spinach, tomato, avocado and sprouts (v)(df)
Fried haloumi, pomegranate, walnut, orange, mint, and baby spinach with orange vinaigrette (v)(gf)
Chocolate orange tarts topped with cream (v)

Option 5 – Vegan

Sesame knot roll – Charred vegetables, beetroot hummus and vegan cheese (vegan)
Green slaw tofu salad – Cabbage, kale, broccoli, spring onion, herbs and seeds topped with fried tofu and shredded nori with sambal oelek dressing (gf)(vegan)
Mocha Raw Goodness slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

Gluten/dairy free sandwich – Pastrami, aioli, avocado, rocket and sprouts (gf)(df)
Garlic herb chicken, mango, avocado, sprouts, and garden lettuce with blueberry balsamic dressing (gf)(df)
Coconut cranberry Raw Goodness slice (vegan)(gf)

Option 7 – Paleo

Chicken and vegetable skewers coated in garlic and fresh herbs (gf)(df)
Grapefruit, orange, cherry tomatoes, pea shoots, almonds and mesclun with gremolata (gf)(vegan)
Plain seasonal fruit salad (vegan)(gf)



LUNCH TRAYS

Spring/Summer Menu: September 2020 – December 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

Sesame roll – Peppered beef, horseradish cream, braised onion, mesclun and Swiss cheese
Grilled peach, prosciutto, lentils, radish, and rocket with lemon vinaigrette (df)
Cookies and cream brownie (v)
Sauté onion, thyme, and goat's feta mini quiche (v)

Option 2

Croissant – Smoked ham, green tomato chutney, mesclun, tomato and Swiss cheese
Fried haloumi, pomegranate, walnut, orange, mint, and baby spinach with orange vinaigrette (v)(gf)
Louise slice (v)
Seared asparagus, cream cheese and dill mini quiches (v)

Option 3

Ploughman sandwich – Cajun chicken, aioli, avocado, rocket and parmesan
Panko crumbed eggplant strips, cucumber, tomato, feta, basil, and baby spinach with sundried tomato dressing (v)
Hummingbird cake mini loaves topped with lemon icing (v)
Roasted cauliflower, bacon bits, spinach, spring onion and gruyere frittata with tomato chilli chutney (gf)

Option 4 – Vegetarian

Ciabatta roll – Vegetable relish, baby spinach, tomato, avocado and sprouts (v)(df)
Fried haloumi, pomegranate, walnut, orange, mint, and baby spinach with orange vinaigrette (v)(gf)
Chocolate orange tarts topped with cream (v)
Potato, quinoa, sauté onion, braised mushroom, thyme, and feta frittata with green tomato chutney (v)(gf)

Option 5 – Vegan

Sesame knot roll – Charred vegetables, beetroot hummus and vegan cheese (vegan)
Green slaw tofu salad topped with fried tofu and shredded nori with sambal oelek dressing (gf)(vegan)
Mocha Raw Goodness slice (vegan)(gf)
Fried polenta topped with Mediterranean vegetable medley and gremolata (gf)(vegan)

Option 6 - Gluten Free & Dairy Free

Gluten/dairy free sandwich – Pastrami, aioli, avocado, rocket and sprouts (gf)(df)
Garlic herb chicken, mango, avocado, sprouts, and garden lettuce with blueberry balsamic dressing (gf)(df)
Coconut cranberry Raw Goodness slice (vegan)(gf)
Garlic prawn, avocado, paw paw and green slaw rice paper rolls with lemon dipping sauce (gf)(df)

Option 7 – Paleo

Chicken and vegetable skewers coated in garlic and fresh herbs (gf)(df)
Grapefruit, orange, cherry tomatoes, pea shoots, almonds and mesclun with gremolata (gf)(vegan)
Plain seasonal fruit salad (vegan)(gf)
Paleo coconut cookie (gf)(df)



PLATTERS

Spring/ Summer Menu: September 2020 – December 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

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

Fresh seasonal sliced fruits



CANAPE MENU

Spring/ Summer Menu: September 2020 – December 2020

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 (df)
- 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 (gf)(df)
- Beef sirloin strips, Thai chilli dressing, kewpie mayo on egg noodle cake (df)
- 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 (gf)

From Garden

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

Something Sweet

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

Chef on Site

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

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 (gf) - \$12pp
- Chicken karaage, mint coriander slaw and sriracha mayonnaise (gf)(df) - \$10pp
- Thai fish cakes with sesame mayonnaise - \$10pp
- Orange seeded mustard glazed ham with rolls condiments and butter (gf) - \$8.50pp



BUFFET MENU

Spring/ Summer Menu: September 2020 – December 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 (gf)
Rosemary mustard lamb rumps, charred onions with red wine jus (gf)(df)
Chicken breast stuffed with chorizo, feta and spinach with fresh tomato salsa (gf)
Lemon pistachio crusted salmon portions on watercress capers and radish (gf)
Prosciutto wrapped pan seared fish of the day with white wine garlic sauce (gf)
Roasted rolled pork loin, sour apple salsa, crisp sage and crackling with gravy (gf)(df)
Orange and seeded mustard glazed champagne ham with assorted condiments (gf)(df)

Cold Buffet Mains

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

Vegetarian Buffet Mains

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



BUFFET MENU

Spring/ Summer Menu: September 2020 – December 2020

Buffet Sides

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

Buffet Salads

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

Buffet Desserts

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



FORMAL DINING

Spring/ Summer Menu: September 2020 – December 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 dukkah

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 (gf)

Seared scallops, mint pea mousse, edamame, hazelnuts and sprouts (gf)

Mixed mushroom arancini, smoked red pepper puree and wilted spinach (v)

Roasted beetroot, goats cheese, toasted pecan, orange segments with orange vinaigrette (v)(gf)

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 (gf)

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

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

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

Dessert

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

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

Textures of chocolate – Brownie, mousse, soil, tuile and sauce (v)

Coffee mousse in dark chocolate cup with cream and pistachio biscotti (v)

Coconut cheesecake, melon, smashed meringue, lemon crumb and lemon sorbet (v)