



In House Catering

Summer/Autumn Menu February - June 2022

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU
February – June 2022

All prices Ex GST

Savoury Items - \$4.70 each

- House sausage roll with tomato relish
- Ham, herb and two cheese potato croquettes with tomato chutney
- Creamy chicken, bacon, mushroom, and wholegrain mustard pies
- Spinach, pumpkin, goats' cheese, red pepper, almond frittata (v, gf)
- Ham, leek, and brie mini quiches
- Chefs' choice savoury item of the day **\$4.40**

Bread Items

- Potato and herb rosti topped with cream cheese, smoked salmon and avocado (gf) **\$4.70**
- Finger sandwiches – Pesto chicken, tomato and brie/ Curried egg and spinach (2pp) **\$5.50**
- Breakfast wrap filled with bacon, egg, watercress, parmesan and tomato chutney **\$4.70**
- Toasted bagel halves with cashew red pepper hummus, roast cherry tomatoes, kalamata olives, fresh basil (v) **\$4.70**

Baking Items - \$4.40 each

- Cheese, garlic and fresh herb scones with butter on the side (v)
- Pinwheel scones with chutney, red pepper, feta filling (v)
- Sticky dates scones topped with caramel cream and candy walnut filling (v)
- Apple, cinnamon and almond friands (gf, df)
- Corn, zucchini muffins with lemon herb sour cream (v)
- Banana, nutella muffins with oat crumble topping, butter on the side (v)

Sweet Items

- Lemon and blueberry or peanut butter and jelly overnight oats (vegan) **\$4.40**
- Banoffee croissants – Mini croissant filled with caramel, banana and whipped cream coated in chocolate (v) **\$4.40**
- Cherry ripe slice (v) **\$4.40**
- Afghan cookies (v) **\$4.40**
- Mini beignets with assorted fillings – Choc hazelnut – Red fruits – Apple – Caramel (v)(2pp) **\$4.70**
- Assorted mini Danish pastries (v)(2pp) **\$4.40**
- Chefs' choice sweet item of the day (v) **\$4.20**

CAFÉ TO YOU – LIGHT LUNCH MENU
February – June 2022

Sandwiches, rolls & wraps - \$5.50 each

- Chefs choice selection of club sandwiches (including vegetarian)(2pp)
- Croissant – Chicken, cranberry, brie, lettuce
- Herb milk bun – Roast beef, horseradish mayo, lettuce, tomato, cheddar
- Brioche bun – Smoked ham, chutney, lettuce, cheddar, sliced gherkin
- Cheese roll – Salami, pesto cream cheese, lettuce, red pepper, parmesan
- Ciabatta – Charred vegetables, herb goat cheese spread, lettuce, sprouts (v)



CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED
February – June 2022

Salads – Sharing bowl \$5.50 per person/ Boxed with fork \$6.00 per person

- Pepered beef, beetroot, tomato, pumpkin seeds, mint, and feta with balsamic vinaigrette (gf)
- Cumin chickpea tabbouleh, carrot, cucumber, red onion, tomato, Italian parsley with lemon yoghurt dressing (v)
- Roasted cauliflower, bacon bits, red onion and chives tossed in garlic sour cream dressing with rocket (gf, keto)
- Buffalo chicken, celery, carrot, cucumber, avocado and blue cheese crumble with creamy ranch (gf)
- Kumara, carrot, orange, mint, cashew, and baby spinach with wholegrain mustard vinaigrette (gf, vegan)

Savoury Items - \$4.70 each

- Ham, leek, and brie mini quiches
- Asparagus, prosciutto, and ricotta mini quiches
- Kumara, feta, caramelized onion and pinenut quiche wedge (v)
- Creamy chicken, bacon, mushroom, and wholegrain mustard pies
- Spinach, pumpkin, goats' cheese, red pepper, almond frittata (v, gf)
- Potato, kransky, mushroom, tarragon, and parmesan frittata (gf)
- House made sushi – Teriyaki chicken, smoked salmon and vegetarian with wasabi, pickled ginger, and gluten free soy sauce (gf)(df)
- Vietnamese pork belly and prawn rice paper rolls with Nuoc cham dipping sauce (gf, df)
- Bao buns filled with pork belly, pickled vegetables, sriracha mayo and coriander
- Roast cauliflower, prosciutto, mozzarella, and chive arancini
- Chefs' choice savoury item of the day **\$4.40**

Sweet Items - \$4.40 each

- Berliner donut filled with jam and cream (v)
- Chocolate orange tarts (v)
- Apple, cinnamon and almond friands (gf, df)
- Cherry ripe slice (v)
- Afghan cookies (v)
- Vanilla cupcake, lemon curd centre, lemon buttercream topped with crushed meringue (v)
- Rocky road slice (v)
- Dark chocolate and raspberry mini cakes with chocolate buttercream (v)
- Eclairs filled with mango cream topped with white chocolate and toasted coconut (v)
- Chefs' choice sweet item of the day (v) **\$4.20**

WHOLE CAKES

Prices (Ex GST)

Small Cake \$60.00 (Approx. 12 Slices)

Medium Cake \$80.00 (Approx. 16 Slices)

Large Cake \$100.00 (Approx. 20 Slices)

- Peaches and cream sponge cake (v)
- Carrot cake with cream cheese frosting (v)
- Chocolate cake with layers of chocolate ganache (v)
- Classic banana cake with lemon icing (v)



LUNCH BAGS
February – June 2022

\$17.00 each (Ex GST)

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

Option 1 – Minimum of 5

- Croissant – Chicken, cranberry, brie, lettuce
- Salad - Cumin chickpea tabbouleh, carrot, cucumber, red onion, tomato, Italian parsley with lemon yoghurt dressing (v)
- Berliner donut filled with jam and cream (v)

Option 2 - Minimum of 5

- Herb milk bun – Roast beef, horseradish mayo, lettuce, tomato, cheddar
- Salad - Roasted cauliflower, bacon bits, red onion and chives tossed in garlic sour cream dressing with rocket (gf, keto)
- Eclairs filled with mango cream topped with white chocolate and toasted coconut (v)

Option 3 - Minimum of 5

- Cheese roll – Salami, pesto cream cheese, lettuce, red pepper, parmesan
- Salad – Peppered beef, beetroot, tomato, pumpkin seeds, mint, and feta with balsamic vinaigrette (gf)
- Rocky road slice (v)

Option 4 – Vegetarian

- Ciabatta – Charred vegetables, herb goat cheese spread, lettuce, sprouts (v)
- Salad - Cumin chickpea tabbouleh, carrot, cucumber, red onion, tomato, Italian parsley with lemon yoghurt dressing (v)
- Cherry ripe slice (v)

Option 5 – Vegan

- Salad - Kumara, carrot, orange, mint, cashew, and baby spinach with wholegrain mustard vinaigrette (gf, vegan)
- Vegan sushi with soy sauce, wasabi, and pickled ginger (vegan)(gf)
- Muesli slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Smoked ham, chutney, lettuce, tomato, and sliced gherkin (gf)(df)
- Salad - Kumara, carrot, orange, mint, cashew, and baby spinach with wholegrain mustard vinaigrette (gf, vegan)
- Apple, cinnamon and almond friands (gf, df)

Option 7 – Keto

- Bacon, cheddar, avocado, aioli keto sandwich (gf)(keto)
- Salad – Roasted cauliflower, bacon bits, red onion and chives tossed in garlic sour cream dressing with rocket (gf)
- Keto chocolate almond cookie (gf)(keto)



LUNCH TRAYS February – June 2022

\$20.00 each (Ex 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 - Minimum of 5

- Croissant – Chicken, cranberry, brie, lettuce
- Cumin chickpea tabbouleh, carrot, cucumber, red onion, tomato, Italian parsley with lemon yoghurt dressing (v)
- Berliner donut filled with jam and cream (v)
- Ham, leek, and brie mini quiches

Option 2 - Minimum of 5

- Herb milk bun – Roast beef, horseradish mayo, lettuce, tomato, cheddar
- Roasted cauliflower, bacon bits, red onion and chives tossed in garlic sour cream dressing with rocket (gf, keto)
- Eclairs filled with mango cream topped with white chocolate and toasted coconut (v)
- Kumara, feta, caramelized onion and pinenut quiche wedge (v)

Option 3 - Minimum of 5

- Cheese roll – Salami, pesto cream cheese, lettuce, red pepper, parmesan
- Peppered beef, beetroot, tomato, pumpkin seeds, mint, and feta with balsamic vinaigrette (gf)
- Rocky road slice (v)
- Asparagus, prosciutto, and ricotta mini quiches

Option 4 – Vegetarian

- Ciabatta – Charred vegetables, herb goat cheese spread, lettuce, sprouts (v)
- Cumin chickpea tabbouleh, carrot, cucumber, red onion, tomato, Italian parsley with lemon yoghurt dressing (v)
- Cherry ripe slice (v)
- Spinach, pumpkin, goats' cheese, red pepper, almond frittata (v, gf)

Option 5 – Vegan

- Salad - Kumara, carrot, orange, mint, cashew, and baby spinach with wholegrain mustard vinaigrette (gf, vegan)
- Vegan sushi with soy sauce, wasabi, and pickled ginger (vegan)(gf)
- Muesli slice (vegan)(gf)
- Vegan rice paper roll with sweet chilli dipping sauce (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Smoked ham, chutney, lettuce, tomato, and sliced gherkin (gf)(df)
- Salad - Kumara, carrot, orange, mint, cashew, and baby spinach with wholegrain mustard vinaigrette (gf, vegan)
- Apple, cinnamon and almond friands (gf, df)
- Vietnamese pork belly and prawn rice paper rolls with Nuoc cham dipping sauce (gf, df)

Option 7 – Keto

- Bacon, cheddar, avocado, aioli keto sandwich (gf)(keto)
- Salad – Roasted cauliflower, bacon bits, red onion and chives tossed in garlic sour cream dressing with rocket (gf)
- Keto chocolate almond cookie (gf)(keto)
- Keto crackers, brie, salami, avocado and basil pesto (gf)



PLATTERS
February – June 2022

Prices (Ex 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. 35 guests \$600.00

Grazing Table for approx. 50 guests \$750.00

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
February – June 2022

Prices (Ex 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
February – June 2022

Prices (Ex 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

February – June 2022

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
February – June 2022

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 (Ex 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)