



In House Catering

Winter Menu

June – September 2021

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU

Winter Menu: June 2021 – September 2021

All prices Ex GST

Savoury Items

- House sausage roll with tomato relish \$4.70
- Empanadas filled with pulled chicken, basil pesto, parmesan, and cashews \$4.70
- Bacon, sundried tomato, two cheese, and chive potato cakes with tomato chilli chutney \$4.70
- Spinach, red pepper, caramelised onion, courgette, and feta frittata with tomato relish (gf)(v) \$4.70
- Buttered mushroom, olive tapenade and gouda individual mini quiches (v) \$4.70

Bread Items

- Chefs choice selection of club sandwiches (including vegetarian) (2pp) \$5.50
- Caprese mini croissants – Tomato, mozzarella, and fresh basil filling (v) \$4.70
- Bruschetta topped with beetroot hummus, pickled onion, radish, goat's feta, and Italian parsley (v) \$4.70
- Sweetcorn fritters topped with streaky bacon, mango peach chutney and sour cream (gf) \$4.70

Baking Items

- Herb and cheese scones with butter on the side (v) \$4.40
- Pinwheel scone with chorizo, roasted capsicum, cheese, and pizza sauce \$4.40
- Mixed berry friands topped with toasted almonds and white chocolate (gf)(v) \$4.40
- Classic banana chocolate chip muffins with butter on the side (v) \$4.40
- Spinach, feta, and sundried tomato pesto muffin with whipped garlic herb butter on the side (v) \$4.40
- Sweet scone topped with plum jam, Chantilly cream, mixed berry compote and smashed pistachio (v) \$4.40

Sweet Items

- Individual fresh fruit salad topped with vanilla yoghurt and passionfruit pulp (gf)(v) \$4.70
- Assorted sweet Danish pastries (v)(2pp) \$4.70
- Mocha slice – Chocolate brownie topped with coffee buttercream (v) \$4.40
- Classic lamingtons filled with mixed berry cream (v) \$4.40
- Cranberry, white chocolate and macadamia cookies (v) \$4.40

CAFÉ TO YOU – LIGHT LUNCH MENU

Winter Menu: June 2021 – September 2021

Sandwiches, rolls & wraps

- Chefs choice selection of club sandwiches (including vegetarian) 2pp \$5.50
- Croissant – Chicken, pesto, brie, red pepper and baby spinach \$5.50
- Turkish Pide – Peppered beef, horseradish mayo, swiss, tomato and rocket \$5.50
- Sesame Roll – Smoked ham, piccalilli, pickled onion, alfalfa, cheddar and garden lettuce \$5.50
- Ficelle – Tomato, radish, brie, avocado, aioli and garden lettuce (v) \$5.50
- Tortilla wrap – Tomato, cucumber, red pepper, beetroot hummus and iceberg lettuce (vegan) \$5.50



CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED

Winter Menu: June 2021 – September 2021

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

- Crumbled falafel, cucumber, tomato, chickpeas, red onion, feta, mint, basil, and rocket with lemon yoghurt dressing (gf)(v)
- Chicken karaage, coriander, slaw, mung beans, fried onion and sriracha mayo with soy sauce (gf)(df)
- Sushi salad – Sushi rice, slaw, coconut crumbed prawns, kewpie mayo, spring onion, nori, and sweet chilli
- Roasted root vegetable medley, quinoa, sundried tomato strips, pumpkin and sunflower seeds, baby spinach with balsamic vinaigrette (vegan)(gf)
- Classic Caesar salad – Bacon bits, cos lettuce, hard-boiled egg, parmesan, and garlic herb croutons with Caesar dressing on the side

Savoury Items

- Classic individual mince and cheese pies \$4.70
- Ham, buttered leek, and brie mini quiches \$4.70
- Bacon, roasted cauliflower, and parmesan mini quiches \$4.70
- Buttered mushroom, olive tapenade and gouda mini quiches (v) \$4.70
- Creamy mushroom, thyme, and parmesan arancini (v) \$4.70
- Potato, sauté onions, chorizo, red pepper, and cheese frittata with tomato chilli chutney (gf) \$4.70
- Spinach, red pepper, caramelized onion, courgette, and feta frittata with tomato relish (gf)(v) \$4.70
- Empanadas filled with pulled chicken, basil pesto, parmesan, and cashews \$4.70
- Rice paper rolls filled with teriyaki tofu, vermicelli, capsicum, spring onion, coriander, and cucumber with peanut dipping sauce (vegan)(gf) \$4.70
- Chefs' choice selection of sushi incl vegetarian with wasabi, pickled ginger, and gluten free soy sauce (gf)(df) \$4.70

Sweet Items

- Mocha slice – Chocolate brownie topped with coffee buttercream (v) \$4.40
- Rhubarb and apple slice with spiced oat crumble topping (v) \$4.40
- Homemade coconut bars coated in dark chocolate (gf)(v) \$4.40
- Classic lamingtons filled with mixed berry cream (v) \$4.40
- Mixed berry friands topped with toasted almonds and white chocolate (gf)(v) \$4.40
- Eclairs filled with caramel cream topped with white chocolate and toasted coconut (v) \$4.40
- Chocolate cupcake with caramel center topped with chocolate ganache (v) \$4.40
- Sweet pastry cases filled with mascarpone cream, spiced blueberries, and smashed pistachio (v) \$4.40
- Date and walnut loaf – sliced served with butter on the side (v) \$4.40

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

Winter Menu: June 2021 – September 2021

\$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, pesto, brie, red pepper and baby spinach
- Sushi salad – Sushi rice, slaw, coconut crumbed prawns, kewpie mayo, spring onion, nori, and sweet chilli
- Eclairs filled with caramel cream topped with white chocolate and toasted coconut (v)

Option 2 - Minimum of 5

- Sesame Roll – Smoked ham, piccalilli, pickled onion, alfalfa, cheddar and garden lettuce
- Classic Caesar salad – Bacon bits, cos lettuce, hard-boiled egg, parmesan, and garlic herb croutons with Caesar dressing on the side
- Mocha slice – Chocolate brownie topped with coffee buttercream (v)

Option 3 - Minimum of 5

- Turkish Pide – Peppered beef, horseradish mayo, swiss, tomato and rocket
- Chicken karaage, coriander, slaw, mung beans, fried onion and sriracha mayo with soy sauce (gf)
- Cranberry, white chocolate and macadamia cookies (v)

Option 4 – Vegetarian

- Ficelle – Tomato, radish, brie, avocado, aioli and garden lettuce (v)
- Crumbled falafel, cucumber, tomato, chickpeas, red onion, feta, mint, basil, and rocket with lemon yoghurt dressing (gf)(v)
- Rhubarb and apple slice with spiced oat crumble topping (v)

Option 5 – Vegan

- Tortilla wrap – Tomato, cucumber, red pepper, beetroot hummus and iceberg lettuce (vegan)
- Roasted root vegetable medley, quinoa, sundried tomato strips, pumpkin and sunflower seeds, baby spinach with balsamic vinaigrette (vegan)(gf)
- Mocha Raw Goodness slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Smoked ham, piccalilli, pickled onion, alfalfa, avocado and garden lettuce
- Chicken karaage, coriander, slaw, mung beans, fried onion and sriracha mayo with soy sauce (gf)(df)
- Double chocolate Raw Goodness slice (vegan)(gf)

Option 7 – Keto

- Bacon, cheese, mushroom, tomato individual frittata
- Classic Caesar salad – Bacon bits, cos lettuce, hard-boiled egg, and parmesan with Caesar dressing on the side
- Keto cinnamon chia muffin with butter (gf)(df)



LUNCH TRAYS

Winter Menu: June 2021 – September 2021

\$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, pesto, brie, red pepper and baby spinach
- Sushi salad – Sushi rice, slaw, coconut crumbed prawns, kewpie mayo, spring onion, nori, and sweet chilli
- Eclairs filled with caramel cream topped with white chocolate and toasted coconut (v)
- Ham, buttered leek, and brie mini quiches

Option 2 - Minimum of 5

- Sesame Roll – Smoked ham, piccalilli, pickled onion, alfalfa, cheddar and garden lettuce
- Classic Caesar salad – Bacon bits, cos lettuce, hard-boiled egg, parmesan, garlic herb croutons, Caesar dressing
- Mocha slice – Chocolate brownie topped with coffee buttercream (v)
- Potato, sauté onions, chorizo, red pepper, and cheese frittata with tomato chilli chutney (gf)

Option 3 - Minimum of 5

- Turkish Pide – Peppered beef, horseradish mayo, swiss, tomato and rocket
- Chicken karaage, coriander, slaw, mung beans, fried onion and sriracha mayo with soy sauce (gf)
- Cranberry, white chocolate and macadamia cookies (v)
- Bacon, roasted cauliflower, and parmesan mini quiches

Option 4 – Vegetarian

- Ficelle – Tomato, radish, brie, avocado, aioli and garden lettuce (v)
- Crumbled falafel, cucumber, tomato, chickpeas, red onion, feta, mint, basil, rocket, lemon yoghurt dressing (gf)(v)
- Rhubarb and apple slice with spiced oat crumble topping (v)
- Buttered mushroom, olive tapenade and gouda mini quiches (v)

Option 5 – Vegan

- Tortilla wrap – Tomato, cucumber, red pepper, beetroot hummus and iceberg lettuce (vegan)
- Roasted root vegetable medley, quinoa, sundried tomato, seeds, baby spinach with balsamic vinaigrette (vegan)(gf)
- Mocha Raw Goodness slice (vegan)(gf)
- Vegan sushi with soy sauce, wasabi, and pickled ginger (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Smoked ham, piccalilli, pickled onion, alfalfa, avocado and garden lettuce (gf)
- Chicken karaage, coriander, slaw, mung beans, fried onion and sriracha mayo with soy sauce (gf)(df)
- Double chocolate Raw Goodness slice (vegan)(gf)
- Rice paper rolls filled with teriyaki tofu, vermicelli, capsicum, spring onion, coriander, and cucumber with peanut dipping sauce (vegan)(gf)

Option 7 – Keto

- Bacon, cheese, mushroom, tomato individual frittata (gf)
- Classic Caesar salad – Bacon bits, cos lettuce, hard-boiled egg, and parmesan with Caesar dressing on the side (gf)
- Keto cinnamon chia muffin with butter (gf)(df)
- Keto crackers, brie, salami, avocado and basil pesto (gf)



PLATTERS

Winter Menu: June 2021 – September 2021

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

Winter Menu: June 2021 – September 2021

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
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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

Winter Menu: June 2021 – September 2021

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

Winter Menu: June 2021 – September 2021

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

Winter Menu: June 2021 – September 2021

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)