

Catering Menu

Packed Lunches served in paper bags with cutlery and napkins

Option 1 - Chicken or vegetarian wrap and a sweet treat	\$14
Option 2 - Turkish sandwich, quiche Lorraine, sparkling water, sweet treat	\$24
Option 3 - Chicken or vegetarian wrap, small salad, sparkling water, sweet treat	\$24
Option 4 - Turkish roll, quiche Lorraine, small salad, sparkling water or fruit juice, sweet treat	\$32
Option 5a (GF) - Frittata, medium salad with chicken, sparkling water or fruit juice, sweet treat	\$34
Option 5b (V) - Vegan pasties, vegan wrap, small salad, sparkling water or fruit juice, vegan sweet treat	\$40

Canapé selection (available for groups of 20 or more) All our canapes are served chilled

- Seared beef on crostini with horseradish and caramelized onion
- Skewered prawns with smoked paprika, lemon and parsley
- Seared venison petit skewers with nahm jim, coriander and crispy shallots
- Smoked salmon blini with herb crème fraiche
- Mozzarella, cherry tomato and basil skewers
- Mini spinach and ricotta filo
- Pork, fennel and apple sausage rolls
- Whipped goats cheese crostini with lemon and herbs
- Falafel with vegan sour cream

Dessert Canapés

- Selection of macaroons
- Gluten free chocolate brownie with crème fraiche and freeze-dried fruit
- Vegan chocolate and peppermint slice
- Baked cheesecake with berry compote
- Vegan lemon slice

Selection of 3 canapes \$10 per person

Selection of 4 canapes \$13 per person

Selection of 5 canapes \$15 per person

Selection of 6 canapes \$18 per person

Platters

Seasonal fruit platter	\$80
Cheese platter with selection New Zealand cheese, quince paste, crackers, dried fruit	\$150
Mezze platter with feta, roasted peppers, grilled marinated courgette, hummus, olives, sundried tomatoes and flat bread	\$80
Mixed platter with a selection of meats, cheeses, hummus, grilled courgette, olives, breads	\$90
Fresh Salmon platter with pickled red onions, lemon, dill crème fraiche served	\$120
Prosciutto wrapped free range chicken with basil, roasted tomato, parmesan	\$120
Roasted beef fillet served medium rare with horseradish crème fraiche, caramelized onions	\$150

All our catering come on serving platters which require a \$30 deposit, refundable on return.

We will require 48 hours' notice for all canapé and platter orders

Salads We offer a wide variety of salads daily. Our salads are designed to feed 8 people as a side. Below is a list of our most popular salads. \$60 per bowl. We require a \$20 refundable deposit for our bowls.

- Orzo salad with a basil and cashew pesto, cherry tomato and parmesan
- Roasted beetroot, pear, goat's cheese and rocket with caramelized walnuts
- Soba noodle salad with edamame and seaweed
- Quinoa, pea, feta and mint
- Spicy cabbage, carrot and peanut slaw
- Roasted carrots, pomegranate and dukkah salad with mint and rocket
- Lentil, kale and goji berries
- Moroccan bulgur wheat salad with apricots, mixed nuts and mint
- Roasted apple, shaved fennel and pecan salad.
- Roasted root vegetables with sherry vinaigrette and basil
- Green bean, tomato and satay dressing
- Charred broccoli, red rice, lemon, chilli and garlic
- Roasted potato, gherkin and egg salad with summer herbs
- Asparagus, roasted potatoes, egg and parmesan salad
- Mexican quinoa salad with black bean, corn and chipotle dressing
- Roasted sweet potato, avocado and chipotle mayo
- Kumara, pesto, tomato, and parmesan
- Curry roasted cauliflower, cashew, cranberries and herbs
- Cucumber, avocado, orange and mint salad
- Raw carrot, beetroot and apple salad with toasted seeds and pomegranate dressing
- White quinoa tabbouleh with cucumber, tomato and lemon dressing
- Grilled courgette and red onion salad with capsicum and tomato salad with basil
- Grilled aubergine with pomegranate dressing, cherry tomato, almonds and herbs
- Roasted pumpkin, red onion, almonds
- Grilled peach, farro, rocket and hazelnuts with goat's cheese
- Asian brown rice salad with soy ginger and sesame dressing
- Roasted aubergine, with miso dressing, edamame, pickled carrots and mung beans
- Spring strawberry's, barley, rocket, hazelnut and goat's cheese
- Chickpea, smoked paprika roasted carrots with lemon and parsley