



In House Catering

# Winter/Spring Menu July - October 2022

Corporate, Wedding and Event catering specialists

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**BREAKFAST, MORNING AND AFTERNOON TEA MENU**  
**July – October 2022**

**All prices Ex GST**

**Savoury Items - \$5.00 each**

- House sausage roll with tomato relish 2pp
- Spiced kumara, chickpea, tofu vegan sausage rolls with tomato chilli chutney 2pp (vegan)
- Sweetcorn fritters topped with mango avocado salsa and sour cream (v, gf)
- Mexican beef, black bean and fresh cilantro pasty with lime jalapeno dip
- Bacon, caramelised onion and cream cheese mini quiches

**Bread Items**

- Potato and herb rosti topped lemon avo smash, crumbled feta and fresh mint (v, gf) **\$5.00**
- Finger sandwiches – Ham, egg mayo, rocket/ Cream cheese, cucumber, walnut (2pp) **\$5.50**
- Basil pesto, smoked ham, tomato and mozzarella panini portions **\$5.00**
- Toasted bagel halves topped with cream cheese, smoked salmon, pickled cucumber and fresh dill **\$5.00**

**Baking Items - \$5.00 each**

- Two cheese scones with whipped garlic butter (v)
- Apple and sultana scones topped with spiced cream and toasted almonds (v)
- Pistachio, blueberry and white chocolate friands (v, gf)
- Hummingbird mini cakes topped with lemon buttercream (v)
- Raspberry white chocolate muffins with butter on the side (v)
- Mediterranean savoury muffin – Olive, sundried tomato, red pepper, feta, herbs with butter on the side (v)

**Sweet Items**

- Granola cups layered with unsweetened yoghurt and berry compote (v) **\$5.50**
- Crepe roll ups filled with whipped cream, banana, strawberry compote (v) **\$5.00**
- Coffee walnut slice with espresso buttercream (v) **\$5.00**
- Oatmeal raisin cookie with chocolate drizzle (v) **\$5.00**
- Classic donut with toppings of the day (v) **\$5.00**
- Assorted mini Danish pastries (v)(2pp) **\$5.00**

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**CAFÉ TO YOU – LIGHT LUNCH MENU**  
**July – October 2022**

**Sandwiches, rolls & wraps - \$6.00 each**

- Chefs choice selection of club sandwiches (including vegetarian)(2pp)
- Cheese roll – Cajun chicken, guacamole, cucumber, cheese, rocket
- Herb milk bun – Crumbed pork shoulder, celeriac remoulade, pickled radish
- Ficelle – Pastrami, dijonnaise, Swiss cheese, gherkin, lettuce
- French stick – Garlic beef, beetroot hummus, tomato, pickled onion, lettuce (df)
- Brioche bun – Pulled jackfruit, house BBQ sauce, jalapeno, red cabbage slaw (v)



**CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED**  
**July – October 2022**

**Salads – Sharing bowl \$6.00 per person/ Boxed with fork \$7.00 per person**

- Miso roasted eggplant, cauliflower rice, toasted cashew, baby spinach with black sesame dressing (gf, vegan)
- Chicken, red cabbage slaw, sunflower seeds, lettuce with bacon ranch dressing (gf, keto)
- Soy beef, carrot, cucumber, mung beans, lettuce, fried shallots, coriander with wasabi mayo (gf, df, low carb)
- Pearl cous cous, kumara, edamame, toasted almond, lettuce with mint yoghurt dressing (v)
- Pasta salad – Basil pesto mayonnaise, peas, bacon, parmesan, rocket

**Savoury Items - \$5.00 each**

- Bacon, caramelised onion, cream cheese mini quiches
- Mushroom, rosemary, feta mini quiches (v)
- Ham, potato, tomato, spring onion, cheese frittata with tomato chutney (gf)
- Spinach, roasted cauliflower, chickpea, red pepper, parmesan frittata with tomato chutney (v, gf)
- Spiced kumara, chickpea, tofu vegan sausage rolls with tomato chilli chutney 2pp (vegan)
- Mexican beef, black bean, fresh cilantro pasty with lime jalapeno dip
- Chicken tikka masala pies
- House made sushi – Teriyaki chicken, smoked salmon and vegetarian with wasabi, pickled ginger, and gluten free soy sauce (gf)(df)
- Bao buns filled with pulled pork, house BBQ sauce, slaw, sriracha mayo
- Rice paper rolls – Chilli tofu, pickled daikon, coriander, red cabbage slaw with lime sesame dip (gf, vegan)

**Sweet Items - \$5.00 each**

- Classic donut with toppings of the day (v)
- Coffee walnut slice with espresso buttercream (v)
- Mixed berry and chocolate chunk brownie (v)
- Pistachio, blueberry and white chocolate friands (v, gf)
- Hummingbird mini cakes topped with lemon buttercream (v)
- Oatmeal raisin cookie with chocolate drizzle (v)
- Vanilla cupcake, passionfruit buttercream, passionfruit topping (v)
- Eclairs filled with caramel cream topped with dark chocolate and chopped peanuts (v)
- Panna cotta tarts topped with seasonal fruits and apricot glaze (v)

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**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**  
**July – October 2022**

**\$20.00 each (Ex GST)**

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

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**Option 1 – Minimum of 5**

- Cheese roll – Cajun chicken, guacamole, cucumber, cheese, rocket
- Pasta salad – Basil pesto mayonnaise, peas, bacon, parmesan, rocket
- Classic donut with toppings of the day (v)

**Option 2 - Minimum of 5**

- French stick – Garlic beef, beetroot hummus, tomato, pickled onion, lettuce (df)
- Chicken, red cabbage slaw, sunflower seeds, lettuce with bacon ranch dressing (gf, keto)
- Eclairs filled with caramel cream topped with dark chocolate and chopped peanuts (v)

**Option 3 - Minimum of 5**

- Ficelle – Pastrami, dijonaise, Swiss cheese, gherkin, lettuce
- Soy beef, carrot, cucumber, mung beans, lettuce, fried shallots, coriander with wasabi mayo (gf, df, low carb)
- Mixed berry and chocolate chunk brownie (v)

**Option 4 – Vegetarian**

- Brioche bun – Pulled jackfruit, house BBQ sauce, jalapeno, red cabbage slaw (v)
- Pearl cous cous, kumara, edamame, toasted almond, lettuce with mint yoghurt dressing (v)
- Classic donut with toppings of the day (v)

**Option 5 – Vegan**

- Miso roasted eggplant, cauliflower rice, toasted cashew, baby spinach with black sesame dressing (gf, vegan)
- Vegan torilla wrap – Avocado, beetroot hummus, sprouts, slaw (vegan)
- Vegan ginger slice (gf, vegan)

**Option 6 - Gluten Free & Dairy Free**

- Gluten/dairy free bagel – Garlic beef, beetroot hummus, tomato, pickled onion, lettuce (gf, df)
- Miso roasted eggplant, cauliflower rice, toasted cashew, baby spinach with black sesame dressing (gf, vegan)
- Mixed berry friand (gf, df)

**Option 7 – Keto**

- Bacon, cream cheese, rocket avocado keto sandwich (gf)(keto)
- Chicken, red cabbage slaw, sunflower seeds, lettuce with bacon ranch dressing (gf, keto)
- Chocolate keto muffin (gf, keto)



**LUNCH TRAYS**  
**July – October 2022**

**\$25.00 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

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**Option 1 - Minimum of 5**

- Cheese roll – Cajun chicken, guacamole, cucumber, cheese, rocket
- Pasta salad – Basil pesto mayonnaise, peas, bacon, parmesan, rocket
- Classic donut with toppings of the day (v)
- Bacon, caramelised onion, cream cheese mini quiches

**Option 2 - Minimum of 5**

- French stick – Garlic beef, beetroot hummus, tomato, pickled onion, lettuce (df)
- Chicken, red cabbage slaw, sunflower seeds, lettuce with bacon ranch dressing (gf, keto)
- Eclairs filled with caramel cream topped with dark chocolate and chopped peanuts (v)
- Mushroom, rosemary, feta mini quiches (v)

**Option 3 - Minimum of 5**

- Ficelle – Pastrami, dijonnaise, Swiss cheese, gherkin, lettuce
- Soy beef, carrot, cucumber, mung beans, lettuce, fried shallots, coriander with wasabi mayo (gf, df, low carb)
- Mixed berry and chocolate chunk brownie (v)
- Ham, potato, tomato, spring onion, cheese frittata with tomato chutney (gf)

**Option 4 – Vegetarian**

- Brioche bun – Pulled jackfruit, house BBQ sauce, jalapeno, red cabbage slaw (v)
- Pearl cous cous, kumara, edamame, toasted almond, lettuce with mint yoghurt dressing (v)
- Classic donut with toppings of the day (v)
- Mushroom, rosemary, feta mini quiches (v)

**Option 5 – Vegan**

- Miso roasted eggplant, cauliflower rice, toasted cashew, baby spinach with black sesame dressing (gf, vegan)
- Vegan torilla wrap – Avocado, beetroot hummus, sprouts, slaw (vegan)
- Vegan ginger slice (gf, vegan)
- Spiced kumara, chickpea, tofu vegan sausage rolls with tomato chilli chutney 2pp (vegan)

**Option 6 - Gluten Free & Dairy Free**

- Gluten/dairy free bagel – Garlic beef, beetroot hummus, tomato, pickled onion, lettuce (gf, df)
- Miso roasted eggplant, cauliflower rice, toasted cashew, baby spinach with black sesame dressing (gf, vegan)
- Mixed berry friand (gf, df)
- Rice paper rolls – Chilli tofu, pickled daikon, coriander, red cabbage slaw with lime sesame dip (gf, vegan)

**Option 7 – Keto**

- Bacon, cream cheese, rocket avocado keto sandwich (gf)(keto)
- Chicken, red cabbage slaw, sunflower seeds, lettuce with bacon ranch dressing (gf, keto)
- Chocolate keto muffin (gf, keto)
- Beef, mushroom skewer with aioli (gf, df, keto)



**PLATTERS**  
**July – October 2022**

**Prices (Ex GST)**

**Fresh Seasonal Sliced Fruit Platters**

Small \$30.00 serves 5 guests

Medium \$60.00 serves 10 guests

Large \$80.00 serves 15 guests

Whole Fruits Bowl \$4.00 per guest – 2pp

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**La Fromagerie**

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

Small \$80.00 serves 5 -7 guests

Medium \$130.00 serves 10 -12 guests

Large \$170.00 serves 15 -18 guests

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**The Deli Counter**

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

Small \$80.00 serves 5 -7 guests

Medium \$130.00 serves 10 -12 guests

Large \$170.00 serves 15 -18 guests

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**Rustic Stone**

A selection of Artisan breads, marinated olives, hummus, Mediterranean vegetables, chicken cognac pate and relishes  
\$100.00 - Serves 8-10 guests

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**Asian Influence**

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

\$140.00 - 45 Pieces

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**GRAZING TABLES**

Grazing Table for approx. 30 guests \$600.00

Grazing Table for approx. 50 guests \$1000.00

*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 pulled pork in house BBQ sauce, slaw, sriracha mayo and assorted rice paper rolls with sesame lime and sweet chilli dipping sauces

Fresh seasonal sliced fruits



**CANAPE MENU**  
**July – October 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

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**From Sea**

Smoked salmon, celeriac remoulade and fennel 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  
Hot smoked salmon, pickled cucumber, caper cream cheese on toasted brioche  
Selection of canape sized seafood sushi with soy sauce, wasabi, and pickled ginger (gf)(df)

**From Land**

Manuka smoked lamb, roasted cherry tomato and gremolata on potato rosti (gf)(df)  
Beef sirloin strips, Thai chilli jam, kewpie mayo on egg noodle cake (df)  
Seared lamb, mint yoghurt, and crushed pistachio in mini Yorkshire puddings  
Pork fillet rolled in mustard and herbs, apricot jalapeno salsa on garlic buttered crostini  
Buffalo chicken and blue cheese crumble in a crispy wonton cup

**From Garden**

Goats cheese, roasted baby beetroot, candied walnut on puff pastry rounds (v)  
Edamame, ricotta, hazelnut, mint, and micro herb on fried polenta (v)(gf)  
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)  
Pickled vegetables, vermicelli, coriander, and mint summer rolls with sriracha mayo (gf)(df)(v)

**Something Sweet**

Vanilla panna cotta, strawberry gelee, balsamic strawberries, cream in shot glasses (v)(gf)  
Dark chocolate brownie rounds, orange chocolate ganache, candied orange, and chocolate shavings (v)  
Lemon curd, whipped cream, crushed meringue, and freeze-dried raspberry 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 dumplings with soy sauce and chilli oil (df)  
Seared lamb fillet, pistachio tapenade and red wine reduction served on porcelain spoons (gf)  
Red wine beef mini pies with kumara whip topping

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**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**  
**July – October 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*

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**Buffet Mains**

Bacon wrapped beef sirloin, garlic mushrooms with pepper sauce (gf)  
Lamb shoulder slow braised in rosemary and red wine served with jus (gf)(df)  
Chicken thighs with pesto glaze, sundried tomato strips and sliced olives (gf)  
Lemon pistachio crusted salmon portions on watercress and puffed capers  
White fish of the day wrapped in prosciutto with lemon sauce (gf)  
Pan seared pork belly glazed with hoisin sauce (df)  
Orange and seeded mustard glazed champagne ham with assorted condiments (gf)(df)

**Cold Buffet Mains**

Sliced beef sirloin, roasted 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 pasta bake with tomato red pepper sauce and mozzarella (v)  
Mini sliders with vegetarian patties and Swiss cheese (2pp)  
Mushroom and parmesan arancini (v)(2pp)





**BUFFET MENU**  
**July – October 2022**

**Buffet Sides**

Broccoli, green beans, citrus, and toasted cashews (v)(gf)(df)  
Potato, parmesan, and garlic gratin (v)(gf)  
Roasted red potatoes, Brussel sprouts, bacon crumbs and chives (gf)(df)  
Honey roasted carrots and parsnips dusted in dukkah with mint yoghurt (v)(gf)  
Roasted cauliflower in cheese sauce with spring onion and parmesan (v)  
Potato gnocchi in a creamy mushroom and spinach sauce (v)  
Roasted root vegetable medley, pumpkin seeds, and crumbled feta (v)(gf)

**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)  
Cumin chickpea tabbouleh, carrot, cucumber, red onion, tomato, and Italian parsley with lemon yoghurt dressing (gf)  
Haloumi, mango, lettuce, almonds, and sprouts with blueberry vinaigrette (v)(gf)  
Potato, quinoa, chickpeas, olive, cherry tomatoes, and rocket with vegan Dijon dressing (vegan)(gf)  
Fennel and celery slaw with walnuts, blue cheese crumble and creamy ranch dressing (v)(gf)

**Buffet Desserts**

Banoffee tarts – Banana, caramel, cream, and chocolate shavings  
Individual tiramisu  
Individual vanilla panna cotta with strawberry compote and coconut yoghurt (gf)  
Classic apple crumble with cinnamon whipped cream  
Selection of sweet slices and macrons  
Classic chocolate eclairs topped with crushed pistachio



**FORMAL DINING**  
**July – October 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
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**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)