



In House Catering

Autumn Menu

March – June 2023

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU
March – June 2023

All prices Ex GST

Savoury Items - \$5.50 each

- House sausage roll with tomato relish 2pp
- Cuban picadillo pasty with mojo sauce
- Classic potato top pies
- Chorizo, spinach, potato, red pepper, feta frittata with tomato relish (gf)
- Broccoli, sauté onion, parmesan mini quiches (v)

Bread Items - \$6.00 each

- Finger sandwiches – Ham, egg mayo, rocket/Capers, cucumber, cream cheese, dill (2pp)
- English muffin filled with bacon, egg, cheese, spinach, hollandaise
- Panini filled with haloumi, pesto, tomato, caramelised onion, cheese (v)
- Croissant filled with chicken, aioli, bacon, avocado, parmesan
- Bruschetta topped with smashed avo, tuna, tomato, olive, red onion, fresh basil

Baking Items - \$5.50 each

- Cheese and herb scones with whipped butter (v)
- Cheese scone halves topped with smoked salmon, cream cheese, capers
- Glazed cinnamon pinwheel scones (v)
- Ham, cheese and chive muffins with whipped butter
- Blueberry muffins with lemon cream cheese frosting (v)
- Hot cross buns with whipped butter on the side (v)

Sweet Items - \$5.50 each

- Assorted mini Danish pastries 2pp(v)
- Beignets with assorted fillings 2pp(v)
- Ginger kisses (v)
- Caramel cupcakes with brandy snap shards (v)
- Orange poppy seed friands with dark chocolate drizzle (v)(gf)(df)
- Raspberry, white chocolate, pistachio fudge slice (v)

CAFÉ TO YOU – LIGHT LUNCH MENU
March – June 2023

Sandwiches, rolls & wraps - \$7.00 each.

- Chefs choice selection of club sandwiches (including vegetarian)(2pp)
- Turkish bun – Steak, cheese, onion, lettuce, bearnaise sauce
- Cheese roll – Champagne ham, brie, tomato, lettuce, mayo, peach chutney
- Brioche bun – Panko fried chicken, pickled slaw, chipotle mayo, rocket
- Sesame seed bagel – Pastrami, Swiss cheese, gherkin, beetroot hummus, lettuce
- Herb milk bun – Haloumi, smashed avo, tomato, rocket, sprouts (v)



CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED
March – June 2023

Salads – Sharing bowl \$6.50 per person/ Boxed with fork \$8.00 per person.

- Cumin roasted kumara, quinoa, beetroot, currants, crushed pistachio, baby spinach with sumac coconut dressing (gf)(vegan)
- Chicken, crispy noodles, slaw, edamame, coriander, lettuce with soy citrus vinaigrette
- Bacon, boiled egg, avocado, red onion, pumpkin seeds, lettuce with parmesan dressing (keto)(gf)
- Pasta, sundried tomato pesto mayo, black olive, feta, red peppers, rocket (v)
- Tomatoes, carrot, cucumber, snow pea shoots, cashews, lettuce, fried onion with raspberry vinaigrette (gf)(vegan)

Savoury Items - \$5.50 each

- Broccoli, sauté onion, parmesan mini quiches (v)
- Ham, spring onion, brie mini quiches
- Chorizo, spinach, potato, red pepper, feta frittata with tomato relish (gf)
- Roast cauliflower, spinach, kumara, sundried tomato, parmesan frittata with tomato relish (v)(gf)
- Cuban picadillo pasty with mojo sauce
- Classic potato top pies
- Smoked salmon, celeriac slaw, avocado, caper filled Yorkshire puddings
- House made sushi – Teriyaki chicken, smoked salmon and vegetarian with wasabi, pickled ginger, and gluten free soy sauce (gf)(df)
- Bao bun filled with Char Siu pulled pork, pickled slaw, sriracha mayo, coriander
- Chili chicken, vermicelli, mint, coriander, mung beans, carrot rice paper rolls with peanut dipping sauce (gf)(df)

Sweet Items - \$5.50 each

- Orange poppy seed friands with dark chocolate drizzle (v)(gf)(df)
- Beignets with assorted fillings 2pp(v)
- Caramel cupcakes with brandy snap shards (v)
- Ginger kisses (v)
- Raspberry, white chocolate, pistachio fudge slice (v)
- No bake passionfruit slice (v)
- Raspberry double chocolate chunk brownie (v)
- Dark chocolate almond éclair filled with custard (v)
- Individual cookies and cream tarts (v)

WHOLE CAKES

Prices (Ex GST)

Small Cake \$70.00 (Approx. 12 Slices)

Medium Cake \$90.00 (Approx. 16 Slices)

Large Cake \$120.00 (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
March – June 2023

\$22.50 each (Ex GST)

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

Option 1 – Minimum of 5

- Cheese roll – Champagne ham, brie, tomato, lettuce, mayo, peach chutney
- Pasta, sundried tomato pesto mayo, black olive, feta, red peppers, rocket (v)
- Raspberry double chocolate chunk brownie (v)

Option 2 - Minimum of 5

- Brioche bun – Panko fried chicken, pickled slaw, chipotle mayo, rocket
- Bacon, boiled egg, avocado, red onion, pumpkin seeds, lettuce with parmesan dressing (keto)(gf)
- Dark chocolate almond éclair filled with custard (v)

Option 3 - Minimum of 5

- Sesame seed bagel – Pastrami, Swiss cheese, gherkin, beetroot hummus, lettuce
- Chicken, crispy noodles, slaw, edamame, coriander, lettuce with soy citrus vinaigrette
- No bake passionfruit slice (v)

Option 4 – Vegetarian

- Herb milk bun – Haloumi, smashed avo, tomato, rocket, sprouts (v)
- Cumin roasted kumara, quinoa, beetroot, currants, crushed pistachio, baby spinach with sumac coconut dressing (gf)(vegan)
- Dark chocolate almond éclair filled with custard (v)

Option 5 – Vegan

- Sesame seed bagel – Vegan cheese, smashed avo, tomato, rocket, sprouts (vegan)
- Tomatoes, carrot, cucumber, snow pea shoots, cashews, lettuce, fried onion with raspberry vinaigrette (gf)(vegan)
- Raw Goodness slice of the day (gf, vegan)

Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Steak, cheese, onion, lettuce, bearnaise sauce
- Cumin roasted kumara, quinoa, beetroot, currants, crushed pistachio, baby spinach with sumac coconut dressing (gf)(vegan)
- Orange poppy seed friands with dark chocolate drizzle (v)(gf)(df)

Option 7 – Keto

- Keto sandwich - Steak, cheese, onion, lettuce, bearnaise sauce (gf)(keto)
- Bacon, boiled egg, avocado, red onion, pumpkin seeds, lettuce with parmesan dressing (keto)(gf)
- Raw Goodness slice of the day (gf, vegan)



LUNCH TRAYS
March – June 2023

\$27.50 each (Ex GST)

Option 1 - Minimum of 5

- Cheese roll – Champagne ham, brie, tomato, lettuce, mayo, peach chutney
- Pasta, sundried tomato pesto mayo, black olive, feta, red peppers, rocket (v)
- Raspberry double chocolate chunk brownie (v)
- Ham, spring onion, brie mini quiches

Option 2 - Minimum of 5

- Brioche bun – Panko fried chicken, pickled slaw, chipotle mayo, rocket
- Bacon, boiled egg, avocado, red onion, pumpkin seeds, lettuce with parmesan dressing (keto)(gf)
- Dark chocolate almond éclair filled with custard (v)
- House sausage roll with tomato relish 2pp

Option 3 - Minimum of 5

- Sesame seed bagel – Pastrami, Swiss cheese, gherkin, beetroot hummus, lettuce
- Chicken, crispy noodles, slaw, edamame, coriander, lettuce with soy citrus vinaigrette
- No bake passionfruit slice (v)
- Smoked salmon, celeriac slaw, avocado, caper filled Yorkshire puddings

Option 4 – Vegetarian

- Herb milk bun – Haloumi, smashed avo, tomato, rocket, sprouts (v)
- Cumin roasted kumara, quinoa, beetroot, currants, crushed pistachio, baby spinach with sumac coconut dressing (gf)(vegan)
- Dark chocolate almond éclair filled with custard (v)
- Broccoli, sauté onion, parmesan mini quiches (v)

Option 5 – Vegan

- Sesame seed bagel – Vegan cheese, smashed avo, tomato, rocket, sprouts (vegan)
- Tomatoes, carrot, cucumber, snow pea shoots, cashews, lettuce, fried onion with raspberry vinaigrette (gf)(vegan)
- Raw Goodness slice of the day (gf, vegan)
- Vegan tofu rice paper roll with peanut dipping sauce (vegan)

Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Steak, cheese, onion, lettuce, bearnaise sauce
- Cumin roasted kumara, quinoa, beetroot, currants, crushed pistachio, baby spinach with sumac coconut dressing (gf)(vegan)
- Orange poppy seed friands with dark chocolate drizzle (v)(gf)(df)
- Chili chicken, vermicelli, mint, coriander, mung beans, carrot rice paper rolls with peanut dipping sauce (gf)(df)

Option 7 – Keto

- Keto sandwich - Steak, cheese, onion, lettuce, bearnaise sauce (gf)(keto)
- Bacon, boiled egg, avocado, red onion, pumpkin seeds, lettuce with parmesan dressing (keto)(gf)
- Raw Goodness slice of the day (gf, vegan)
- Garlic herb chicken and bacon skewer with basil pesto (gf)(keto)



PLATTERS
March – June 2023

Prices (Ex GST)

Fresh Seasonal Sliced Fruit Platters

Small \$35.00 serves 5 guests

Medium \$70.00 serves 10 guests

Large \$100.00 serves 15 guests

Whole Fruits Bowl \$5.00 per guest – 2pp

La Fromagerie

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

Small \$90.00 serves 5 -7 guests

Medium \$150.00 serves 10 -12 guests

Large \$185.00 serves 15 -18 guests

The Deli Counter

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

Small \$90.00 serves 5 -7 guests

Medium \$150.00 serves 10 -12 guests

Large \$185.00 serves 15 -18 guests

Rustic Stone

A selection of Artisan breads, marinated olives, hummus, Mediterranean vegetables, chicken cognac pate and relishes
\$115.00 - Serves 8-10 guests

Asian Influence

Bao buns filled with BBQ pulled pork, slaw, sriracha mayo and assorted rice paper rolls with soy and sweet chilli dipping sauces

\$150.00 - 45 Pieces

GRAZING TABLES

Grazing Table for approx. 30 guests \$700.00

Grazing Table for approx. 50 guests \$1,150.00

- Fresh seasonal sliced fruits
- Mixture of sweets
- Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, sweet fruit chutney, dried fruit and nuts
- Deli meats, marinated olives, pickles, Mediterranean vegetables, relishes, chutneys and pate with sliced Artisan breads
- Bao buns filled with BBQ pulled pork, slaw, sriracha mayo and assorted rice paper rolls with soy and sweet chilli dipping sauces



CANAPE MENU
March – June 2023

Prices (Ex GST)

- 5 different items for \$20.00 per guest
 - 6 different items for \$23.00 per guest
 - 7 different items for \$26.00 per guest
 - 8 different items for \$29.00 per guest
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From Sea

- Smoked salmon, celeriac remoulade filled vol au vents
- Crab, mango and avocado salad with crème fraiche on puff pastry rounds
- Prawn, spring onion and aioli wrapped in prosciutto
- 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 pesto on potato rosti (gf)
- Beef sirloin, onion jam and horseradish cream on garlic crostini
- Seared lamb, tzatziki and crushed pistachio in mini Yorkshire puddings
- Pork fillet, 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 and walnut on puff pastry rounds (v)
- Edamame, avocado, cream cheese, mint, and micro herb on fried polenta (v)(gf)
- Smoked capsicum salsa, crème fraiche and basil pesto filo cups (v)
- Red wine mushroom, balsamic onion and feta on house made cheese cracker (v)
- Pickled vegetables, tofu, 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 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)
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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 sauce (gf) - \$16pp
 - Chicken karaage, mint coriander slaw and sriracha mayonnaise (gf)(df) - \$16pp
 - Thai fish cakes with sesame mayonnaise - \$16pp
 - Orange seeded mustard glazed ham with rolls condiments and butter (gf) - \$16pp
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BUFFET MENU
March – June 2023

Prices (Ex GST)

\$37.00 per guest

Selections from the menus below; your choice of,
One main
Three sides
One dessert

\$49.00 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
One dessert

\$65.00 per guest

Selections from the menus below; your choice of,
Two mains
One vegetarian main
Three 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)
- 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 capers
- 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)

Vegetarian Buffet Mains

- Pumpkin feta pasta bake with tomato red pepper sauce and mozzarella (v)
- Mini sliders with vegetarian patties and Swiss cheese
- Mushroom and parmesan arancini (v)

Buffet Sides

- Broccoli, green beans, citrus, and toasted cashews (v)(gf)(df)
- Potato, parmesan, and garlic gratin (v)(gf)
- Honey roasted carrots and parsnips dusted in dukkah with mint yoghurt (v)(gf)
- Roasted cauliflower in cheese sauce with spring onion and parmesan (v)
- Roasted root vegetable medley, pumpkin seeds, and crumbled feta (v)(gf)



BUFFET MENU
March – June 2023

Buffet Salads

- Roasted beetroot, walnut, rocket, cucumber and feta with raspberry vinaigrette (v)(gf)
- Haloumi, mango, lettuce, almonds, and sprouts with blueberry vinaigrette (v)(gf)
- Cumin roasted kumara, quinoa, beetroot, currants, crushed pistachio, baby spinach with sumac coconut dressing (gf)(vegan)
- Pasta, sundried tomato pesto mayo, black olive, feta, red peppers, rocket (v)
- Tomatoes, carrot, cucumber, snow pea shoots, cashews, lettuce, fried onion with raspberry vinaigrette (gf)(vegan)

Buffet Desserts

- Banoffee tarts – Banana, caramel, cream, and chocolate shavings
- Individual tiramisu
- Individual vanilla panna cotta with strawberry compote and coconut yoghurt (gf)
- Selection of sweet slices and macrons
- Raspberry white chocolate cheesecake



FORMAL DINING
March – June 2023

Requires a Chef on-site and waiting staff to serve
Minimum 20 guests

All Formal plated meals are served with sliced freshly baked bread with olive oil and dukkah

Prices (Ex GST)

2 course set menu \$55.00 per guest

3 course set menu \$75.00 per guest

3 course menu with alternate drop \$85.00

Entrée

- Lemon dill salmon, fennel, orange, pistachio and capers
- Manuka smoked lamb, roast cauliflower puree and mint edamame (gf)
- Garlic prawn, celeriac remoulade and sprouts (gf)
- Mixed mushroom arancini, smoked red pepper puree and wilted spinach (v)
- Roasted beetroot, goats' cheese, toasted hazelnut, orange segments with orange vinaigrette (v)(gf)

Mains - *All Mains served with Chef's choice seasonal vegetables*

- Prosciutto wrapped fish of the day, thyme roasted potatoes, grape olive salsa, white wine sauce
- Beef sirloin, potato gratin, roasted cauliflower and jus (gf)
- Chicken mignons, honey carrots, oyster mushrooms and tarragon sauce (gf)
- Herb rolled pork tenderloin, celeriac puree, watercress and onion gravy (gf)
- Rosemary mustard lamb rump, potato gratin and mint pea salsa with jus (gf)
- Vegetarian lasagne, roast vine tomatoes and avocado oil (v)

Dessert

- Vanilla panna cotta, lychee, raspberry compote and pistachio soil (v)
- Sticky date pudding, butterscotch sauce, lemon crumb and ice cream (v)
- Chocolate brownie, chocolate sauce, berries and ice cream (v)
- Coffee mousse in dark chocolate cup with cream and pistachio biscotti (v)
- Coconut cheesecake, melon, smashed meringue, lemon crumb and lemon sorbet (v)