

IN HOUSE CATERING

-Corporate, Wedding and event catering specialists-

We're In House Catering and we have been creating fresh and inspiring dishes here in Wellington since 1987.

We believe we can elevate every event with simple, yet tasty cuisine and this passion for food is reflected in the many dishes made available to you.

Corporate events and catering are our core business, so we have a strong sense for the needs of the corporate world, but we also love spending time working alongside you to bring your private events to life and get such joy from being part of your special occasions.

Our three Directors have worked within the company for many years and when the opportunity presented itself to buy the business, we knew it was meant to be and combining this knowledge and the dream of our young owners means we can bring a modern touch to your event.

Our dream is to be THE caterer that comes to mind for any, and all occasions that require professionalism, quality of service and a desire to make your occasion a memorable one.

We would like to personally invite you to visit our website and enjoy the tour of what our amazing chefs can create to bring to your table.

If you need any guidance don't hesitate to contact us



corporate, wedding
and event catering specialists

contact us (04) 477 0486 or email
orders@inhousecatering.co.nz

www.inhousecatering.co.nz



***Please note the prices listed are excluding gst, delivery charges may apply*

BREAKFAST, MORNING AND AFTERNOON TEA MENU

Savoury Items - \$6.00 each

- House sausage roll with tomato relish 2pp
- Spicy cheese sausage rolls with mustard mayo
- Braised lamb and red wine pie with kumara whip topping
- Cranberry, walnut, spinach, goat cheese quiche (v)
- Bacon, potato, spinach, spring onion, gruyere frittata with green tomato chutney (gf)

Bread Items - \$6.00 each

- Finger sandwiches – Smoked salmon, cream cheese, cucumber/Egg salad, watercress
- English muffin filled with leg ham, mustard, tomato, smoked cheddar
- Panini filled with chicken, spinach, sundried tomato pesto, pinenuts, feta
- Croissant filled with haloumi, smashed avocado, tomato, pickled radish, fresh basil (v)
- Individual cups filled with waffle bites, spiced berries, mascarpone cream and dark chocolate (v)

Sweet Items - \$6.00 each

- Assorted mini Danish pastries 2pp(v)
- Beignets with assorted fillings 2pp(v)
- Dark chocolate and sultana fudge slice (v)
- Individual granola, yoghurt, spiced berry cups
- Mango cupcake with coconut frosting (v)
- Raspberry pistachio friand topped with lemon buttercream (gf)(v)

Baking Items - \$5.50 each

- Cheese and herb scones with whipped butter (v)
- Pinwheel scones filled with bacon, relish, spring onion, cheese
- Lemonade scones topped with lemon curd cream and raspberry compote (v)
- Banana chocolate chip muffins topped with caramel buttercream
- Corn, courgette, spinach, cheese muffins with whipped butter (v)

Whole Cakes

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)

CAFÉ TO YOU – LIGHT LUNCH MENU

Sandwiches, rolls & wraps - \$7.00 each

- Chefs choice selection of club sandwiches (including vegetarian)(2pp)
- Bretzel roll – Peppered beef, Swiss cheese, tomato, baby spinach, pickle mayo
- Sesame seed bagel – Pork fillet coated in plum sauce, pickled slaw, onion rings, mayo
- Turkish bun – Lemon pepper chicken, cucumber, rocket, parmesan, tzatziki
- Poppy seed milk bun – Champagne ham, cheese, sweet gherkins, lettuce, mustard pickle
- Cheese roll – Pulled jackfruit, baby spinach, chipotle mayo, jalapeno apricot chutney (v)

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

- Chicken, pickled radish, snow pea shoots, cucumber, lettuce with poppy seed dressing (gf)(df)(keto)
- Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric vinaigrette (gf)(vegan)
- Broccoli, slaw, sunflower seeds, dried cranberries, lettuce with maple tahini dressing (gf)(df)(v)
- Ham, chargrilled capsicum, corn, rocket, parmesan, pasta with honey mustard dressing
- Teriyaki tofu, fried onions, edamame, mung beans, lettuce with vegan sriracha mayo (gf)(vegan)

Savoury Items - \$6.00 each

- Cranberry, walnut, spinach, goat cheese quiche (v)
- Pumpkin, feta, dukkah mini quiche (v)
- Bacon, potato, spinach, spring onion, gruyere frittata with green tomato chutney (gf)
- Roast root vegetable, red pepper, basil pesto, cheese frittata with tomato relish (v)(gf)
- Thai crumbed fish cakes with sriracha mayo
- Braised lamb and red wine pie with kumara whip topping
- Bao buns filled with panko chicken, tonkatsu sauce, pickled slaw, sesame mayo
- Individual Korean chicken cups – Fried chicken tossed in gochujang sauce, slaw, cucumber, kewpie mayo
- Ginger prawn, pickled slaw, Vietnamese mint, coriander, vermicelli rice rolls with nuoc cham dipping sauce (gf)(df)
- Moroccan spice chicken and ground chorizo kofta with tzatziki dipping sauce (gf)
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Sweet Items - \$6.00 each

- Raspberry pistachio friand topped with lemon buttercream (gf)(v)
- Beignets with assorted fillings 2pp(v)
- Mango cupcake with coconut frosting (v)
- Chocolate whoopie pies filled with jam and cream cheese frosting (v)
- Dark chocolate and sultana fudge slice (v)
- Coffee walnut slice (v)
- No bake gingernut slice (v)
- White chocolate éclair filled with peach passionfruit cream (v)
- Individual baileys chocolate tarts topped with baileys whipped cream (v)



LUNCH BAGS

\$23.00 each (Ex GST)

Option 1 – Minimum of 5

- Poppy seed milk bun – Champagne ham, cheese, sweet gherkins, lettuce, mustard pickle
- Chicken, pickled radish, snow pea shoots, cucumber, lettuce with poppy seed dressing (gf)(df)(keto)
- White chocolate éclair filled with peach passionfruit cream (v)

Option 2- Minimum of 5

- Bretzel roll – Peppered beef, Swiss cheese, tomato, baby spinach, pickle mayo
- Ham, chargrilled capsicum, corn, rocket, parmesan, pasta with honey mustard dressing
- Coffee walnut slice (v)

Option 3- Minimum of 5

- Turkish bun – Lemon pepper chicken, cucumber, rocket, parmesan, tzatziki
- Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric vinaigrette (gf)(vegan)
- No bake gingernut slice (v)

Option 4 – Vegetarian

- Cheese roll – Pulled jackfruit, baby spinach, chipotle mayo, jalapeno apricot chutney (v)
- Broccoli, slaw, sunflower seeds, dried cranberries, lettuce with maple tahini dressing (gf)(df)(v)
- Beignets with assorted fillings 2pp(v)

Option 5 – Vegan

- Sesame seed bagel – Deli vegetables, beetroot hummus, sundried tomatoes, rocket (vegan)
- Teriyaki tofu, fried onions, edamame, mung beans, lettuce with vegan sriracha mayo (gf)(vegan)
- Raw Goodness slice of the day (gf, vegan)

Option 6- Gluten Free

- Gluten free bagel – Lemon pepper chicken, cucumber, rocket, parmesan, tzatziki (gf)
- Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric vinaigrette (gf)(vegan)
- Raspberry pistachio friand topped with lemon buttercream (gf)(v)

Option 7 – Keto

- Keto sandwich – Smoked salmon, cream cheese, avocado, rocket (keto)
- Chicken, pickled radish, snow pea shoots, cucumber, lettuce with poppy seed dressing (gf)(df)(keto)
- Keto bounty slice

LUNCH TRAYS

\$28.50 each (Ex GST)

Option 1- Minimum of 5

- Poppy seed milk bun – Champagne ham, cheese, sweet gherkins, lettuce, mustard pickle
- Chicken, pickled radish, snow pea shoots, cucumber, lettuce with poppy seed dressing (gf)(df)(keto)
- White chocolate éclair filled with peach passionfruit cream (v)
- Cranberry, walnut, spinach, goat cheese quiche (v)

Option 2- Minimum of 5

- Bretzel roll – Peppered beef, Swiss cheese, tomato, baby spinach, pickle mayo
- Ham, chargrilled capsicum, corn, rocket, parmesan, pasta with honey mustard dressing
- Coffee walnut slice (v)
- Ginger prawn, pickled slaw, Vietnamese mint, coriander, vermicelli rice rolls with nuoc cham dipping sauce (gf)(df)

Option 3- Minimum of 5

- Turkish bun – Lemon pepper chicken, cucumber, rocket, parmesan, tzatziki
- Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric vinaigrette (gf)(vegan)
- No bake gingernut slice (v)
- Bacon, potato, spinach, spring onion, gruyere frittata with green tomato chutney (gf)

Option 4 – Vegetarian

- Cheese roll – Pulled jackfruit, baby spinach, chipotle mayo, jalapeno apricot chutney (v)
- Broccoli, slaw, sunflower seeds, dried cranberries, lettuce with maple tahini dressing (gf)(df)(v)
- Beignets with assorted fillings 2pp(v)
- Pumpkin, feta, dukkah mini quiche (v)

Option 5 – Vegan

- Sesame seed bagel – Deli vegetables, beetroot hummus, sundried tomatoes, rocket (vegan)
- Teriyaki tofu, fried onions, edamame, mung beans, lettuce with vegan sriracha mayo (gf)(vegan)
- Raw Goodness slice of the day (gf, vegan)
- Falafel bites skewer with vegan pesto mayo dip (gf)(vegan)

Option 6- Gluten Free

- Gluten free bagel – Lemon pepper chicken, cucumber, rocket, parmesan, tzatziki (gf)
- Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric vinaigrette (gf)(vegan)
- Raspberry pistachio friand topped with lemon buttercream (gf)(v)
- Moroccan spice chicken and ground chorizo kofta with tzatziki dipping sauce (gf)

Option 7 – Keto

- Keto sandwich – Smoked salmon, cream cheese, avocado, rocket (keto)
- Chicken, pickled radish, snow pea shoots, cucumber, lettuce with poppy seed dressing (gf)(df)(keto)
- Keto bounty slice (gf)(keto)
- Moroccan spice chicken and ground chorizo kofta with aioli (gf)(keto)

PARTNERS LUNCH

\$33.00 Per guest

Partners lunch- Option 1

Chicken thighs with pesto glaze, sundried tomato strips and sliced olives (gf)

Roasted red potatoes, Brussel sprouts, bacon crumbs and chives (gf)(df)

Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric vinaigrette (gf)(vegan)

Selection of sweet slices and macrons

Partners lunch- Option 2

Orange and seeded mustard glazed champagne ham, assorted condiments (gf)(df)

Roasted root vegetable medley, pumpkin seeds, and crumbled feta (v)(gf)

Broccoli, slaw, sunflower seeds, dried cranberries, lettuce with maple tahini dressing (gf)(df)(v)

Classic chocolate eclairs topped with crushed pistachio

Shared platters of delicious seasonal meals, perfect for those needing a more elevated working lunch

(Available between 11am-2pm, Monday – Friday)

Minimum Order is for 10 people.

* Plates and cutlery not included but can be organized at an additional cost

PLATTERS AND GRAZING TABLES

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

- 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

Grazing Table for approx. 30 guests \$700.00

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

CANAPES

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
- Ginger prawn, pickled slaw, Vietnamese mint, coriander, vermicelli rice rolls with nuoc cham dipping sauce (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, beetroot and walnut on puff pastry rounds (v)
- Edamame, avocado cream cheese whip, 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 slaw, 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, mascarpone 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)

Specialty items – Require a Chef on Site

- Hoisin pulled pork croquettes with sriracha mayo
- Spiced chicken and chorizo kofta with tzatziki (gf)
- Mini soft-shell tacos filled with pulled pork in house 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 jus served on porcelain spoons (gf)

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

Minimum of 20 guests

Prices are EX Gst

BUFFET MENU

Buffets 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
- Mini sliders with vegetarian patties and Swiss cheese
- Mushroom and parmesan arancini

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 & parmesan (v)
- Roasted root vegetable medley, pumpkin seeds, and crumbled feta (v)(gf)

Buffet Salads

- Beetroot, walnut, rocket, cucumber and feta with raspberry vinaigrette (v)(gf)
- Haloumi, mango, lettuce, almonds, and sprouts with blueberry vinaigrette (v)(gf)
- Chickpeas, carrot, golden raisins, toasted sliced almonds, baby spinach, quinoa with lemon turmeric dressing (gf)(vegan)
- Broccoli, slaw, sunflower seeds, dried cranberries, lettuce with maple tahini dressing (gf)(df)(v)
- Teriyaki tofu, fried onions, edamame, mung beans, lettuce with vegan sriracha mayo (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

\$37.00 per guest

Your choice of, One main, Three sides and One dessert

\$49.00 per guest

Your choice of, Two mains, Three sides and One dessert

\$65.00 per guest

Your choice of, Two mains, One vegetarian main, Three sides Two desserts

Minimum of 20 guests – Prices are EX gst

FORMAL DINING

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)

2 course set menu \$55.00 per guest

3 course set menu \$75.00 per guest

3 course menu with alternate drop \$85.00

Plated meals are served with sliced breads with olive oil and dukkah for the table

Main - 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)

Requires a Chef on-site and waiting staff to serve

Minimum 20 guests

Dessert

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