HECATERING MENU

SET MENU'S

Morning/Afternoon Refreshment \$19.90 PP

A selection of club sandwiches (2 minis), sausage rolls (2 minis), sweet slices (2 minis) + fruit platters per person

Gourmet Lunch

\$29.90 PP

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2 hot canapé + small gourmet salad box + half gourmet wrap / sandwich + fruit platters / sweet slices per person

Executive Hot Lunch/ Dinner \$59.00 PP

All mains are displayed in bain maries and served with crispy bread rolls, fruit platters or your choice of dessert / sweet slices inquire with us for list of sweet options

Minimum of 25 people

Alternative protein selections may be provided on request

Your choice of 3 varieties of mains - 2 meats plus 1 vegetarian

- Home-style roast chicken with gravy
- Rare roast beef with horse radish sauce or grilled market fish with lemon butter sauce
- Chickepea curry or mushroom creamy pasta
- Herbed roast gourmet potato
- 3 varieties of salad



- HOT CANAPÈS -

Choose from -

Arancini di Riso seasonal roast vegetables, mozzarella & parmesan (V)	\$3.90ea	Cajun Crumbed Chicken Goujons served w spiced apricot sauce	\$3.20ea
Salt & pepper squid squids crumbed	\$3.20ea	Beef kofta skewers with mint yoghurt (GF) (DF)	\$3.90 _{ea}
Lime & garlic prawn skewers w chilli soy dip (GF, DF)	\$3.90ea	Lamb kofta w/ cucumber & mint yoghurt (GF) (DF)	\$4.20ea
Harissa chicken skewers w/ muhamara aioli (GF) (DF)	\$3.90ea	Haloumi & Chorizo skewers drizzled w herb pesto (GF)	\$4.20 _{EA}

Selected items only; please inquire with us for extended menu. We can tailor an offer to suit the nature of your event, preference & budget.





GOURMET WRAPS/ SANDWICHES

SEASONAL SELECTION 11.90EA

Harissa marinated chicken wrap w mint & yoghurt, lettuce, tomato & cucumber

Curried cauliflower wrap crispy kale, hummus, lettuce & tomato (V, DF, VG)

Turkish pide w crispy crumbed chicken, basil, red onion, cheddar, relish & aioli

Falafel wrap

fried eggplant, roast peppers, citrus tahini dressing, lettuce & tomato (V, DF)

> Listed variety may vary subject to season; inquire with us for available offerings

CLUB SANDWICHES

10.90ea - GF +3.90ea

Creamy chicken, lemon mayo & rocket

Cucumber, herbed cream cheese, tomato & lettuce (V)

Two large or four small triangles other filling available on request



GOURMET SALAD BOXES

SEASONAL SELECTION SMALL 8oz - 7.90 REGULAR 16oz - 9.90

Char-grilled Broccoli

w confit garlic, roast onion, red chilies, toasted almonds w citrus dressing (GF, V, VG, DF) – signature salad

Chicken Caesar

fresh baby romaine, pulled chicken, crispy bacon, boiled eggs, parmesan, tossed in anchovies Caesar dressing (GF) - signature salad

Moroccan Spiced Couscous

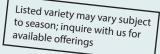
w chickpea, sundried tomatoes, sliced roast almond, feta crumble, fresh coriander, paprika, toasted cumin seeds and sultanas in lemon dressing (V, VEG)

Grilled Haloumi & Lentil

w baby spinach, cherry tomato, beetroot, lemon vinaigrette (V, GF, NF)

Cumin Roasted Pumpkin

w chickpeas, feta, green beans, dates, baby spinach & balsamic vinaigrette (V, GF)







HOUSE-MADE GOURMET ROLLS

5.90ea

Sausage rolls cut in 3s & served w tomato sauce

Vegetarian rolls (filling may vary) cut in 3 & served w aioli/tomato sauce

FILLED CROISSANTS

MINI 5.90ea LARGE 9.90ea

Smoked salmon, herby cream cheese, dill & preserved lemon

Chicken, brie and cranberry

Mediterranean grilled vegetables (V)





- HOME BAKES & SWEET BITES -

Choose from -			
Mini slices assorted flavours	\$2.90ea	Home baked Scones sweet / savoury – assorted flavours	\$3.20EA (small) \$5.90EA (large)
Sweet blueberry fritters served with maple syrup on the side (popular!)	\$4.90ea	Mini Danishes assorted flavours	\$3.90ea
Freshly baked muffins sweet/savoury- assorted flavours	\$3.20ea (small) \$5.90ea (large)	Portuguese Tarts	\$5.90ea

WHOLE CAKES AND SEASONAL FRESH FRUIT

Choose from -

Classic rich chocolate cake coated in thick chocolate ganache	\$69.00
Classic carrot cake jumbo size w crushed walnuts & thick cream cheese icing	\$69.00
Red velvet cake delicious flavours of chocolate, topped w vanilla frosting & coated in white chocolate flakes	\$89.00

Orange & almond cake \$109.00 w slow poached oranges and coated in olivani icing & toasted sliced almonds (GF, DF)

Fresh seasonal fruit\$5.90/4.90EAskewers / platters / skewers



Orange & almond cake also available in small cupcake serving \$5.90 each



- BOARDS & PLATTERS -

CHEESE BOARD

A selection of New Zealand gourmet cheese (soft and hard variety) served with grapes, dried fruit, nuts & artisan crackers Small: 79.90 per platter (serves approx. 9 people)

Large: 129.90 per platter (serves approx. 15 people)

ANTIPASTO MEZZE PLATTER

A selection of gourmet cured meat, pickles, olives & house-made dips Small: 69.90 per platter (serves approx. 9 people)

Large: 119.90 per platter (serves approx. 15 people)

All prices are ex GST. 48-hour notice is recommended for all orders. Same-day orders available on a limited basis. Call for seasonal specialties and consultations. Menu and prices are subject to change. Before placing your order, please inform us if a person in your party has a food allergy or any specific dietary requirement. Cancellation policy: Please allow 24 HOURS NOTICE for cancellations. If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and size of your order).