



4 Clemow Drive
Mt Wellington
Auckland
Phone 573 0001
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Please find below a copy of our catering menus designed to tempt the taste buds and cover all your catering requirements. We hope that you find these helpful and please feel free to contact us with any questions or queries.

Please read the following terms and conditions in regards to ordering.

Terms & Conditions

- All orders must be placed by **10am** the day before required (10am Friday morning for Monday requirements)
- All orders are to be confirmed by fax, with a delivery address, contact name, catering requirements and any relevant purchase orders and/or account information
- Please note that we will endeavor to deliver as close to your required time as possible, however we do not deliver between 12pm -2pm
- Orders under \$40.00 will incur a delivery Charge
- Please specify if you require any special dietary requirements such as Vegetarian, Gluten Free etc.
- A gear docket will be provided for all loaned equipment, please retain all gear together ready for collection. **Any lost or broken equipment will be charged to the clients account with replacement fee.**
- All orders are to be paid **within 7 days of Invoice**

Please feel free to contact us. We hope that you enjoy our menus!

With thanks

Paul and Shirley Coleman

Morning and Afternoon tea:

Traditional Club Sandwiches
Freshly baked Fruit Scones
Freshly baked Cheese Scones
Freshly baked Mini Savoury Muffins
Freshly baked Mini Sweet Muffins
Hot and Tasty Individual Savouries
Asparagus Rolls
Miniature Gourmet Quiche
Gently warmed Sausage Rolls

\$2.00 per item plus GST

Mini Tasty Savoury Danish Pastries
Mini Sweet Danish Pastries
Homemade Cookies
Devonshire Scones; sweet scones topped with strawberry jam and sweetened cream
A variety of Triangle Cake Slice

\$2.20 per item plus GST

Choux Buns filled with Patisserie Crème finished with Icing Sugar
Miniature Fruit Flans
Filled Bacon & Chutney Savoury Cheese Scrolls
Freshly baked Cheese Scones filled with Cream Cheese, Smoked Salmon & Dill
Traditional Brandy Snaps
Chocolate Dipped Éclairs filled with sweetened cream

\$2.80 per item plus GST

Miniature New York Bagels filled with cream cheese, deli cut meats and chutney

\$3.60 per item + GST

Mini Filled Ham, Cheese and Tomato Croissants slightly warmed

\$4.20 per item + GST

Luncheon Menus

Menu One:

A selection of miniature salad & meat croissants accompanied with mini bagels filled with cream cheese, chutney and deli meats, along with traditional club sandwiches. These bread lines also come with mini savouries, chefs home made sweet sensations finished with a selection of seasonal cut and whole fruits

\$17.00 + GST per head

Menu two

Gourmet filled wraps filled with a variety of delectable fillings including; hummus, deli cuts, asparagus, capsicum, tomato & chutney's accompanied with traditional miniature filled rolls. Also included in this menu is spiced chicken drums. Finished with fresh whole and cut fruits and chefs home made sweet sensations.

\$17.00 + GST per head

Menu Three

A selection of Metro Sandwiches - chefs specialised sandwiches filled with meats, salads and chutneys accompanied by club sandwiches and delightful bite sized blinis topped with cream cheese, deli meats and chutney. Finished with bacon & egg slice, chefs home made sweet sensations and seasonal fruits.

\$16.00 + GST per head

Menu Four

Menu four is a variety of Gourmet Filled Toasted Paninis. Our Paninis are served warm accompanied by a selection of garnished salad leaves, chefs home made sweet sensations and seasonal cut and whole fruits.

\$17.50 + GST per head

Menu Five

For a special treat, try our wonderful pizzas topped with a mixture of fillings including hummus, tomato, olives, peppers, deli meats, cheese and Chutneys. These great pizzas come with Garlic Bread, Lettuce Salad with vinaigrette and for dessert Fresh Fruits and chefs home made sweet sensations.

\$17.50 + GST per head

Menu Six

Not for the faint hearted menu six comprises of wonderful Multigrain Filled Sandwiches, available in meat or vegetarian options these sandwiches are filled with a variety of deli cuts, preserves, salads and chutneys

To accompany these wonderful sandwiches there are mildly spiced Cajan Roasted Chicken Drums, a mixture of Individual Savouries a platter of Fresh Fruit and chef's special sweet of the day.

\$15.50 + GST per head

Menu Seven

For a warming lunch why not try our homemade Lasagne. This traditional beef lasagne is finished with a Neapolitan tomato sauce and accompanied by a Salad of mixed lettuce leaves with vinaigrette and Garlic Bread. This meal is finished with Fresh Fruits and a sweet.

\$19.50 + GST per head

Menu Eight (minimum of 10 people)

When you have a Special Occasion and want to impress why not try our specialty designed Chefs Meat Platter. This platter includes a variety of cut meats including such items as Pastrami, Ham, Beef, Chicken Kebab Sticks and beautifully cooked and rested New Zealand frenched Lamb Cutlets. Accompanying the meat platter is Roasted Vegetable Salad, tomatoes and Chutneys. Italian Pasta Salad and Lightly Dressed tossed Lettuce Salad and freshly baked Dinner Rolls. This delightful meal is ended by chefs home made sweet sensations and seasonal fruits.

\$23.50 + GST per head

Menu Nine (minimum of 10 people)

A gently warmed Frittata, this light and tasty frittata is filled with a medley of seasonal vegetables and smoked meats (vegetarian available on request) escorted by slices of traditional French Bread, a Potato Salad dressed in a creamy aioli sitting on fresh lettuce Rocket leaves, fresh cut and whole fruits and a selection of freshly baked sweets. The perfect light lunch!

\$21.50 + GST per head

Platter Menu

These wonderful platters have been designed by our chef to impress. Perfect for a special get together or after work drinks they will not disappoint.

Hot Taste Platter \$110.00 + GST per platter (Platter for 8 – 10 people)

To start this platter has a wonderful selection of seasonal seafood, whether it be New Zealand Green Lipped Mussels, Tiger King Prawns or Calamari. Along with the bounty comes a variety of tasty morsels including items such as Samosas, Spring Rolls, Tempura Battered Fish Goujons and Wontons. All accompanied by a duo of dipping sauces.

New Zealand Cheese Platter \$155.00 + GST per platter (Platter for 8-10 people)

This platter highlights New Zealand's wonderful cheese. A selection of four Cheeses' from great local producers including Kapiti, Puhoi and Kiamai are supplied accompanied by Basil Pesto, Tapanade and a selection of Fresh & Dried Fruits such as Pineapples, Grapes and Apricots. Finished with a selection of Breads and Crackers

Antipasto Platter \$150.00 + GST per platter (Platter for 8-10 people)

A feast for the eyes and the taste buds! This platter includes a selection of items including Olives, Gherkins, Roasted Peppers, Smoked Salmon, Hummus, Chutneys, Deli meats, Salamis, Cheese and Marinated Tomatoes.

Accompanied by a variety of European Breads and Crustini