



# your menu

## ICON CATERING

## DAY MENU PACK

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MORNING & AFTERNOON TEA	2
WORKING LUNCH	3–4
LITE WORKING LUNCH	5
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Mezaru, Maker unknown, Yorii. Te Papa



Prices are per person and are exclusive of GST.  
Selections and prices are subject to availability and list changes.



# your menu

## MORNING AND AFTERNOON TEA

MINIMUM OF 20 PERSONS FOR ALL MORNING AND AFTERNOON TEAS

If you cater for 100 + people we recommend at least 2 items for your break. Afternoon tea will not be served past 5.30pm

<b>Freshly brewed coffee and infusions only</b>	<b>\$4.50</b>
<b>Freshly brewed coffee and infusions with one item</b>	<b>\$8.50</b>

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ADDITIONAL ITEM \$3.00

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### Sweet options

- Chocolate chip muffin
- Variety of home made cookies
- Assortment of Danish pastries
- Chocolate covered profiteroles filled with vanilla cream
- Banana cup cake with chocolate icing
- Berry friands
- Pain au chocolate

### Savoury options

- Mini croissant filled with tarragon mayonnaise, smoked chicken and gruyere cheese
- Pastry pocket topped with basil pesto, fresh mozzarella cheese and vine ripened tomato
- Assortment of club sandwiches
- Home made garlic sausage rolls with tomato chutney
- Bacon and egg savouries
- Venison and cranberry savouries
- Rewena Stromboli filled with caramelized onions and smoked bacon

### Lite options

- Platter of sliced seasonal fruits
- Gluten free ricotta cheese cake
- Carrot cup cake with lite cream cheese icing
- Roast zucchini and mushroom frittata

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## WORKING LUNCHES

MINIMUM OF 20 PERSONS FOR ALL WORKING LUNCHES

**Create your own working lunch from each of the lists** **\$ 25.50**

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Freshly brewed coffee and infusions are included in all working lunches

**Finger sandwiches** | PLEASE CHOOSE ONE ITEM

Cream cheese, smoked salmon and red onion

Old fashioned ham and gruyere cheese

Crème fraîche, cucumber and sprouts

Egg and chive

Smoked chicken and cranberry relish

Roast pork and piko piko pesto

ADDITIONAL ITEM \$ 2.50

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**Sandwich rolls and wraps** | PLEASE CHOOSE ONE ITEM

Roast beef, piccalilli, lettuce and tomato baguettes

Wholemeal roll filled with chicken and sour cream salad and micro greens

Hot pork open focaccia sandwich with basil pesto and mushroom-zucchini salad

BBQ beef wrap – spinach tortilla filled with tasty bbq beef, iceberg lettuce, cucumber and tomato

Vietnamese spring rolls – Rice wrapper filled with a tasty salad of bean sprouts, carrots, coriander, Thai basil and snow peas served with spicy dipping sauce

Ciabatta bun filled with shrimp salad and crunchy cos lettuce

ADDITIONAL ITEM \$ 3.00

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## **Salad and soup selection** | PLEASE CHOOSE ONE ITEM

Kumara salad with red onions, water cress and citrus mayonnaise

Tandoori chicken salad with turmeric and poppy seed potatoes over iceberg and rocket leaves topped with crispy noodles and chilli peanut dressing

Egg noodle salad with tofu, cherry tomatoes, shiitake mushrooms and courgettes with sweet chilli-sesame dressing

Shredded iceberg lettuce with chopped eggs, bacon and garlic crouton with sherry dressing

Cream of kumara and blue cheese spiked with kirsch

Vegetable bisque with garlic croutons

ADDITIONAL ITEM \$ 3.00

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## **Hot Selection** | PLEASE CHOOSE TWO ITEMS

Navratan roti rolls – medley of Indian spiced vegetables with tomato and coriander chutney rolled in roti sheets

Butter chicken served with Jasmine rice

Venison and root vegetable hot pot topped with smoked kumara

Lamb korma with Jasmine rice

Potato gnocchi with brown button mushrooms in four cheese and parsley sauce

Fish goujons with kumara wedges and wasabi remoulade sauce

Minute steaks on cheesy mashed potatoes and steamed vegetables, topped with red wine jus

Teriyaki beef with udon noodles, spring onions and wasabi peas

Market fresh fish of the day on carrot puree topped with creamy sage sauce

Heartland Shepards Pie

ADDITIONAL ITEM \$ 6.00

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## **Dessert selection** | PLEASE CHOOSE ONE ITEM

Chocolate éclair

Banana trifle spiked with Muscatel liquor

Chocolate and brandy mud cake

Custard square

Assortment of ice cream

Fruit basket

ADDITIONAL ITEM \$ 3.50

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## **LITE WORKING LUNCH** MINIMUM OF 20 PERSONS

### **Lite Working Lunch 1** **\$27.00**

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California sushi rolls with cold smoked salmon and cucumber served with traditional condiments

Avocado spread, cos lettuce and poached chicken breast finger sandwich

Vegetable bisque with garlic croutons

Chicken piccata on wholemeal pasta topped with light tomato sauce

Beef minute steaks on pumpkin mash topped with brown button mushrooms

Fruit tartlet

Coffee and infusions

### **Lite Working Lunch 2** **\$27.00**

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Sweet chilli marinated rice noodle salad with shredded carrots & sprouts topped with spicy chicken strips.

Basil pesto and vine ripened tomatoes drizzled with aged balsamic served on Graham crackers

Sun-dried tomato wrap filled with lightly dressed baby spinach leaves, chopped egg & toasted walnuts

Catch of the day in a mild green curry sauce served on red Camarque rice, topped with shredded vegetables & sprouts

Horopito marinated lamb rack cutlet served on kumara and carrot mash

Berry and apple tartlet

Coffee and infusions

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## **EXECUTIVE WORKING** MINIMUM OF 20 PERSONS

### **Executive Working Lunch 1** **\$33.00**

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Mediterranean lamb wraps with Tzatziki and iceberg lettuce  
Thai beef salad with cashew nuts  
Ciabatta buns filled with Lioner sausage, gherkins and gruyere cheese  
Mixed baby salad leaves with red radish, chervil and snow pea shoots with French dressing  
Tequila marinated beef quesadillas with guacamole  
Spinach and ricotta tortellini in piko piko cream  
Bacon and egg tartlets  
Chocolate and cherry roulade  
Seasonal sliced fruit platter

Coffee and infusions

### **Executive Working Lunch 2** **\$33.00**

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Vietnamese spring rolls – rice wrapper filled with a tasty salad of bean sprouts, carrots, coriander, Thai basil and snow peas served with spicy dipping sauce  
Mini bagels filled with cold smoked Akaroa salmon, horseradish cream cheese and red onions  
Caesar salad with traditional toppings  
Classical shrimp cocktail  
Venison casserole with roasted kumara  
Steamed potato gnocchi in a cream of sun-dried tomatoes  
Thai green chicken curry with basmati rice  
Chocolate lamingtons garnished with kiwi fruit and whipped cream  
Seasonal sliced fruits

Coffee and infusions

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