



your menu

TO MAKE YOUR PLANNING EASIER WE HAVE DEVELOPED A DAILY SET MENU SELECTION INCLUDING MORNING TEA, LUNCH AND AFTERNOON TEA.

MONDAY DAY CATERING

MINIMUM OF 10 PERSONS **\$43.00**

DAIRY FREE = **DF**
GLUTEN FREE = **GF**
VEGETARIAN = **V**
VEGAN = **V**

Morning Tea

Freshly brewed coffee and infusions

Selection of sweet mini muffins **V**

Seasonal sliced fruits **GF DF V**

Lunch

Spinach wrap filled with roast chicken, mesclun salad, grated cheddar and apple chutney

Asian quinoa salad **GF DF V V**

Moroccan spiced lamb and orzo salad with sundried tomatoes and minted yoghurt dressing

Pumpkin and nut curry on basmati rice **GF DF V V** with roti **V**

Braised lamb shoulder topped with smoky kumara mash

Stir fried chicken strips with root vegetables and macadamia nuts on rice noodles **GF**

Chocolate brownie **V**

Sliced fruits **GF DF V**

Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions

Roast zucchini and mushroom mini frittata **GF V**

Fresh fruit salad **GF DF V**

CHANGES AND SUBSTITUTIONS CANNOT BE MADE TO THE DAILY MENUS.
DAILY MENUS CANNOT BE SWAPPED TO DIFFERENT DAYS OF THE WEEK.

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.



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TUESDAY DAY CATERING

MINIMUM OF 10 PERSONS **\$43.00**

DAIRY FREE	=	DF
GLUTEN FREE	=	GF
VEGETARIAN	=	V
VEGAN	=	V

Morning Tea

Freshly brewed coffee and infusions
Selection of cookies **V**
Bacon and egg savouries

Lunch

Pulled bbq pork butter milk sliders
Spicy cauliflower and chick pea salad **GF DF V V**
Brown rice salad with marinated chicken, toasted almonds, carrots, celery and sultanas **GF DF**
Potato gnocchi with sun dried tomato and olive cream **V**
Hearty beef ragout with mashed potatoes **GF**
Sweet and sour pork with jasmin rice **GF**
English trifle **V**
Sliced fruits **GF DF V**
Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions
Mini savoury muffins
Fruit skewers dusted with coconut **GF DF V**

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TE PAPA



VENUES

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WEDNESDAY DAY CATERING

MINIMUM OF 10 PERSONS **\$43.00**

DAIRY FREE = **DF**
GLUTEN FREE = **GF**
VEGETARIAN = **V**
VEGAN = **V**

Morning Tea

Freshly brewed coffee and infusions

Fresh fruit salad set in red bull jelly **GF V**

Bran and apricot mini muffins **V**

Lunch

Sun dried tomato wrap with pulled spicy beef, crisp iceberg lettuce and chili mayonnaise

Raw Kale and Brussels Sprouts Salad with Tahini-Maple dressing

GF DF V V

Tomato and cucumber salad topped with

raspberry marinated lamb strips **GF DF**

Spinach and ricotta tortellini in mushroom cream **V**

Salmon kebabs on red coleslaw topped with caper butter **GF**

Butter chicken on basmati rice **GF**

Chocolate profiteroles **V**

Sliced fruits **GF DF V**

Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions

Mini savoury muffins

Citrus salad with vanilla cream **GF DF V**

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THURSDAY DAY CATERING

MINIMUM OF 10 PERSONS **\$43.00**

DAIRY FREE	=	DF
GLUTEN FREE	=	GF
VEGETARIAN	=	V
VEGAN	=	V

Morning Tea

Freshly brewed coffee and infusions

Berry and yoghurt smoothie GF V

Chocolate macaroons GF V

Lunch

Homemade pumpkin spread topped with feta and fresh basil leaves on focaccia V

Red rice salad with grated carrots, cucumber, mung bean sprouts, snow pea shoots and toasted sunflower seeds with feijoa dressing

GF DF V V

Roast beef salad with gherkins, capsicums, red onion and Swiss cheese GF

Gluten free penne pasta tossed in basil pesto GF V

Chicken satays with peanut sauce on steamed rice GF

Five spice roasted pork belly on kumara mash GF

Mini sponge roll with vanilla cream V

Sliced fruits GF DF V

Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions

Smoked chicken mini savoury

Mini apple turnovers DF V

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FRIDAY DAY CATERING

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DAIRY FREE	=	DF
GLUTEN FREE	=	GF
VEGETARIAN	=	V
VEGAN	=	V

Morning Tea

Freshly brewed coffee and infusions

Homemade muesli bars **V**

Quinoa and chocolate mini muffins **DF V**

Lunch

Scottish baps filled with baba ganoush, tofu and grilled vegetables **V**

Three grain salad with sweet red onion dressing **DF V**

Spelt and grape tomato salad with roasted carrots and watercress topped with marinated beef strips Fried rice with Asian greens, carrots, sprouts, egg and cashew nuts **GF V**

Roasted chicken thighs with apricot stuffing **GF**

Crumbed fish goujons with kumara chips

Self-saucing chocolate pudding **V**

Sliced fruits **GF DF V**

Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions

Kapiti double chocolate ice cream **V**

Mini tiramisu

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SATURDAY DAY CATERING

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DAIRY FREE	=	DF
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VEGETARIAN	=	V
VEGAN	=	V

Morning Tea

Freshly brewed coffee and infusions
Venison sausage rolls with tamarillo chutney
Apricot, honey, sunflower and amaranth smoothie

Lunch

Rice paper roll with crisp lettuce, grated carrot, bean sprouts, cucumber and avocado with spicy dipping sauce **GF V**
Chickpea and sweet corn salad with red capsicum and mint with tahini dressing **GF DF V**
Pad Thai salad with spicy chicken strips
Potato gnocchi with julienne of carrots and zucchini topped with spinach cream **V**
Prawn Saagwala on basmati rice **GF**
Hearty lamb casserole with root vegetables and kumara mash
Cardinal slice **V**
Sliced fruits **GF DF V**
Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions
Green tea mousse **V**
Bacon and egg savouries

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SUNDAY DAY CATERING

MINIMUM OF 10 PERSONS **\$43.00**

DAIRY FREE	=	DF
GLUTEN FREE	=	GF
VEGETARIAN	=	V
VEGAN	=	V

Morning Tea

Freshly brewed coffee and infusions
Fresh pikelets with condiments
Strawberry, pomegranate and quinoa smoothie

Lunch

Curried egg and chicken salad in Scottish bap
Chicken Caesar salad
Rice noodle salad with shredded lettuce, grated carrot and cucumber and mung bean sprouts
South Indian vegetable curry with basmati rice and roti
Fried Udon noodles with seasonal vegetables and marinated lamb strips
Roast stuffed chicken with roasted root vegetables, potatoes and kumara with thyme gravy
Apple strudel **V**
Sliced fruits **GF DF V**
Freshly brewed coffee and infusions

Afternoon Tea

Freshly brewed coffee and infusions
Chestnut slice **V**
Three cheese frittata

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