

## CORPORATE CATERING PRICES

2014

ALL PRICES INCLUDE GST

### MEALS SERVED AT THE CAFÉ

**Breakfast** and espresso coffee/tea/juice. \$20 pp

This discounted price is available for pre booked groups over 6 pax.

We take reservations for groups anytime from 6.30 am.

### **Lunch at the Café**

Any brunch or Lunch item from the Menu with Espresso coffee, tea or juice  
(available for pre booked groups over 6 pax.) \$25 pp

Whole Cakes- med (10-15 serves \$40)

Large(15-20 serves \$60)

### **Dinners**

We offer A la Carte or Buffet dinner menus throughout the year for groups.

There is a \$1000 minimum charge to open in the evening.

We also provide take-out dinners to groups in their units or holiday homes at a very competitive price.

Please see attached menus or visit our website for information.

### OUT CATERING

(Pick up from the Café)

### **Morning/Afternoon teas.**

Scones 1 mini savoury and 1 mini sweet scone. \$3.00

2 Savoury and 1 sweet items \$5.50

2 Savoury, 1 Sweet and Fruit Platter \$8.50

### **Lunch**

**Light Finger Food Lunch** \$15.50 pp.

Please see Finger food Menu below for a sample range from which we select each day. Let us know of any special dietary requirements.

### **Packed Lunch**

Wholegrain sandwich, fruit, 2 sweet items, quiche. \$12.50 pp

Let us know of any special dietary requirements.

### **Finger Food Menu for Morning/Afternoon teas and Lunches.**

Each day we select from the following items according to availability.  
We are able to adjust the menu to cater for gluten-free, dairy-free, wheat-free  
vegetarian or vegan as required.

Sesame crusted chicken teriyaki kebabs, sage and bacon stuffed chicken drums.

Salmon prawn Thai rice cakes, smoked chicken and curried kumera cake.

Smoked salmon and horseradish potato blinis, stuffed mushrooms.

Shaved ham and Dijon mustard creamy potato tart.

Individual seasonal fresh salads served in pottles ( for example) tuna and bacon nicoise, kumera grape and smoked chicken, marinated Italian vegetable salad, fruit salad, Mexican chicken and chickpea salad, Korean beef bulgogi salad.  
Morrocan Lamb kebabs with yoghurt mint dip.

Fresh Sushi, spicy Indian vegetable samosas, Greek Tyroprites.  
Bacon egg pie, Ham and cheese savouries, Beef and Guinness Pies.  
Quiches and vegetable frittatas and corn fritters.

Cornish pasties, Scotch eggs and our own sausage rolls.  
Cocktail toothpicks, devils on horseback, bruschetta and toppings.  
Fresh club sandwiches, asparagus rolls and freshly baked brioche.

Baby burgers with fillings such as beef, chicken, gherkins, jalapeno, gourmet cheeses, relish and mayo, avocado, mustard and peanut sauce.  
Creamy goat cheese tart, Anchovy Pissaladerie, mini pizzietta.