

Our menus are rotated each day so our clients get the variety that no other catering firm provide.

To see the menu that is available for the date you are after, simply click : [link](#)



Menu one	Menu two	Menu three	Menu four	Menu five	Menu six	Menu seven
Banana, bacon and maple brunch muffin :\$3.25	Raspberry and pistachio streusel muffin :\$3.25	Apple crumble muffin :\$3.25	Snickers muffin (peanut, caramel and chocolate) :\$3.25	Cream corn, roasted pepper and cheddar muffin V :\$3.25	Sun-dried tomato, spinach and feta muffin V :\$3.25	Roasted cauliflower and cheese muffin served with butter on the side V :\$3.25
Spiced cheddar scone served with butter on the side V :\$3.25	Jalapeño, smoked cheddar and spring onion scone served with butter on the side V :\$3.25	Bacon and caramelised onion scone served with butter on the side :\$3.25	Pumpkin, sage and parmesan scone served with butter on the side V :\$3.25	Passionfruit and raspberry scone served with butter on the side :\$3.25	Orange curd and toasted sesame scone served with butter on the side :\$3.25	Lemon scented buttermilk scone served with vanilla cream on the side :\$3.25
Cherry and almond financier GF :\$3.50	Toasted bagel with melted mozzarella and pepperoni sausage GF :\$3.50	Pear, ginger and treacle cake GF :\$3.50	Savoury cheese sables with dijon and rosemary VGF :\$3.50	Cinnamon and raspberry frangipane torte GF :\$3.50	Courgette and feta loaf served with whipped mint butter on the side VGF :\$3.50	Char-grilled cornbread with paprika cream cheese and eggplant relish VGF :\$3.50
Mini danish pastries :\$3.00	Mini danish pastries :\$3.00	Mini danish pastries :\$3.00	Mini danish pastries :\$3.00	Mini danish pastries :\$3.00	Mini danish pastries :\$3.00	Mini danish pastries :\$3.00
House made crumpets with a Welsh rarebit topping V :\$3.50	Pea, caramelised onion and courgette quiche V :\$3.50	Indian samosa with sweet potato, fresh peas and cashew nut and a sweet tamarind sauce V :\$3.50	Sun-dried tomato, basil pesto and feta pinwheel V :\$3.50	Baked croissant with creamy brie, rocket, pesto and nashi pear V :\$3.50	Chinese spring onion pancake with black bean dipping sauce on the side V :\$3.50	Cheddar, onion and sage pastry roll V :\$3.50
Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25	Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25	Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25	Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25	Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25	Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25	Homemade beef, cheddar and caramelised onion sausage roll with manuka smoked tomato sauce :\$3.25
Egg mayonnaise and watercress club sandwich V :\$3.25	Pastrami, wholegrain mustard mayo, gherkin and crispy lettuce club sandwich :\$3.25	Chicken, pesto and rocket club sandwich :\$3.25	Ham, relish and cheese mayonnaise club sandwich :\$3.25	Roasted capsicum, Turkish hummus and rocket club sandwich V :\$3.25	Bacon, lettuce, tomato and aioli club sandwich :\$3.25	Danish salami, Swiss cheese, relish and rocket club sandwich :\$3.25
Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00	Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00	Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00	Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00	Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00	Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00	Sushi selection GF incl. vegetarian - ginger, wasabi and GF soya sauce :\$3.00
Roast beef gourmet sandwich with watercress, horseradish, mayo and piccalilli chutney :\$4.50	Rocket, sun-dried tomato, Swiss cheese and pesto tramezzino gourmet sandwich V :\$4.50	Breakfast bun with bacon, tomato, egg and mayo in Turkish bread :\$4.50	Pulled chicken baguette with brie, spinach and pomegranate mayonnaise :\$4.50	San choy bau pork with crispy cos in a tortilla wrap :\$4.50	BBQ beef brisket panini with crunchy slaw :\$4.50	Chicken wrap with bacon, egg and classic Caesar dressing :\$4.50
Pot roasted chicken and cream corn pie :\$4.00	72-hour braised beef cheek pie :\$4.00	Classic steak and cheese pie :\$4.00	Slow cooked lamb tagine pie with apricots and prunes :\$4.00	Beef randang pie :\$4.00	Cheddar, leek and paprika pie V :\$4.00	Spanakopita, spinach and feta filo pie V :\$4.00
Honey miso lamb rib GF :\$4.00	Pork and shiitake mushroom meatballs with sweet and sour sauce on the side GF :\$4.00	Zucchini and cauliflower skewer with feta crumble VGF :\$4.00	Cheddar and corn chip crusted chicken with tomato and jalapeño relish GF :\$4.00	Skewered baby red potatoes with bacon and a herb mustard mayo on the side GF :\$4.00	Jerk chicken drumstick GF :\$4.00	Parmesan crusted beef skewer with plum sauce GF :\$4.00
Cauliflower and cumin fritter with eggplant relish V GF :\$3.25	Smoked salmon and potato cake with dill crème fraîche GF :\$3.25	Baked potato filled with spiced beans, crispy corn chips, chilli and cheese V GF :\$3.25	Roasted orange kumara risotto cake served with aioli on the side V GF :\$3.25	Curried pumpkin, spinach and goats cheese fritter V GF :\$3.25	Roasted garlic, spinach and feta frittata V GF :\$3.25	Zucchini and carrot falafel with lemon herb yoghurt on the side V GF :\$3.25
Kumara, orange and baby spinach salad with pumpkin seeds and orange yoghurt mayo V GF - served individually :\$3.75	Roasted cauliflower, broccoli and chickpea salad with a yoghurt, tahini and mint dressing V GF - served individually :\$3.75	Roasted baby red potato salad with semi dried tomato, pickled ginger and toasted almonds V GF - served individually :\$3.75	Orzo salad with semi dried tomato, olive, basil, rocket and feta V - served individually :\$3.75	Smoked fish kedgeree salad GF - served hot, individually :\$3.75	Roasted squash salad with kale, pomegranate dressing and sunflower seeds V GF - served individually :\$3.75	Super salad with mixed ancient grains and salsa verde V - served individually :\$3.75
Black doris plum cake with lemon glaze :\$3.50	Lemon panna cotta with blueberry compote, served individually GF :\$3.50	Mango and toasted coconut cheesecake :\$3.50	Strawberry and white chocolate mousse, served individually GF :\$3.50	Tiramisu lamington :\$3.50	Carrot cake with cream cheese icing :\$3.50	Banana and pecan cake with chocolate ganache :\$3.50
Sweet of the day :\$3.25	Sweet of the day :\$3.25	Sweet of the day :\$3.25	Sweet of the day :\$3.25	Sweet of the day :\$3.25	Sweet of the day :\$3.25	Sweet of the day :\$3.25
Fresh fruit platter :\$3.25	Fresh fruit platter :\$3.25	Fresh fruit platter :\$3.25	Fresh fruit platter :\$3.25	Fresh fruit platter :\$3.25	Fresh fruit platter :\$3.25	Fresh fruit platter :\$3.25
Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00	Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00	Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00	Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00	Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00	Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00	Cheese and fruit platter - with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys (serves 10 people) :\$70.00