

Attitude for Food

FINE CATERING

01/09

MORNING, AFTERNOON TEAS & LUNCHES SELECTION

**WE ARE VERY EXPERIENCED AT ADAPTING ENTIRE MENUS TO SUIT
SPECIALIZED DIETARY REQUIREMENTS**

**ALL FOOD IS DELIVERED COLD WITH NOTES FOR REHEATING UNLESS
OTHERWISE DISCUSSED**

TEA BREAKS

SAVOURY

Gourmet club/pinwheel sandwiches
Mini lavash roll selection
Mini filled croissants or bagels

Selection of savoury muffins
Selection of sweet/savoury scones

SWEET

Assortment of mini danishes
Rich sticky macadamia & dark chocolate buns
Apple fritters with cinnamon sugar
Apple, fig & vanilla scrolls
Sweet fruit friands

Selection of fresh muffins
Selection of scones

LUNCH BREADS

**THE FOLLOWING ARE IDEAS ONLY – OUR FILLINGS CHANGE WITH AVAILABILITY
OF THE FRESHEST INGREDIENTS Gluten Free also available**

Croissant – Ham, gruyere & nectarine relish or smoked paprika salmon,
rocket & dill cream
Ciabatta – Bacon, havarti cheese, tomato & basil
Plain white roll – Cajun spiced chicken, mint, crunchy lettuce, chilli mint mayo
Grain bread – mustard, pastrami, dill pickles & caramelised onion
5 grain bread – ham, watercress & tomato butter
Dark Rye – Salami, basil, tomato & lettuce with basil & lime mayo
Italian white bread – beef & sautéed red onions with horseradish cream
Turkish pockets – grilled kumara, zucchini, eggplant, red pepper with aioli, havarti cheese (V)
Bagels – Greek lamb, olives, spinach or celery, walnuts, apple & cheese
Ficelle – grilled fish, spinach, roasted peppers & hollandaise
Naan bread wraps – with refried beans, spicy Mexican pork, avocado cream, tomatoes
Ploughman's sandwich – roast meats, smoked cheese & pickles
Chicken, rocket & avocado in Tortilla wraps

SAVOURIES

HOT ITEMS

- BBQ fish skewers with a mango, cucumber & red pepper salsa (GF)
 - Bacon, spinach & caramelized onion filo cigar
 - Feta & zucchini fritters with a mint yoghurt dip (V)
 - Pesto crumbed chicken fingers with an olive yoghurt dip
- Vietnamese spicy soy pork balls on skewers with a chili hoisin dip (GF)
- Celery, almond & parmesan puff with a mustard, honey dip (V/GF)
- Thai chicken, coriander & lime cakes with a coconut chili dip (GF)
 - Pumpkin, thyme & goats cheese tart (V)
- Vegetable & coriander Wontons (Steamed or fried) with a blackberry & Szechwan dip (V)
 - Fresh salmon & potato patties with wasabi mayonnaise (GF)
 - Mexican cumin, beef meatballs with a creamy avocado dip
- Lamb & apricot soasties (Sth African kebab) with an apricot chili sauce (GF)
 - Tuna, caper & red pepper quiches
- SAUSAGE ROLLS: Chinese black bean beef, ginger & red pepper
 - Lamb, rosemary, lemon & garlic
 - Chicken, brie & cranberry sauce
- PIES: Smoked fish topped with a dill, potato mash
 - Chicken, mushroom & mustard
 - Pork & peanut satay
 - Greek olive, feta & red onion beef

COLD ITEMS

- Stuffed tomato with a creamy wild rice & brazil nut filling (V/GF)
- Fresh Vietnamese rice rolls vegetable or sesame chicken with a honey soy dip (V/GF)
 - Sage popovers topped with horseradish cream & rare beef (V)
- Turmeric & coconut rice crepe roll-ups filled with shrimp or vegetarian filling (GF/V)
 - Cracked pepper profiteroles filled with smoked fish mousse
 - Polenta sticks topped with roasted pepper & artichoke cream (V/GF)
 - Roasted cumin potato latkes topped with mint cream & Moroccan lamb (GF)
 - Roasted vegetable layered tortilla topped with tomato & currant chutney (V)
 - Kumara & corn hash brown topped with bacon & sundried tomato cream (GF)
 - Green herb chicken salad in a cucumber cup (GF)

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SWEET ITEMS

Chocolate plum cake
Butterscotch walnut & sultana slice
Apricot meringue slice
Fresh homemade biscuit selection i.e. choc peanut butter cookie
Spiced apple coffee cake
Ginger biscuit & lemon slice
Maple shortbread
Honey coconut slice
Lime & honey syrup cake
Chocolate & walnut slice
Chewy ginger cookies
Chocolate & cranberry brownie
Pear & gingerbread cake

MORNING & AFTERNOON TEAS – 1-4 ITEMS PER PERSON (\$3.00-\$6.00-\$8.50 – \$11.00 PER PERSON) WE RECOMMEND 2–3 PIECES PER PERSON.

**LUNCHES – 4-6 ITEMS PER PERSON (\$13.50-\$16.50-\$19.50 PER PERSON)
3 ITEM LUNCH (CHEF'S CHOICE ONLY – MIN 10 PX) \$10.50 PER PERSON**

REFRESHMENTS

Orange / apple juice	\$3.00 per litre
Cranberry / tomato juice	\$4.00 per litre
Freshly squeezed orange juice	\$5.00 per litre
Tea assortment / plunger coffee	\$1.50 per person
Full drinks station including all hireage	\$3.50 per person

FRUIT PLATTERS

Fresh fruits with a yoghurt / cream or syrup based dip	\$4.50 per person
Fresh fruit (No dipper)	\$3.50 per person
Fruit Kebabs	\$2.50 per person

CHEESE PLATTER

NZ Cheese selection, dried fruits, relishes & chutneys	\$8.50 per person
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A \$15.00 DELIVERY FEE EX GST APPLIES

ALL PRICES QUOTED ARE GST EXCLUSIVE