



Finger Food Lunch

Healthy and delicious lunch designed to be eaten without cutlery, we have a range of options to suit your requirements

Chefs selection or priced individually, all prices exclude G.S.T

Three item lunch \$10.50 pp

Chefs selection, includes a sandwich, savoury or fruit kebab and a sweet selection

Four item lunch \$13.50 pp

Chefs selection, includes a sandwich, savoury, fruit kebab and a sweet selection

Five item lunch \$16.50 pp

Chefs selection, includes a sandwich, savoury item and a meat item, fruit kebab and a sweet selection

Corporate style lunch \$19.50 pp

Chefs selection, includes a sandwich, two hot savoury items, meat item, fruit kebab and a sweet selection

Freshly made gourmet sandwiches \$6.00 each

Examples including,

- Seeded sourdough sandwich with champagne ham, seeded mustard, salad and brie
- Quesadilla with slow cooked pork, beans, spinach, tomato and cheese
- Ciabatta bun with slow roast pork, green apple and walnut slaw and garlic aioli
- Caesar salad wrap with chicken, bacon, soft boiled egg, cos lettuce, parmesan and Caesar dressing
- Soft handmade Scottish bap with streaky bacon, avocado, crisp iceberg lettuce, tomato and aged cheddar
- Marinated chicken wrap with grilled veg, black beans, salsa, sour cream
- Soft focaccia sandwich with roast chicken, cheddar, salad and hummus
- Freshly baked croissant with bacon, lettuce, avocado, tomato and roasted garlic aioli
- Ruben sandwich, rye bread with corned beef, marinated slaw and Swiss cheese
- Egg dipped sourdough sandwich with champagne, ham, cheese and mustard

If preferred, we offer 3 cocktail type sandwiches to replace a larger gourmet sandwich





Cocktail sandwiches \$2.00 each

Examples including,

- Classic Edible Solutions club sandwiches with assorted fillings
- Roll up sandwiches with smoked salmon, watercress and cream cheese
- Fresh asparagus roll ups with cream cheese and lemon (seasonal)
- Finger sandwiches with smoked chicken, lettuce, cream cheese cranberry and roasted garlic aioli
- Mini cheese muffins filled with chorizo salami, camembert cheese and sundried tomato
- Finger sandwiches with bacon, tomato, cheddar, salad leaves and roasted garlic aioli

Meat options \$3.00 each

Marinated chicken kebabs (various flavours, including chimichurri, honey soy)

Crunchy sesame crumbed chicken strips with garlic aioli

Garlic and rosemary chicken drumsticks

Thai beef kebabs

American style buttermilk fried chicken strips with smoked paprika aioli

Hot savories \$3.00 each

Gourmet homemade sausage rolls, assorted flavours, examples including,

- Chicken and bacon
- Lamb and harissa
- Beef, bacon and chorizo
- Roast chicken, mushroom, spinach and parmesan
- Chickpea, red pepper and spinach
- Pork, apple and fennel

Butternut pumpkin, feta, spinach and pine nut filo pastry's

Chicken, pistachio, ginger and cardamom filo pastries

Handmade pizza, examples including,

- Caramelised onion and feta pizza, with rosemary oil
- Chorizo salami, tomato, red onion with basil pesto

Gourmet French bakery mini pies and quiches, assorted flavours

Baby new potatoes stuffed with wholegrain mustard, bacon and sour cream

Pinwheel savories with bacon, cheddar and relish

Bacon and egg pie

Baked frittata, examples including,

- Roast vegetable with Danish feta
- Potato, bacon and red onion

Open tartlets, examples including,

- Vine tomato with Kalamata olives, feta, basil and pine nuts
- Roast potato, rosemary, bacon and brie
- Field mushroom, thyme, caramelised onion and mozzarella
- Spiced lamb, tomato, feta, baby spinach and red onion





Fruit

Whole seasonal fruit \$2.00 per piece

Fresh fruit kebab \$3.00 each

Seasonal fruit platter \$4.00 per person

Freshly baked slices & treats \$2.50 each

Dark chocolate brownie, flavours including,

- American chocolate fudge
- Peanut chocolate fudge
- Orange chocolate fudge
- Peppermint

White chocolate brownie, flavours including,

- Vanilla, pecan
- Raspberry, lemon

Moist three-layer lemon and coconut slice

Wholegrain ginger crunch

Louise slice

Caramel slice, either caramel oaty or chocolate caramel

Texan slice, coconut, nuts and chocolate

Lemon curd shortcake

Prune, apricot and walnut caramel slice

Dark chocolate and peppermint slice

Special dietary slices, examples including,

- Vegan brownie, dark chocolate with espresso and walnut
- Gluten free Texan slice, coconut, nuts and chocolate
- Gluten free American fudge brownie
- Gluten free white chocolate and pecan brownie
- Gluten free & dairy free chewy pistachio and almond slice

Freshly baked biscuits \$2.50 each

Monte cream biscuits with vanilla icing and raspberry jam filling

Fruity Anzac biscuits

Melting moments with lemon butter icing

Pistachio and white chocolate chunk cookies

Chocolate chunk cookies

Vanilla shortbread

Freshly baked cakes \$3.00 per piece

Hummingbird cake with lemon cream cheese icing

Carrot and pineapple cake with toasted walnuts

Chocolate mud cake

Banana cake with chocolate icing

Prune dream cake with coconut topping





Delivery fee \$12.00 per delivery for Hamilton city area

Minimum order for delivery

5 – 7 people, 4 item lunch minimum, chefs selection only

8 or more people, chefs selection or choose your own

Drinks

- Filter Rocket coffee & freshly brewed Dilmah tea \$2.50 pp
- Filter Rocket coffee, freshly brewed Dilmah tea & orange juice \$3.50 pp
- Filter Rocket coffee & hot water with Dilmah tea selections, including herbal \$3.50
- Fruit juice \$5 per litre (1 litre serves approximately 5 people)
- Bottled spring water \$4.00
- Most bottled juice range \$4.00

Equipment hire

Hired equipment if required can be provided, prices as follows,

- plates \$1.00 each
- side plates \$0.70 each
- cutlery \$0.60 each
- glasses \$0.70 each
- cups/saucers \$0.70 a set
- table cloths \$10.00 each
- disposable plates, bowls and cups etc. \$0.50 each
- serviettes \$5.00 per 100

Staff hire

We can provide staff to set up, serve and clean up afterwards we charge \$25.00 per hour, per person required. Minimum of 2 hours

Dietary requirements

We cater for **all** dietary requirements including vegetarian, dairy free, gluten free, vegan, food allergies and more. Just let us know when placing your order. Many of our menu items can be altered to suit special dietary needs.

Special dietary requests extra \$2.00 pp, charge for individual dietary requests may apply, excluding vegetarian

