



Morning & Afternoon Tea

A selection of fresh baking, healthy sandwiches and hot savouries

2 items for \$6.30 per person for chefs selection

3 items for \$8.00 per person for chefs selection

or priced individually. All prices exclude GST

Hot savouries \$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
- Beef and bean
- Chickpea, red pepper and spinach
- Pork, apple and fennel

Butternut pumpkin, feta, spinach and pine nut filo pastries

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 savouries 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





Sandwiches/cold savouries \$2.00 each

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

Fresh baking

Scones \$3.50 each

Original Edible Solutions scone with whipped cream and jam or lemon curd
Apricot and almond scones with vanilla cream and apricot jam
Date and orange scones with soft butter
Lemon, pistachio and currant scones with either jam or lemon curd
Potato, bacon and feta scone
Savoury vegetarian scone with spinach, feta and cheddar

Warm muffins & friands \$3.50 each

Savory muffins, examples including,

- Cheddar, spring onion and bacon
- Roast vegetable and cheddar

Sweet muffins, examples including;

- Lemon syrup and coconut muffins
- Apple banana and chocolate muffins
- Blueberry and buttermilk muffins
- Raspberry and white chocolate muffins
- Black dorriss plum and white chocolate muffins
- Dark chocolate muffins filled with jam and cream cheese

Friands, examples including

- Almond vanilla and raspberry
- Chocolate, cherry and almond
- Toasted coconut and banana

Vanilla butterfly cakes with vanilla cream and raspberry jam





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 oaty slice

Texan slice, coconut, nuts and chocolate

Lemon curd shortcake

Prune, apricot and walnut caramel slice

Dark chocolate and peppermint slice

Chocolate caramel

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 CBD \$15.00, Rukuhia \$20.00, Newstead \$20.00, Gordonton \$25.00, Morrinsville \$40.00, Ngaruawahia \$30.00, Ohaupo \$30.00, Cambridge \$40.00, Te Awamutu \$50.00

Minimum orders for delivery

5-7 people, 3 item minimum, chefs choice only

8 + people, own choice of selection or chefs choice

Drinks

- Raglan Roast coffee & freshly brewed Dilmah tea \$2.50 pp
- Raglan Roast coffee, freshly brewed Dilmah tea & orange juice \$3.50 pp
- Raglan Roast coffee & hot water with Dilmah tea selections, including herbal \$3.50
- Fruit juice \$8 per 3 litre (3 litre serves approximately 12 people)
- Bottled spring water \$3.00
- Glass 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

