



## **Plate, Fork and Spoon**

Simple food with seriously good flavours, designed to be eaten with fork or spoon. All prices exclude G.S.T, seven days notice preferred

**Lunch sized portion, \$14.50 pp**

**Dinner sized portion, \$23.50 pp**

Fresh fruit and baked sweet treats can be added to compliment the meal, please find options and pricing on our finger food lunch menu

## **Pastas**

Served in disposable noodle boxes, crockery and cutlery available for hire if preferred

- Penne pasta with chicken, bacon and spinach in a creamy mustard sauce
- Orecchiette pasta with smoked chicken, roasted butternut pumpkin, sage, mascarpone and toasted pine nuts
- Spaghetti pasta with broccolini, rocket, chilli and preserved lemon with nut brown butter and toasted almond crumbs
- Italian style lamb and pork bolognese with bacon, red wine, field mushrooms, thyme and shaved parmesan
- Spaghetti with Italian parsley, garlic, chilli and extra virgin olive oil with your choice of
  - hot smoked salmon
  - mini beef meatballs
  - prawns
  - chargrilled eggplant and zucchini

## **Curries**

Served in disposable noodle boxes, crockery and cutlery available for hire if preferred

- Lamb korma with chickpeas and spinach, served with poppadum's, steamed white rice, seasonal greens and toasted cashews
- Butter chicken with naan bread, served with steamed fragrant rice, seasonal greens and riata
- Masala chicken curry with tomatoes, chickpeas and coconut cream served with steamed basmati rice, seasonal, greens and a raisin and pineapple chutney
- Beetroot and aubergine black curry with lemon grass and coconut served with steamed jasmine rice, seasonal greens, flatbread and cashews
- Thai green curry with chicken, green beans, coriander and jasmine rice, served with flatbread





## Salads

Served in disposable noodle boxes, crockery and cutlery available for hire if preferred

- Chicken Caesar salad with crisp romaine lettuce, smoked bacon, shaved parmesan, roasted onion, toasted cashews and a soft boiled egg with homemade Caesar dressing (anchovies optional)
- Thai beef salad – seared marinated beef with Asian style salad with fresh vegetables, rice noodles, herbs, toasted peanuts and an aromatic soy and sesame dressing
- Roast chicken Cob salad with mixed greens, avocado, bacon lardons, shaved red onion, soft boiled eggs, black olives, sourdough croutons, oven roasted tomatoes and buttermilk dressing
- Fattouche salad with spiced lamb kofta kebabs, cos lettuce, shaved radish, vine tomato, Lebanese cucumber, mint, parsley and sumac with crispy flatbread and lemon dressing
- Asian style chicken noodle salad with fresh vegetables, herbs and a soy, ginger and sesame sauce

## Pies

Served whole, family style with disposable dinnerware, crockery and cutlery available for hire if preferred

- Lemon caper crusted smoked fish pie in a creamy white sauce with prawns and fresh herbs. Served with steamed white rice and greens
- Traditional kiwi style steak pie with mushrooms, red wine and caramelised onions. Served with creamy mashed potato and greens
- Chicken pot pie with white wine, roast garlic, leeks, mushroom and carrots served with creamy mashed potato and greens
- Potato, chickpea and eggplant pie, served with creamy mashed potato and greens





## **Casseroles**

Served whole, family style with disposable dinnerware, crockery and cutlery available for hire if preferred

- Braised chicken pieces with red wine, bacon, garlic and mushrooms served with creamy mashed potato and greens
- Cider braised pork with fresh vegetables, caramelised apples and a mustard sauce. Served with creamy mashed potato and greens
- Free range chicken Tagine, green olives, fennel and saffron with tzatziki, green harissa and orzo pasta salad
- Vegetable Tagine, chickpea's, fragrant spices, honey and toasted almonds with tzatziki, green harissa and orzo pasta salad
- Lamb moussaka with eggplant, tomatoes and red wine baked in a three cheese sauce served with a green side salad
- Beef daube, braised beef with red wine, bacon and vegetables served with parmesan polenta and buttered cabbage

## **Daily lunchbox \$12 each**

Pre packed lunch box, menu changes daily, enquire about menu or find weekly menu on our Facebook page, served takeaway style

## **Hot soups \$9.00 pp**

With warm handmade bread roll or warm cheddar scones and butter served in disposable soup cups, crockery and cutlery available for hire if preferred

Examples including,

- Minestrone, spicy tomato and vegetable in a chicken stock broth with bacon lardons, chorizo sausage, fava, beans and bow tie pasta, finished with fresh herbs
- Roast butternut pumpkin with Thai flavours
- Curried kumara with French lentils
- Creamed leek and potato with parmesan
- Harira, spiced lamb and chick pea soup with fresh herbs
- Caramelised onion and French lentil soup





**Delivery fee** \$12.00 per delivery for Hamilton city area

### **Minimum orders**

10 – 15 people, chefs selection only

15 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 ea
- Side plates \$0.70 ea
- Cutlery \$0.60 ea
- Glasses \$0.70 ea
- 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 ensure your event goes smoothly and stress free,

- Chefs to come on site to cook, plate and present food \$35.00 per hour, per person required, minimum of 2 hours
- Wait staff to set up, serve and clean up afterwards \$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 \$2.00pp charge for individual dietary requests may apply

