

# CATER



## BREAKFAST / SNACKS

<b>TOASTED MUESLI CUPS</b>	<b>8</b>	<b>DOUGHNUTS</b>	<b>7</b>
w/ vanilla & fresh fruit yoghurt		variety of flavours of the week	
<b>FRESH FRUIT CUPS</b>	<b>10</b>	<b>DAILY BAKED VEGAN CAKE</b>	<b>6</b>
w/ thick yoghurt, honey & toasted nuts /GF		freshly baked /GF	
<b>SCONES &amp; BUTTER</b>	<b>8</b>	<b>DAILY BAKED GLUTEN FREE CAKE</b>	<b>6</b>
cheese, date & orange, or fig & walnut		freshly baked /GF	
<b>FRESH WAFFLES</b>	<b>12</b>	<b>MUFFINS-BAKERS CHOICE</b>	<b>6</b>
w/ banana compote, raspberry jam and fresh whipped cream		sweet or savoury	
waffles need a quick heat onsite, condiments are shared			

## LUNCH (Individual)

### SALAD BOWLS & BOXES 14

Ready to eat individual servings with napkins & bamboo cutlery

<b>HARRISA ROAST PUMPKIN</b>		<b>PEARL COUSCOUS</b>	
and rocket with cucumber and yoghurt hummus		w/spinach, red onion, marinated feta and olive tapenade	
<b>MAPLE ROASTED KUMARA</b>		<b>CHARRED GREEN BEANS</b>	
w/fresh ginger, spinach and toasted seeds		w/ honey freekeh, rocket and raspberry vinaigrette	
<i>GF/DF/Vegan</i>		<b>ADD ONS</b>	
<b>BABY COS</b>		Panfried Moroccan Chicken Thighs	<b>5</b>
w/ peas, edemame, radish, toasted almonds and vegan mint mayo		Panfried Miso Salmon	<b>8</b>
<i>GF/DF/Vegan</i>		Harrisa Roasted Beef	<b>5</b>
		Panfried Haloumi	<b>5</b>
		Roasted Falafel	<b>5</b>
		Honey Mustard Champagne Ham	<b>5</b>

## FRESH CIABATTA SAMMIES 12

Individual servings wrapped up & ready to eat

### HAM & CHEDDAR

champagne ham w/ honey mustard & cheddar, lettuce & Robyn's pickle on a freshly baked ciabatta bun

### ROAST GARLIC & PEPPER BEEF

w/ beetroot chutney, feta and lettuce on a freshly baked ciabatta bun

### VEGGIE & HALOUMI

panfried haloumi w/ balsamic onion jam, portabella mushroom, red onion, & lettuce on a freshly baked ciabatta bun / V ( can be Vegan)

### CHIPOTLE SPICED PANFRIED CHICKEN

w/ tomato chutney, cheddar, handmade aioli and lettuce on a freshly baked ciabatta bun

## LUNCH (shared)

### BUILD A SANDWICH 25

### EXTRA PROTEIN / SALAD CHOICES 5

One protein & Two salads with daily artisan bread, buns, butter, condiments & cheese

#### PROTEIN OPTIONS:

Honey Mustard CHAMPAGNE HAM  
Apple Cider ROAST PORK BELLY

Moroccan Spiced CHICKEN THIGH  
Confit Garlic & Black Pepper BEEF

#### SALAD OPTIONS:

##### HARRISA ROASTED PUMPKIN

and rocket w/ yoghurt and cucumber hummus  
GF

##### PEARL COUSCOUS

w/ spinach, red onion, marinated feta and olive tapenade

##### CHARRED BROCCOLI

w/ spinach, housemade sauerkraut and ginger miso  
DF/Vegan

##### PENNE PASTA

Roasted eggplant and walnut w/ rocket and blistered cherry tomato  
DF/Vegan

##### BABY COS

w/ peas, edemame, radish, toasted almonds and vegan mint mayo  
GF/DF/Vegan

##### BABY SPUDS

w/ Herby Lemon Vinaigrette, rocket and fresh herbs

*Please note all protein and salads are served cold and ready to eat*



*Most options can be adapted to suit dietary requirements, please ask*

## GRAZING BOXES

<b>CLASSIC MINI BOX</b> light snacking for 4-6 people	<b>80</b>	<b>FILLED DOUGHS</b> variety of flavours of our famous brioche doughnuts for 20 people	<b>100</b>
<b>CLASSIC BIGGER BOX</b> light snacking for 8-15 people	<b>120</b>	<b>CHEESE BOX</b> cheeses, dips, handmade lavosh crackers & pickles for 20 people	<b>100</b>
<b>CLASSIC TEAM BOX</b> light snacking for 20-30 people	<b>290</b>	<b>TREATS BOX</b> bakers mix of brownies, mini cakes, cookies & slices plus some fresh fruit for balance for 20 people	<b>100</b>
<b>FRESH BOX</b> fresh seasonal fruit & vege for 20 people	<b>100</b>		

## ON SITE GRAZING TABLES

Our beautiful grazing tables can be built onto tables that we provide or almost any surface you have available. We will bring all the props, plates and bits you need including napkins, bamboo boats and bamboo cutlery

**GRAZING BY THE METRE**     **390**  
1M of grazing is about right for 30-40 people as a light snack

### ADD ONS

<b>HALF LEG OF CHAMPAGNE HAM</b> w/ daily baked bread & condiments. Served ready to eat and cold	<b>220</b>	<b>SALAD BOWLS</b> for 10 people as a small side	<b>50</b>
<b>LEG OF LAMB</b> w/ daily baked bread & condiments. Served ready to eat and cold	<b>220</b>	<b>TRESTLE TABLE HIRE</b>	<b>50</b>

*Staffing and travel costs apply & minimum order for set up grazing tables is 2M*



## **DINNER** (shared)

### **ROAST MEATS, SALADS & BREAD 40**

One Protein & two salads with daily artisan bread, buns, butter, condiments

### **EXTRA MEAT OR SALAD CHOICES 5**

#### **PROTEIN OPTIONS:**

Honey Mustard CHAMPAGNE HAM

Moroccan Spiced CHICKEN THIGHS

Apple Cider ROAST PORK

Confit Garlic & Black Pepper BEEF

#### **SALAD OPTIONS:**

##### **HARRISA ROASTED PUMPKIN**

and rocket w/ yoghurt and cucumber hummus

*GF*

##### **PEARL COUSCOUS**

w/ spinach, red onion, marinated feta and olive tapenade

##### **CHARRED BROCOLLI**

w/ spinach, housemade sauerkraut and ginger miso

*DF/Vegan*

##### **PENNE PASTA**

Roasted eggplant and walnut w/ rocket and blistered cherry tomato

*DF/Vegan*

##### **BABY COS**

w/ peas, edemame, radish, toasted almonds and vegan mint mayo

*GF/DF/Vegan*

##### **BABY SPUDS**

w/ Herby Lemon Vinaigrette, rocket and fresh herbs

*GF/DF/Vegan*

*Please note meats are served cold and cut ready to eat/ or can be prepared into foil trays for re-heating on site by you.*

## **TERMS**

MINIMUM ORDER: 12 per item for breakfast, lunch and dinner

Pick up: Free of charge from 123 Cuba st. Palmerston North

Delivery: \$20 in Palmerston North

All catering comes in recyclable display boxes, unless otherwise requested ( platters and plates may require an additional charge)

Please give us at least one week's notice for catering orders

Reheating of Meat or sides is at the clients risk,

We can cater to most dietary requirements please just let us know

All prices you see include GST

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