

# NEXT DOOR *kitchen.*

## **CULTIVATING CREATIVE FOODS TO YOUR TABLE THAT TASTE LOOK AND MAKE YOU FEEL GOOD FROM THE INSIDE OUT.**

Next Door Kitchen was born out of a deep love & passion for creativity & nourishing foods. We are continuously working towards providing our customers with high quality products, sourcing local and sustainable produce & mindfully improving our services to protect mother earth. Our vision is to bring your edible art dreams to life and create memorable moments for you & your guests. Our range of offerings are designed to be enjoyed by themselves or together and are perfect for Corporate Meetings, Bridal Showers, Weddings, Events, Photoshoots, Corporate Functions as well as Media/Brand Activations. Our services include wholesome platters, aesthetically pleasing grazing tables, corporate catering & creative cakes.

*next door kitchen*



## GRAZING COLLECTION *Catalogue*

**PLEASE USE THIS DOCUMENT AS A REFERENCE FOR YOUR FUTURE ORDERS. FOR TERMS OF SERVICE AND ORDERING SPECIFICATIONS SEE PAGES 20-22.**

Next Door Kitchen delivers hand crafted grazing services Gold Coast wide from our Tweed Heads production kitchen. Our grazing services focus on weddings, baby showers, hens parties, picnics, meetings, events, media/brand activations and more. These food creations are assembled onto large grazing boards or tables, designed to appeal to every palate, dietary requirement and occasion. Please use this catalogue as a reference for your future orders. For terms of service & ordering specifications see pages 20 - 22.



A V A I L A B L E BY THE METER

**one meter generously serves twenty guests**

*morning glory breakfast table*

- Colorful seasonal Fruits & Nuts
- A large selection of plain artisan croissants, prosciutto & cheddar croissants.
- Loaded pile of Belgian style waffles served with berry compote
- An assortment of Granolas including toasted organic berry granola & cacao granola
- An array Greek style yoghurt & cows milk
- Rustic apple & cinnamon muffins
- Diy selection of housemade Butter, honey, Berry compote & jams
- A selection of house made Seed Bread served with Avocado + dukkah
- Earthy florals & styling included

1 METER/499  
25 SERVES

2 METER/899  
50 SERVES

3 METER/1299  
75 SERVES



A V A I L A B L E BY THE METER  
one meter generously serves twenty guests

*morning tea sugar & spice table*

- ° Colorful seasonal Fruits, Nuts & Dark Chocolate
- ° Home style scones with a section of jam & cream
- ° Rustic muffins including apple & cinnamon, peach & white chocolate.
- ° Artisan croissants & pastries
- ° NDK Famous carrot cake with cream cheese icing
- ° Sourdough donut selection
- ° A selection of Savory Seed Bread served
- ° Earthy florals & styling included

1 METER/499  
25 SERVES

2 METER/899  
50 SERVES

3 METER/1299  
75 SERVES











A V A I L A B L E BY THE METER  
**one meter generously serves twenty guests**  
*hot stuff lunch station*

- ° Colorful seasonal Fruits, Nuts & Dark Chocolate
- ° Selection of mini pulled pork & slaw slider burgers
- ° Homemade bite sized beef sausage rolls
- ° Homemade bite sized spinach and ricotta rolls
- ° Bite sized bacon & egg quiches
- ° Assortment of gourmet crackers & biscuits
- ° Selection gourmet cheeses,
- ° Array of dips, olives, antipasti style food
- ° Earthy florals & styling included

1 METER/549  
25 SERVES

2 METER/999  
50 SERVES

3 METER/1447  
75 SERVES









A V A I L A B L E BY THE METER  
one meter generously serves twenty guests

*ultimate afternoon grazing*

- ° Colorful seasonal berries, fresh fruits & vegetables
- ° Nuts & dried fruits
- ° Assortment of Dark Chocolates
- ° Gourmet dips, Olives & antipasti style food
- ° An array of Gourmet Crackers & biscuits
- ° Large selection of Cheeses
- ° Sliced & buttered baguette
- ° Local honey & honey comb
- ° Gourmet snack mix
- ° Earthy florals & styling included

1 METER/499  
25 SERVES

2 METER/899  
50 SERVES

3 METER/1299  
80 SERVES







A V A I L A B L E BY THE METER  
**one meter generously serves twenty guests**  
*the taco station*

- House made slow cooked Pulled Pork
- House made slow cooked Beef Brisket
- Loaded pile of grilled vegetables
- An array of fresh sliced vegetables & salads
- Mild mexican rice
- Assortment of toppings including cheese, guacamole, sour cream, chillies & jalapenos
- Large selection of soft tortillas
- Assortment of tortilla chips
- Selection of mild & hot dips & sauces
- Earthy florals & styling included

1 METER/549  
25 SERVES

2 METER/999  
50 SERVES

3 METER/1447  
80 SERVES

# TERMS & CONDITIONS

## **ORDER REQUIREMENTS**

A minimum of one meter is required for the grazing collection, each meter generously allows for twenty five guests. Please understand we do not except adjustments to our grazing platters (unless for dietary requirements). You can however choose multiple grazing options to create one big grazing table.

## **WHATS INCLUDED?**

Tablescape equipment & serving ware are included on each platter to create height and dimension for an incredible piece of art. A large fly net is also provided, just incase! We will arrange a time with you for collection of these items and ask all belongings are returned to us in the same condition you received them wash and place all utensils provided into the tubs ready for collection.

## **PAYMENTS & DEPOSITS**

We require a non refundable 50% deposit to secure bookings. Full payment is required ten days before your event to allow ample time to make orders through our local suppliers. Payment can be directly deposited into the business account details provided on your invoice or paid by cash in store at Next Door Espresso Tweed Heads South.



## **BOOKINGS**

Bookings can be made via our online ordering system or by email to [holla@thenextdoorkitchen.com.au](mailto:holla@thenextdoorkitchen.com.au)

## **STYLING**

The prices listed above are inclusive of our creative styling services & can be tailored to your special occasion. Local native florals and foliage are generally used keeping with the Next Door Kitchen style. Should you require a specific color palette or theme, please let us know at the time of your order.





## **GRAZING TABLE SETUP TIME**

Grazing creations are prepared in our commercial production kitchen based in Tweed Heads. Equipment & grazing foods are then transported by our team to your selected destination, arriving approximately 45 minutes prior to your event commencing (this will depend on the size of your grazing order). Grazing tables are then placed together onsite to create your edible work of art. Once our setup & styling services are complete, we will depart the event leaving your grazing platter to be enjoyed!

## **DIETARY REQUIREMENTS**

We can cater to most if not all of your dietary requirements. Should you require any changes please let us know in advance so that your needs can be catered to. This will incur an additional fee

## **TABLE HIRE**

At your request, our rustic trestle tables are available for your event. An additional table hire fee will occur.

*order your grazing platter today.*

NEXTDOOR  
*kitchen.*

