

SALADS

GF - Gluten free, DF - Dairy free, V - Vegan, NF - Nut free

*Our salads are portioned as 1x supergrande, 1500ml which feeds 5-6 people.
 Example – for 20 people we recommend 4 salads total. 2x SG of 2 types works better to ensure everyone gets both.
 We only sell these fresh daily, put together by our chefs. Strictly Monday to Saturdays only.*

PRICING

1x SG \$35.00 | 2x SG same salad \$34.00

- _____ 1. Rocket, basil, slow roasted tomatoes, goats cheese, avocado, walnuts, olive oil & balsamic GF
- _____ 2. Roasted broccoli, charred courgettes, beans, basil, feta, green goddess, pinenuts GF
- _____ 3. Brussel sprouts, baby spinach, broad beans, creamy truffle dressing, parmesan, walnuts GF
- _____ 4. Raw beetroot, carrot, currants, organic red rice, creamy miso dressing, toasted seeds, kale & mint GF, V, NF
- _____ 5. Roasted beetroot, haloumi, avocado, lentils, rocket, white balsamic dressing GF, NF
- _____ 6. Roasted curried cauliflower, chickpeas, mango dressing, yoghurt, coriander, almonds GF
- _____ 7. Kumara, lemon hummus, baby spinach, green olives, mozzarella, basil pesto GF
- _____ 8. Honey roasted carrots, avocado, sauerkraut, goats cheese, rocket, almonds, mustard dressing GF
- _____ 9. Moroccan couscous, roast pumpkin, lemon, figs, olives, fresh herbs, extra virgin olive oil, almonds, feta
- _____ 10. Grilled aubergine roast, garlic yoghurt, rocket, beans, dill, artichokes, almonds, basil GF
- _____ 11. Baby potato, mustard sour cream, fresh herbs, parmesan, truffle oil, cornichons & soft eggs GF, NF
- _____ 12. Free range chicken slaw, wasabi mayo, bok choy, pickled ginger, mint, cashews, sesame GF, DF
- _____ 13. Caesar with free range bacon, soft eggs, parmesan, midnight baker croutes, homemade dressing NF
- _____ 14. Tofu, brown rice, brocolini, edamame, peanuts, sesame, sweet chilli, coriander GF, DF, V
- _____ 15. Soba noodles, brocolini, snaps, edamame, wasabi dressing, cashews DF, V
- _____ 16. Israeli couscous, pumpkin, chorizo, feta, pesto, black olives, artichokes, fresh herbs
- _____ 17. Organic quinoa, avocado, pickled fennel, courgette ribbons, snaps, kale, chimichurri GF, DF, V, NF
- _____ 18. Brown rice, brocolini, smashed peas, parmesan, ricotta, pesto, truffle GF
- _____ 19. Raw detox with cauliflower, carrot, broccoli, kale, sunflower & pumpkin seeds, almonds, lemon, maple GF, DF, V
- _____ 20. Balsamic pears, baby spinach, blue cheese, free range bacon, pecans GF
- _____ 21. Roasted yams, marinated kale, ranch dressing, pomegranate, sumac, dill & feta GF

ORDERING DETAILS

Date _____ Time _____

Contact Name _____ Phone Number _____ On platters _____ OR Boxed _____

Delivery to _____ OR collection (Catroux, 129 West End Road, Westmere) _____

Please collect platters the same day 3-5pm _____ OR Following business day 9-10am _____ (approx. \$15.00)

OR I will return to catroux the following morning _____ (dirty platters- a returned fee of \$2.50 per item applies)

**Please fill in all details and email to info@catroux.co.nz at least 2 days prior, by our 2pm deadline.
 Include any special diets or additional information on your email. You will be sent confirmation. All pricing includes GST.**