

**SALADS**

*Our salads are portioned as 1x supergrande SG, which feeds around 6-8 (depending on what you are having with your salads).*

*If you are unsure on amounts, leave this to us and add to your email.*

*We always prefer to plate these salads on our lovely white bowls, as they look much better! However you can have boxed if you prefer.*

*We cater to a variety of dietary requirements, if you need something to be specific i.e. nut free – please add a note in your email.*

**PRICING**

**1x SG \$35.00 each**

- \_\_\_\_\_ 1. Israeli couscous, basil pesto, feta, chilli flakes, chorizo, courgette ribbons, kale, candied lemon
- \_\_\_\_\_ 2. Roasted carrots, roasted lentils, tahini dressing, crumbled goats cheese, golden raisins, almonds, rocket pesto GF
- \_\_\_\_\_ 3. Roast beetroot, whipped feta, braised honeyed red onions, kale, avocado, walnuts GF
- \_\_\_\_\_ 4. Pumpkin, chickpeas, hummus, dukkah, sweet chilli, beans VEGAN
- \_\_\_\_\_ 5. Kumara, beans, green olives, sundried tomato pesto, buffalo mozzarella, labneh & herb oil GF
- \_\_\_\_\_ 6. Curried cauliflower, chickpea, yoghurt, mango dressing, almonds, coriander GF
- \_\_\_\_\_ 7. Poached coconut free range chicken slaw, bok choy, mint, cashews, sesame, wasabi & lime mayo GF, DF
- \_\_\_\_\_ 8. Charred courgettes, beans, peas, orange ricotta, capers, pinenuts, honeyed toasted quinoa, chimichurri GF
- \_\_\_\_\_ 9. Orzo pasta with sundried tomatoes, black olives, feta, basil pesto
- \_\_\_\_\_ 10. Aubergine, beans, basil, dill, rocket, artichokes, roast garlic yoghurt, almonds GF
- \_\_\_\_\_ 11. Sesame tofu, organic brown rice, broccolini, edamame, peanuts, sweet chilli, fresh herbs GF, VEGAN
- \_\_\_\_\_ 12. Moroccan couscous, pumpkin, apricot, pistachios, olives, feta yoghurt, fresh herbs, lemon oil
- \_\_\_\_\_ 13. Rocket, green pear, shaved parmesan, toasted pecans, balsamic glaze, extra virgin olive oil GF
- \_\_\_\_\_ 14. Rocket, slow roasted tomatoes, haloumi, avocado, chilli walnut brittle, mustard dressing GF
- \_\_\_\_\_ 15. Raw detox salad with broccoli, cauliflower, carrot, kale, currants, seeds, lemon, maple, rice vinegar GF, NF, VEGAN
- \_\_\_\_\_ 16. Soba noodles, broccolini, snaps, edamame, sesame miso dressing, crushed cashews, herbs DF, VEGAN
- \_\_\_\_\_ 17. Baby potatoes, shaved parmesan, soft eggs, creamy truffle dressing, capers, cornichons GF, NF
- \_\_\_\_\_ 18. Raw beetroot & calnero slaw, picked fennel, pumpkin seeds, almonds, dates, coriander & cumin dressing VEGAN
- \_\_\_\_\_ 19. Roasted parsnips, kale & cabbage slaw, curried yoghurt dressing, sauerkraut, hazelnut zaatar GF
- \_\_\_\_\_ 20. Organic black rice, feta, pistachios, sundried tomatoes, olives, cranberry, ramesco yoghurt GF

**SUNDAYS** – we only offer limited salad options. ALL of which will be made on Saturday as our catering kitchen is closed on a Sunday. Our options are- Plated ready to go with herbs to garnish on the side are- #5 Kumara & #6 Curried cauliflower. Boxed with dressings to mix and put together with bowls on the side and simple instructions for you are #9 Orzo pasta, #15 Raw detox & #16 Soba noodle. Please respect these are the only ones we offer.

**PROTEIN & SALAD BOXES + BIO CUTLERY** (These are what we call a lunch box). Choose your protein and add in your salad number below. *Minimum of 6 per option, unless a dietary requirement, ie 1 vegan.*

- \$17.00 | Salmon fillet + salad \_\_\_\_\_
- \$17.00 | Free range chicken breast + salad \_\_\_\_\_
- \$19.00 | Eye fillet + salad \_\_\_\_\_
- \$19.00 | Lamb fillet + salad \_\_\_\_\_
- \$16.00 | Glazed ham + salad \_\_\_\_\_
- \$16.00 | Grilled haloumi + salad \_\_\_\_\_
- \$16.00 | Tofu VEGAN + salad \_\_\_\_\_

**ORDERING DETAILS**

Date \_\_\_\_\_ Time \_\_\_\_\_

Contact Name \_\_\_\_\_ Phone number \_\_\_\_\_ Catroux platters \_\_\_\_\_ OR Boxed \_\_\_\_\_

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

Please collect platters the same day 3-4pm \_\_\_\_\_ OR the next business day 8:30-9:30am \_\_\_\_\_ (approx. \$15.00-\$20.00)

OR I will return to catroux the following morning \_\_\_\_\_ (NOTE - dirty platters returned will be charged \$2.50 per item)

**Our catering is Monday to Saturdays ONLY. Include any further information on your email and send to [info@catroux.co.nz](mailto:info@catroux.co.nz). You will then be sent confirmation of your order. All pricing includes GST.**