

PROTEINS

These are cooked by us & chilled ready to serve, unless stated ie. hot dishes.  
All designed to be shared food.

<b>SALMON</b> <i>minimum of 10, each type if skewers or fillets</i>	50g skewer \$7.00	120g fillet \$12.50	1.8kg side \$165.00
Miso, ginger & sesame with sweet chilli <b>GF, DF, NF</b>	_____	_____	_____
Teriyaki with Japanese wasabi mayonnaise <b>GF, DF, NF</b>	_____	_____	_____
<b>PRAWN COCKTAIL</b> <i>(serves 8-12)</i>			\$90.00
Large prawns (30), crisp iceberg lettuce, thousand island dressing, avocado, celery salt <b>GF, NF</b>			_____
<b>FREE RANGE CHICKEN SKEWERS</b> <i>minimum of 10 each type</i>		100g skewer \$7.50	whole breast \$15.00
Feta & basil pesto with truffle aioli <b>GF</b>		_____	_____
Dukkah with sundried tomato pesto <b>GF</b>		_____	_____
Satay with peanut sauce <b>GF, DF</b>		_____	_____
<b>FREE RANGE CHICKEN VIETNAMESE KOFTAS</b> <i>minimum of 10</i>			90g \$6.00
Chicken koftas with spicy sauce <i>(contains fish sauce)</i> <b>GF, DF, NF</b> cold _____ or warm _____			_____
<b>STUFFED FREE RANGE CHICKEN BREASTS</b> <i>minimum of 6 each type, comes sliced, feeds 2-3</i>			\$21.00
Goats cheese, parmesan & sundried tomatoes, wrapped in prosciutto <b>GF, NF</b>			_____
Ricotta & fig, wrapped in streaky bacon <b>GF, NF</b>			_____
<b>EYE FILLET 150g pp</b> , <i>minimum of 10 each type, whole roasted &amp; sliced, served medium/medium rare</i>			\$20.00
Chimichurri with horseradish sour cream <b>GF, NF</b>			_____
ADD 400g braised beef, red wine jus (heat & pour over just before serving) + \$35			_____
<b>LAMB FILLETS 150g pp</b> , <i>minimum of 10 each type, served sliced</i>			\$20.00
Dukkah with mint jelly <b>GF, DF</b>			_____
Harissa with sundried tomato pesto <b>GF</b>			_____
<b>GLAZED HAM</b> <i>Pineapple, mustard, apricot, cloves with homemade mustard GF, DF, NF</i>			
4kg unsliced (1/2 ham) cold for heating with extra glaze & instructions <i>(requires own board to cut/serve)</i>		\$130.00	_____
4kg sliced (1/2 ham) ready to serve, glaze on ready to go _____ OR on side to warm & pour over _____		\$160.00	_____
<b>CERAMIC DISHES</b> <i>35cm x 24cm serving immediately is essential / send warm _____ or cold for heating _____</i>			
Vegetarian lasagne: spinach pasta sheets, roast pumpkin, wholemeal béchamel, ricotta truffle <b>VEGE</b> feeds 15-20		\$120.00	_____
Macaroni cheese with free range bacon, fresh tomato, mustard, tasty cheese feeds 10-15		\$90.00	_____
Creamy agria potatoes, kumara, braised onions, thyme, parmesan <b>GF, NF, VEGE</b> feeds 20		\$95.00	_____
Beef lasagne, wholemeal béchamel <b>NF</b> feeds 10-12		\$120.00	_____
Slow cooked braised beef & Guinness pie, cheese sauce, flaky pastry <b>NF</b> feeds 10-12		\$160.00	_____
Free range chicken cacciatore, chorizo, tomato sauce, roast capsicum, olives, chilli salt <b>GF, DF, NF</b> feeds 10-12		\$160.00	_____
<b>BREADS</b> <i>with butter. on the side All NF</i>			
Wild Wheat Kumara sourdough loaf sliced		\$13.50	_____
Catroux seeded bread <b>GF, NF</b> cut into 16 _____ or whole _____		\$26.00	_____
Large bap great with ham, pre-cut _____ or whole _____		\$1.60	_____

ORDERING DETAILS

Catering date \_\_\_\_\_ Time required \_\_\_\_\_ Name + phone number \_\_\_\_\_  
 Collection from Catroux (Y/N) \_\_\_\_\_ OR Delivery to \_\_\_\_\_  
 Catroux platters \$2/platter hire \_\_\_\_\_ OR boxed \_\_\_\_\_. I will return the platters by Monday 10:30am (Y/N) \_\_\_\_\_.  
 OR Catroux to collect the same day 3-5pm (Y/N) \_\_\_\_\_ OR 8.30-10.30am the next day (Y/N) \_\_\_\_\_. Hand written menu cards (Y/N) \_\_\_\_\_.  
 Platters will be cleaned (Y/N) \_\_\_\_\_ (a \$3 per item charge will apply to dirty). Napkins (Y/N) \_\_\_\_\_.

**ORDER DEADLINE IS 12NOON, 2 BUSINESS DAYS PRIOR, UNLESS FULLY BOOKED (REFER WEBSITE).**

SALADS

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

Our salads are portioned as "supergrandes" (1800ml) and feed around 6-7 people per salad only / OR with proteins around 8-10 people as a side. If you are unsure on amounts, tick your options and email us details of your event. We only offer a limited Saturday menu. We do not offer Sunday catering, however you can choose to pop in store to get our salads from our cabinet.

**SATURDAY LIMITED SELECTION | \$52.00 each**

- \_\_\_\_\_ 2. Brussel sprouts, baby potatoes, creamy truffle dressing, Savoy cabbage, pecorino, chimichurri **GF, NF**
- \_\_\_\_\_ 3. Dukkah roasted cauliflower, marinated chickpeas, roasted fennel, tahini yoghurt, rocket, pomegranate **GF**
- \_\_\_\_\_ 4. Pearl barley, courgette ribbons, kale, peas, broad beans, roasted garlic ricotta, green goddess **NF**
- \_\_\_\_\_ 12. Marinated kale, chargrilled broccoli, artichokes, capers, avocado, walnut, creamy cashew dressing **GF, DF, VEGAN**
- \_\_\_\_\_ 13. Kumara, homemade hummus, olives, feta, baby spinach, sundried tomato pesto **GF** \_\_\_\_\_ or make **VEGAN** \_\_\_\_\_.
- \_\_\_\_\_ 14. Orzo pasta, feta, basil pesto, sundried tomatoes, kalamata olives
- \_\_\_\_\_ 16. Grilled aubergine, rocket, green beans, roasted garlic yoghurt, marinated artichokes, almonds, chilli salt **GF** \_\_\_\_\_ or make **VEGAN** \_\_\_\_\_.

**BOXED UNASSEMBLED SALADS | \$55.00 each**

*Ideal for traveling and serving the next day. These will come with printed instructions with your order.*  
I would like to borrow Catroux bowls \_\_\_\_\_ ADD \$2 per platter (Y/N) \_\_\_\_\_

- \_\_\_\_\_ 2. Brussel sprouts, baby potatoes, creamy truffle dressing, Savoy cabbage, pecorino, chimichurri **GF, NF**
- \_\_\_\_\_ 3. Dukkah roasted cauliflower, marinated chickpeas, roasted fennel, tahini yoghurt, rocket, pomegranate **GF**
- \_\_\_\_\_ 11. Rocket, green pear, shaved parmesan, toasted pecans, aged balsamic & extra virgin olive oil **GF**
- \_\_\_\_\_ 14. Orzo pasta, feta, basil pesto, sundried tomatoes, kalamata olives
- \_\_\_\_\_ 15. Brown rice, broccolini, smashed peas, truffle, ricotta, parmesan, basil pesto **GF**

**ADD SERVING ITEMS TO MY ORDER/ AS APPROPRIATE** \$2.00 per item \_\_\_\_\_ (Yes)

INDIVIDUAL LUNCH BOXES

These are a protein & generous salad complete in a **compostable lunch box**, these are perfect for individual lunches. Choose your protein and ADD your salad (number from our above list).

**PROTEIN & SALAD BOXES** *minimum of 6 per type, unless specific dietaries*

- \$20.00 | Salmon fillet x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$20.00 | Free range chicken breast x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$24.00 | Eye fillet (150g) x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$24.00 | Lamb fillet (150g) x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$19.00 | Glazed ham (120g) x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$18.00 | Grilled haloumi **VEGETARIAN** x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$18.00 | Tofu teriyaki **VEGAN** x \_\_\_\_\_ + salad option \_\_\_\_\_

**ADD** Bamboo cutlery (Y/N) \_\_\_\_\_.

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 OR Catroux to collect the same day 3-5pm (Y/N) \_\_\_\_\_ OR 8.30-10.30am the next day (Y/N) \_\_\_\_\_. Hand written menu cards (Y/N) \_\_\_\_\_  
 Platters will be cleaned (Y/N) \_\_\_\_\_ (a \$3 per item charge will apply to dirty). Napkins (Y/N) \_\_\_\_\_.

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FINGER FOODS

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**HEARTY SANDWICHES OR ROLLS** *minimum of 6, each type*

Bread options – large ciabatta roll (C), kumara sourdough (S), pide (P), five grain (G)	\$15.50
Free range basil pesto chicken, mozzarella truffle	_____
Free range coronation chicken, ricotta, mango, almonds	_____
Free range ham, smashed egg, parmesan, chowchow NF	_____
Sirloin, caramelized onion, avocado, horseradish aioli NF, DF	_____
Roast lamb, mint jelly, fresh tomato, olives, edam cheese NF	_____
Smoked salmon, cream cheese, avocado, capers, pesto	_____
Roast beetroot, cashew cream, artichoke, avocado VEGAN	_____
Roasted capsicum, avocado, ricotta, sundried tomato pesto VEGE	_____
OR Gluten free sandwich \$10.00 - cut in 1/2 _____ / Add details here _____	

**CLUBS** (4 triangles per \$14.00) **OR FINGERS** (3 fingers per \$14.00) *minimum of 4, each type*

	Clubs (4)	Fingers (3)
Free range basil pesto chicken, mozzarella truffle	_____	_____
Free range coronation chicken, ricotta, mango, almonds	_____	_____
Free range ham, smashed egg, parmesan, chowchow NF	_____	_____
Sirloin, caramelized onion, avocado, horseradish aioli NF, DF	_____	_____
Roast lamb, mint jelly, fresh tomato, olives, edam cheese NF	_____	_____
Smoked salmon, cream cheese, avocado, capers, pesto	_____	_____
Roast beetroot, cashew cream, artichoke, avocado VEGAN	_____	_____
Roasted capsicum, avocado, ricotta, sundried tomato pesto VEGE	_____	_____
OR Gluten free sandwich \$10.00 - cut in 1/2 _____ / Add details here _____		

**SAVOURIES** *minimum of 10, each type Send warm \_\_\_\_\_ or cold for heating \_\_\_\_\_*

Free range pork, apple & sage sausage rolls, plum relish NF	\$4.60 _____
Beef pies, tomato relish NF	\$4.60 _____
Lamb pies, mint jelly NF	\$4.60 _____

**QUICHES** *minimum of 10 each type (Note our GF pastry contains almonds so it's not NF). Send warm \_\_\_\_\_ or cold for heating \_\_\_\_\_.*

Vine tomato, creamy feta, artichoke, kalamata olives NF	\$4.30 _____	GF \$4.60 _____	
Roasted beetroot, goats cheese, basil pesto, honey	\$4.30 _____	GF \$4.60 _____	
Sauteed mushrooms, blue cheese, caramelised onion, truffle NF	\$4.30 _____	GF \$4.60 _____	
Chorizo, potato, ricotta, chilli jam NF	\$4.30 _____	GF \$4.60 _____	

**VIETNAMESE RICE PAPER ROLLS W/ LIME DIPPING SAUCE** *min of 12, each type (All contain avocado, cucumber & cashews)*

Coconut free range poached chicken GF, DF	\$4.30 _____
Sautéed prawn GF, DF	\$4.30 _____
Miso shiitake mushroom GF, DF, VEGAN	\$4.30 _____

**ADD SMALL COMPOSTABLE PLATES** - \_\_\_\_\_ +0.20

**ADD LARGE COMPOSTABLE PLATES** - \_\_\_\_\_ +0.30

**ADD BAMBOO FORKS** - \_\_\_\_\_ +0.10c / **KNIVES** - \_\_\_\_\_ +0.10c

**ADD SERVING ITEMS TO MY ORDER/ AS APPROPRIATE** \$2.00 per item \_\_\_\_\_ (Yes)

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**CANAPES** Saturdays are a minimum of 30 each type

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

Our canapes are ready to serve on our lovely platters. We can provide staff for any events, subject to availability.  
For glassware or any other hireage please add details to your email.

<b>VEGETARIAN</b>	\$4.30
Miso shiitake mushroom, avocado & cashew Vietnamese rice paper rolls, lime dipping sauce <b>GF, DF, V</b>	_____
Courgette & haloumi fritters, roasted garlic mascarpone, basil, slow roasted cherry tomato, artichoke <b>NF</b>	_____
<b>SEAFOOD</b>	\$4.30
Hot smoked salmon, pumpnickel, lemon ricotta, honeycomb <b>NF</b>	_____
Prawn cakes with Japanese lime mayo <b>GF, DF, NF</b> (microwave required for heating + instructions provided)	_____
Mexican prawn, sweetcorn fritter, sourcream, guacamole <b>GF, NF</b>	_____
Poached prawn, avocado & cashew Vietnamese rice paper rolls with lime dipping sauce <b>GF, DF</b>	_____
Sesame seared tuna, brown rice sushi, wasabi mayo, avocado <b>GF, DF, NF</b>	_____
<b>FREE RANGE CHICKEN</b>	\$4.30
Sage chicken, wrapped in prosciutto, truffle aioli (chicken breast) <b>GF, DF, NF</b>	_____
Coconut poached chicken, avocado & cashew Vietnamese rice paper rolls with lime dipping sauce <b>GF, DF</b>	_____
Peanut chicken cakes with satay sauce (chicken mince) <b>GF, DF</b> (microwave required for heating + instructions provided)	_____
<b>MEATS</b>	
Seared beef, horseradish sourcream, beetroot pickle, pea & leek fritter <b>NF</b>	\$4.30 _____
Chimichurri lamb fillet skewer, mint cucumber greek yoghurt <b>GF, NF</b>	\$4.60 _____
Little pork & apple sausage rolls, plum chutney <b>NF</b> (oven required + instructions provided)	\$3.90 _____
Little beef pies with tomato relish <b>NF</b> (oven required + instructions provided)	Canape \$3.90 _____ Generous \$4.60 _____

**SHARED PLATTERS | WOODEN BOARD (OR BROWN BOXED)**

<b>ITALIAN PLATTER</b> serves around 10-15	\$150.00 _____
Prosciutto, chorizo, salami, mortadella, cherry tomatoes, mozzarella, basil pesto, sourdough, Lewis Road butter, marinated olives, artichokes	
<b>CHEESE</b> serves around 10-15	\$140.00 _____
Castello, blue, cheddar, havarti, gruyere, goats cheese, honeycomb, grapes, Catroux GF seeded crackers, walnut oat crackers, homemade chow chow	
<b>SMOKED SALMON</b> serves around 10-15	\$160.00 _____
Hot smoked salmon (1kg), avocado, lemon ricotta, Catroux GF seeded bread, dark rye, caper berries, cucumber, basil pesto, beetroot sauerkraut	
<b>DIPS, BREAD, CRUDITES</b> serves around 10-15	\$150.00 _____
Beetroot hummus V, baba ganoush V, sundried tomato pesto, creamy feta whip, baby carrots, snaps, kumara sourdough & Turkish pide	
<b>MIXED</b> serves around 10-20	\$220.00 _____
Hot smoked salmon 500g, cucumber, chorizo, salami, prosciutto, sundried tomato pesto, Lewis butter, sourdough, marinated olives, goats cheese, gruyere, double brie, honeycomb, Catroux GF seeded crackers	

**ADD SMALL BAMBOO** - Plates \_\_\_\_\_ +0.80c

**ADD SERVING ITEMS TO MY PLATTER (\$5 PER PLATTER)** ITALIAN - 1 x tongs, 1 x cheese knife, 2 x bamboo spoons \_\_\_\_\_ /  
 CHEESE - 3 x cheese knives, 1x bamboo spoon \_\_\_\_\_ / SMOKED SALMON - 2 x cheese knives, 3 x bamboo spoons \_\_\_\_\_ /  
 MIXED - 3 x cheese knives, 2 x bamboo spoons \_\_\_\_\_ / DIPS - 4 x bamboo spoons \_\_\_\_\_ + \$0.50c.

**SWEET CANAPES** *minimum of 20 each type*

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

Lemon curd meringue tarts <b>NF</b>	\$4.00 _____
Passionfruit curd babycakes, caramelized white chocolate buttercream <b>NF</b>	\$4.00 _____
Coffee baby cakes, milk chocolate buttercream, salted caramel, praline	\$4.00 _____
Rhubarb and raspberry babycakes, vanilla buttercream <b>NF</b>	\$4.00 _____

**WHOLE CAKES**

SMALL 18cm & suitable for 8-12 people  
 STANDARD 24cm & suitable for 12-20 people  
 LARGE 30cm & suitable for 20-40 people

<b>FLAVOURS</b>	18cm \$45.00	24cm \$85.00	30cm \$165.00
Lemon curd, mascarpone <b>NF</b>	_____	_____	_____
Lime, Italian meringue, pistachio <i>we suggest plates to serve</i>	_____	_____	_____
Caramelized pear, salted caramel, gingernut buttercream <b>NF</b>	_____	_____	_____
Banana, dulce, Russian fudge, mascarpone <b>NF</b>	_____	_____	_____
Rhubarb & apple crumble, cream diplomat <b>NF</b>	_____	_____	_____
Coffee, milk chocolate buttercream, pecan praline	_____	_____	_____
Passionfruit curd, caramelized white chocolate buttercream <b>NF</b>	_____	_____	_____
Carrot, vanilla cream cheese, white chocolate <b>GF, NF</b>	_____	_____	_____
Chocolate, chocolate mousse & ganache <b>GF, NF</b>	_____	_____	_____
Red velvet, vanilla cream cheese <b>NF</b>	_____	_____	_____
Sparkle sprinkle cake, vanilla buttercream, glitter <b>NF</b>	_____	_____	_____
Chocolate, plum, chocolate 'buttercream' <i>message unavailable</i> <b>VEGAN</b>	_____	_____	N/A

**ADDITIONALS**

1 Candle \_\_\_\_\_ Free      Box of Candles \_\_\_\_\_ +\$6.00      Roses \_\_\_\_\_ +\$12.00  
 Happy Birthday cake topper \_\_\_\_\_ +\$6.00      Writing on cake \_\_\_\_\_ +\$5.00

Writing on cake here

**ALL OF OUR CAKES ARE SENT BOXED**

Add loan of cake stand (for an 18cm or 24cm cake) \_\_\_\_\_ +\$5.00  
 Add loan of cake plate (30cm cake) \_\_\_\_\_ +\$5.00  
 Add silver cake knife & cake slice \_\_\_\_\_ +\$5.00

**ADD COMPOSTABLE** - small plates & bamboo forks \_\_\_\_\_ +0.30c / **ADD** - bamboo small plates & forks \_\_\_\_\_ +0.90c

**ORDERING DETAILS**

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