

Order Details

Please fill in all details and email to catering@breadandbutter.nz atleast 2 days prior to delivery date before our 2pm deadline. Please include any special diets or additional information on your email. You will be sent a confirmation email.

Date:	Time:	
Contact Name:	Contact Phone:	
Email Address:		
Delivery to:		
or Pickup from which location:		
Deadlines for catering orders		
Catering orders must be placed at least 2 days prior by 2pm. ie. M Monday and Tuesday orders must be placed by 2pm Friday as our No changes or cancellations less than 48 hours.		ay orders.
Individual Items		QUANTITY
We'll get in touch with todays offerings		
FILLED SANDWICHES - \$13.50		
Choose one of our daily sandwiches stuffed with NZ meats, chees	es and pickles on organic breads & rolls.	
BREAKFAST SANDWICHES - \$11.00		
Glazed ham & swiss cheese croissant with bacon jam		
Bacon & egg bap with brown butter hollandaise & smoked ch	neddar	
SALAD OF THE SEASON - \$10.00		
Choose one from our café menu-or add on a fresh market salad	side with your sandwich	
GRANOLA or BIRCHER POT - \$10.00		
Honey nut organic granola, goji berries, mixed fruits & acai yoghur	rt	
Coconut, soaked grains, candied rhubarb, granola crisps, fresh mil	nt, nuts & seeds	

For A Group

HOW MANY PEOPLE?

All items are a minimum order of 6 to feed a group or a crowd.

FRESH SEASONAL FRUIT BOX - \$10.50 per person
Fresh seasonal fruit ready to share with a raspberry whipped labneh
PASTRY BOX - \$6.50 per person
Perfect for morning & afternoon tea. Freshly baked sweet pastries of your choice. Choose from:
Almond Croissant
Fruit Danish
Pain Au Chocolate
Pain Au Raisin
Fruit Muffin
Lemon Blueberry Brioche
WORK MEETING BOX - \$23.00 per person
Easy for the breakfast or lunch meeting on the go - individually packed & so simple. Choose from:
Large Pretzel baguette BLAT with garden salad & sweet pastry
Chicken avocado milk bun with garden salad & sweet pastry
Roasted Vegetarian seeded sourdough sandwich with garden salad & sweet pastry
NZ CHEESE & HERBED SOURDOUGH CROSTINI BOX - \$13.50 per person
Lavish local NZ cheeses, candied nuts, dried fruits, house made herbed sourdough crostini
CHARCUTERIE & PICKLES PLATTER - \$13.50 per person
This is a feast and a delight for a group - house smoked chicken, cured meats, olives, house made pickles, preserves,
organic breads & herbed sourdough crostini
ORGANIC BREADS & DIPS - \$13.00 per person
Our freshly baked organic sourdough breads, house-made lavosh



Catering Packages

HOW MANY PEOPLE?

An almond croissant, blueberry bran muffin, apricot danish, blueberry and lemon brioche, pain aux raisin and a pain au
chocolat
THE 'WINE NOT' PACKAGE - \$58.00
The perfect companion for a boozy lunch or afternoon catch up (good for 4pax). A selection of New Zealand Cheeses,
Charcuterie, Pickles, Dried Fruit and Nuts, our homemade Pear Chutney served with walnut crackers
THE SAVOURY PACKAGE - \$64.00
A crowd pleaser (good for 4-6pax). 8 slider sandwiches (2 each of BLAT on mini pretzel roll, Smoked Chicken & Avocado
on brioche slider buns, Roasted Vege on mini mixed grain sourdough roll (VEGAN), Salami and Swiss Cheese on mini
ciabatta roll, Lamb & Roasted Carrot Sausage Roll and Beef & Kasundi Sausage Roll)
SWEET PASTRIES AND FRESH FRUIT PACKAGE - \$48.00
4 of our most popular pastries (Blueberry Bran Muffin, Almond Croissant, Portuguese Tart, Lemon Blueberry Brioche) plus
a selection of Fresh Fruits accompanied by Raspberry Labneh
DOUGHNUT BOX - \$31.00
Box of 4 delicious doughnuts. Please inquire for weekly flavours. Minimum of 6 box order.
SEASONAL FRUIT TARTS WITH CRÈME PÂTISSIÈRE - \$8.20 ea
House made crème pâtissière with seasonal fruits. Minimum order of 10 tarts.





