



Workshop, Working Lunch Menu

Food at business meetings, workshops and training sessions should leave the crowd energised, awake and focused.



We have put together a selection of fresh and nutritious food options we believe can inspire productivity and leave your staff and clients energised and focused. Taste our seasonal menu packed with delicious local ingredients.

Choose from onsite catering or we can deliver and drop off cold food platters to your door. Call us today to explore your catering options for your next meeting. All our prices are GST inclusive* and valid until December 2016. *Pricing is based for a minimum number of 10 people. Please contact us for a quote for smaller groups.

Small refreshment options for morning or afternoon tea

Price per item per person \$3.80

Sweet

Blueberry muffin
White chocolate & raspberry muffin
Apple, cinnamon streusel muffin
Date scones
Deliciously tangy lemon curd slice
Ginger cakes with lemon zest
Ginger crunch slice
Our famous carrot cake with walnuts & dates
Chocolate & coconut slice
Chocolate & salted caramel brownie
New York cheesecake slice
Apple streusel slice
Apricot & raisin crunch slice
French vanilla shortbread
Seasonal fresh fruit skewers

Savoury

Sweet corn, chilli & zucchini muffin
Cheese, caramelised onion & ham muffin
Cheddar & Parmesan cheese scones
Cheddar, ham & pesto scone swirls
Mini leek & feta quiches
Mini caramelised onion & walnut tarts
Sweet corn fritters with sundried tomatoes

Drop-off platter specials:

Sweet platter selection,

3 items \$9.00 pp / 4 items 12.00 pp

Mixed sweet & savoury platter

3 items \$9.00 pp / 4 items \$12.00 pp

Mixed sandwich, sushi & wraps platter

3 items \$12.00 pp / 4 items \$ 15.00 pp

Working lunch options, mix and match to your taste

Cold finger food

Price per item per person \$4.50

Seasonal sliced **fresh fruit**

Baguette sandwiches:

Sage chicken with walnuts & cranberry

Salmon, lemon crème fraîche & fennel

Mashed egg, lemon zest & pickled cucumber

Bruschetta selection:

Whitestone blue cheese, toffee walnut

Roasted cinnamon pear, honey mascarpone

Creamy brie, prosciutto, cranberry chutney

Harissa lamb, white bean hummus, pickled red onion

Authentic Japanese sushi selection:

Teriyaki chicken, salmon, prawn, vegetarian

Freshly made tortilla wraps selection:

Spicy Mexican chicken, lime cream cheese

Roasted chicken, brie, cranberry chutney

Roasted pork, pickled onions, chipotle mayo

Platters to share

Serves 10 people

Yabon bakery **artisan bread platter** served with marinated olives, salmon parfait, homemade hummus & Village Press olive oil.
Price per platter \$75.00

Cheese platter with Whitestone creamy brie, aged cheddar and Windsor blue cheese served with a selection of crackers, homemade quince chutney and fresh fruit.

Price per platter \$125.00

Antipasto platter with salami, sliced ham, salmon parfait, Whitestone brie, Windsor blue cheese, selection of crackers, marinated olives, homemade hummus and ciabatta bread.

Price per platter \$160.00

Hot finger food

Price per item per person \$6.00

Homemade filo samosa selection:

Roasted pumpkin, Manuka honey & sage

Spinach, lemon ricotta & toasted pine nuts

Assorted hot finger food options:

Leek, feta, toasted pumpkin seed mini quiches

Caramelized onion, walnut & thyme tart

Blue cheese, onion jam and dried fig palmiers

Moroccan chicken pastry puff bites

Grilled lamb koftas, minted yoghurt sauce

Tandoori beef meat balls, riata sauce

Asian spiced pork mince skewer, hoisin sauce

Sticky honey & soy chicken wings

Seasonal salads, individual serves

Price per salad per person \$ 5.50

Roasted vegetable salad with carrots, kumara, caramelised red onions, parsnip & toasted seeds, white wine vinaigrette.

Raw power with grated carrots, apples, beetroot & sesame seeds, light apple vinaigrette.

Quinoa salad with golden raisins, roasted pumpkin & toasted pumpkin seeds, honey dressing.

Asian glass noodle salad with carrots, spring onions, coriander, peppers & celery. Hoisin & soy dressing

Fork food, hot items

Price per item per person \$7.50

Creamy **chicken & leek pot pie** served in a small ramekin

Beef **bourguignon pot pie** served in a small ramekin