



Spring/Summer 2018/19 Menu

All Prices Are GST Exclusive (15%)

Minimum order of 6 items unless otherwise stipulated
Breakfast, morning/afternoon tea & lunch items are available ALL day.

“We produce the majority of our products on site and we can cater for most dietary requirements, however we prefer to offer Chef’s choice Special Diets on any particular day”. If you would prefer to order your own specific choices, please note this will incur an extra \$2.00+GST for each item ordered.

V = Vegetarian **GF** = Gluten Free **Vegan** = Vegan **DF** = Dairy Free

We can organise Chef’s choice for any order and would be happy to work with you within your budget. Please be aware that Chef’s Choice offers more competitive pricing structures.

* Special Christmas Menu

Christmas menu items can only be ordered by email from the 12 November 2018
Please send all Christmas orders to - info@seasoned.co.nz

Breakfast

Ham & Cheddar Croissant	\$3.30
Cheese & Tomato Croissant (V)	\$3.30
Danish Pastries (V)	\$3.30
Homemade Granola with Berry Compote & Yoghurt (V)	\$3.30
Sliced Fresh Fruit Platter (Vegan/GF/DF)	\$3.30
Smoked Salmon Bagel w/ Lemon Zest, Cream Cheese & Dill	\$3.30
Chorizo, Spinach and Tomato Frittata	\$3.30
Hot Bacon & Egg Wrap	\$4.95
Homemade Sausage wrapped in Bacon, Homemade Chutney	\$4.95
Pancake and Bacon with Maple Syrup	\$4.95
Sweet Corn Fritters w/ Grilled Tomato and Pesto (V/GF)	\$4.95
Hot Bacon, Sausage, Egg and Hash Brown Wrap	\$5.95

Morning/Afternoon Teas

Savoury Items

Cheddar & Ham Croissant	\$3.30
Cheddar & Tomato Croissant (V)	\$3.30
Homemade Savoury Muffins (V)	\$3.30
Homemade Savoury Herb & Cheese Scone with Butter (V)	\$3.30
Vegetarian Sausage Roll with Tomato Sauce (V)	\$3.30
Homemade Individual Vegetarian Pizzas (V)	\$3.30
Zingy Chicken Sausage Roll with Tomato Sauce	\$3.30
Sausage Roll with Tomato Sauce – two per serving	\$3.30
Homemade Kransky Sausage Roll with Tomato Sauce	\$3.30
Roast Chicken & Mayonnaise Wrap	\$3.30
Homemade Bacon & Egg Pie	\$3.30
Pigs in Blankets – delicious Sausages wrapped in Streaky Bacon	* \$3.30
Homemade Seasonal Vegetarian Tart (V)	\$3.50

Sweet Items

Danish Pastries	\$3.30
Homemade Devonshire Scone w Jam & Cream (V)	\$3.30
Homemade Raspberry & White Chocolate Muffins (V)	\$3.30
Homemade Doughnuts (V) - 48 hours notice	\$3.30
Homemade Banana Chocolate Loaf with Caramel & Pecan	\$3.30
Homemade Ginger Loaf	\$3.30
Homemade Red Velvet Cake	\$3.30
Homemade Carrot Cake	\$3.30
Homemade Christmas Fruit Mince Pies with Brandy Butter	* \$3.30
Homemade Gingerbread Stars	* \$3.30
Tuxedo Strawberries	* \$3.30
Homemade Salted Caramel Slice	\$3.30
Homemade Cookies Homemade	\$3.30

Homemade Baked White Chocolate Cheesecake with Strawberry (V)	\$3.30
Homemade Chocolate Pecan Brownie (V/GF)	\$3.30
Homemade Chocolate & Peanut Butter Cookies (Vegan/GF/DF)	\$3.30
Homemade Plum & Dark Chocolate Friand (GF)	\$3.30
Sliced Fresh Fruit Platter (Vegan/GF/DF)	\$3.30
Fresh Fruit Kebab (Vegan/GF/DF)	\$3.30
Homemade Seasoned & Dressed "Healthy Bliss Balls" (Vegan/GF/DF)	\$3.30
Homemade Fig & Chocolate Loaf (V)	\$3.30
Homemade Coconut & Apricot Frangipane Slice	\$3.30
Homemade Cinnamon Scrolls	\$3.30
Homemade Ginger Crunch	\$3.30
Homemade Raspberry & Chocolate Slice	\$3.30
Homemade Passionfruit & Lemon Loaf	\$3.30
Homemade Chocolate Mousse Slice (V)	\$3.30
Vegan Chocolate Mousse (Vegan/GF/DF)	\$3.30
Homemade Chocolate & Orange Tart (V)	\$4.75
Seasoned & Dressed Morning Tea Platter	\$68.00
A selection of Savoury and Sweet items sufficient for 10 people	

Lunch Set Menu

MENU A	\$9.50
Chef's Choice - 3 items per person	
Daily Bread item (60g roll) Homemade Sweet Treat	
Sliced Fresh Fruit	

MENU B**\$14.50**

Chef's Choice - 4 items per person

Executive (100g) Bread item

Chef's Savoury of the Day

Homemade Sweet Treat

Sliced Fresh Fruit

MENU C**\$17.50**

Chef's Choice - 5 items per person

Executive (100g) Bread item

Chef's Savoury of the Day

Chef's Salad of the Day

Homemade Sweet Treat

Sliced Fresh Fruit

MENU D**\$18.50**

Cajun Chicken, Tomato, Chipotle Mayo and Cos Lettuce Wrap (GF)

Hoisin Beef Skewers (GF)

Greek Style Quinoa Salad (GF)

Homemade Chocolate Mousse Slice

Fresh Fruit Kebabs

MENU E**\$18.50**

Roast Beef, Roasted Red Peppers, Rocket and Swiss Cheese Sandwich on Freya's

Chorizo and Roast Pepper Frittata

Goat Cheese, Beetroot and Orange Salad

Homemade Passionfruit & Lemon Loaf

Fresh Fruit Kebabs

MENU F**\$20.50**

Chicken Schnitzel, Aged Cheddar & Cos Lettuce on Freya Sandwich

Indian Spiced Lamb Kofta with Mango Chutney (GF)

Halloumi, Sundried Tomato and Spinach Quiche (V)

Homemade White Chocolate Cheesecake with Summer Berries

Fresh Sliced Fruit

MENU G**\$24.50**

Smoked Chicken, Avocado and Spring Onion Mayo Roll

Dukkha Spiced Lamb Cutlet with Tzatziki

Thai Chicken and Mango Salad

Fresh Grapes & Melon

Classic Cheese Board w/ Dried Fruit & Crackers

Create your own

Executive Sandwiches

Freya's Sliced Bread or Freshly Baked Large Rolls

Cajun Chicken, Tomato, Chipotle Mayo and Cos Lettuce	\$5.75
Smoked Salmon with Lemon, Capers, Cucumber & Cream Cheese	\$5.75
Roast beef, Roasted Red Peppers, Rocket and Swiss Cheese	\$5.75
Tuna Salad with Celery, Red Onion and Mayo	\$5.75
Roast Turkey, Brie & Cranberry Sandwich	* \$5.75
Turkey & Stuffing Baguette	* \$5.75
Ploughman's with Champagne Ham, Cheese & Branston Pickle	\$5.75
Falafel, Hummus, Tomato and Baby Spinach (VEGAN)	\$5.75
Smoked Chicken, Avocado and Spring Onion Mayo (extra \$1.50)	\$5.75
Mature Cheddar with Branston Pickle Ploughman's (V)	\$5.75
Lightly Curried Egg Mayonnaise (V)	\$5.75
Chicken Schnitzel with Aged Cheddar, Cos Lettuce on Freya's	\$7.25

Salads

\$6.00 regular (R) \$10.00 large (L) as part of a meal combo

Chickpea, Edamame & Baby Pea Salad w/ Fresh Mint & Balsamic Dressing (Vegan)	\$6R \$10L
Goat Cheese, Beetroot, and Orange Salad (V/GF)	\$6R \$10L
Greek Style Quinoa Salad with Feta, Olive and Tomato (V)	\$6R \$10L
Thai Chicken and Mango Salad with Cucumber, Bean Sprouts and Coriander (GF)	\$6R \$10L
Prosciutto, Asparagus and Radish Salad (GF)	\$6R \$10L
Christmas Prawn Cocktail Salad	* \$6R \$10L

High Protein Low Carb Salad Complete Meals

(Served in individual biodegradable containers with cutlery)

Grilled Chicken Breast with Beetroot, Baby Spinach and Goat's Cheese with Shaved Almonds (GF)	\$15
Prosciutto, Parmesan, Kale and Pinenut Salad (GF)	\$15
Tuna Mayonnaise with Sweetcorn, Celery, Black Pepper, Cucumber and Capsicums (GF)	\$15

Hot and Cold Savouries

Homemade Bacon & Egg Pies	\$3.30
Baked Vegetarian Samosas (V/DF)	\$3.30
Halloumi, Sundried Tomato and Spinach Quiche \$4.50	\$4.50
Teriyaki Chicken Skewer with Japanese Mayo (GF)	\$4.50
Grilled Mini Lamb Burger with Tzatziki	\$3.30
Grilled Indian Spiced Lamb Kofta with Mango Chutney (GF)	\$3.30
Pigs in Blankets – delicious Sausages wrapped in Streaky Bacon	* \$3.30
Lemongrass Chicken	\$3.30

Individual Vegetarian Pizza (V)	\$3.30
Marinated Chicken Drumstick (GF)	\$3.30
Homemade Bacon & Egg Pie	\$3.30
Hoisin Beef Skewers	\$4.50

Sausage rolls

Sausage Roll w/ Tomato Sauce (2 per serving)	\$3.30
Homemade Kransky Sausage Roll w/ Tomato Sauce	\$3.30
Zingy Chicken Sausage Roll w/ Tomato Sauce	\$3.30
Vegetarian Sausage Roll w/ Tomato Sauce (V)	\$3.30

Sushi

Served With Wasabi & Soy

Vegetable & Avocado (GF/Vegan)	\$3.50
Teriyaki Chicken	\$3.50
Vegetarian Seaweed (GF/Vegan)	\$3.50
Fresh Salmon & Avocado (GF)	\$3.50
Rice Rolls with Vietnamese Dipping Sauce (GF) Vegan without sauce	\$3.50

Lunch Boxes

Minimum of 6 meal boxes of the same choice

\$15.25 per person

Please choose one bread item, one cold savoury, one slice and a piece of fruit - or leave it to us to assist with choices for larger numbers

Bottled Water	\$2.95
Bottled Fruit Juice	\$3.50

Platter Selections

Each Platter is sufficient for 10 people

Classic Cheese Board (V) \$80

Brie, Blue Cheese & Cheddar Cheese Crackers, Dried Apricots, Walnuts, Dried Figs, Fresh Grapes, Quince Paste & Beetroot Relish

Anti Pasti Platter \$100

A selection of fine Charcuterie and selected Cheese
Served with Olives, Stuffed Pepper dews, Sun blushed Tomatoes, Pesto, Artichoke Hearts, Breads with Olive Oil

Ploughmans Platter \$80

Champagne Ham, Cheddar, Pickles and Crusty Bread

Sushi Platter (serves up to 15 pax) \$95

Selection of vegetarian, meat and fish sushi – light, nutritious, delicious and healthy! Served with Wasabi & Soy

Vegetarian Anti Pasti Platter (V) \$75

A selection of Vegetarian finer products with selected Cheese
Served with Olives, Stuffed Pepper dews, Sun blushed Tomatoes, Pesto, Artichoke Hearts with Breads with Olive Oil

Crudites Platter (Vegan/GF) \$55

Raw Cucumber, Capsicums, Carrots, Celery - with Beetroot Relish and Hummus

Corn Chip Platter (V/GF) \$35

Crunchy Corn Chips with Pesto, Sour Cream & Guacamole

Seasoned & Dressed Hot Platter \$125

Chicken Satay with Peanut Sauce, Grilled Prawns on a Skewer with Lemon & Garlic, Grilled Lamb Koftas, Grilled Vegetable Skewers (GF)

Seasoned & Dressed Grazing Platter Per 60cm - each feeds 20 pax **\$200**

A “full on” selection of goodies overflowing and beautifully arranged on a delivered platter, with cheeses, meats, anti pasti, crackers, breads, fruit and lots of other delicious temptations.....

Seasoned & Dressed Dessert Canape Platter **\$90**

A Chef’s Selection of Dessert Canapes - Three per person
Guaranteed to bring a smile to any gathering

Seasoned & Dressed Christmas Sweet Platter for 10 * **\$100**

Seasonal mix of Tuxedo Strawberries, Mini Fruit Mince Pies with Brandy Butter, Christmas Gingerbread Stars, Amaretto & Sliced Almond Truffles and Mixed Fruits

Canapes

Minimum order of 20x of each item chosen

Minimum of 4 different canape selections

\$3.00 per item per person

“Land & Sea” Canapes

Polenta Chip Wrapped in Homemade Citrus Spiced Cured Beef with Basil Pesto (GF) **\$3** pp

Sweet Chilli Glazed Lemongrass Chicken Balls (GF) **\$3** pp

Asian Confit Duck and Hoisin Wrap **\$3** pp

Mini Teriyaki Chicken Skewers **\$3** pp

Chicken Caesar Salad in a Tart **\$3** pp

Potato and Rocket, wrapped in Rare Beef with Horseradish (GF) **\$3** pp

Garlic and Herb Prawns with Pineapple Salsa (GF/DF) **\$3** pp

Smoked Salmon w/ Lemon Dill Crème Fraiche, Cucumber Cup (GF) **\$3** pp

Gin Cured Salmon Gravavlax Blini with Beetroot Mousse **\$3** pp

Vegetarian Canapes

Potato & Herb Rosti with Goats Cheese & Olive (GF)	\$3 pp
Kumara Rosti with Spiced Pepper dew & Feta (GF)	\$3 pp
Caprese Salad Skewers (GF)	\$3 pp
Mushroom and Parmesan Risotto Cake with Truffle and Herb Mousse	\$3 pp
Goat's Cheese and Basil Marble w/ Walnut Crumb (GF)	\$3 pp
Wakame & Sesame Sushi (GF/Vegan))	\$3 pp
Mini Falafel with Hummus (GF/Vegan)	\$3 pp

Sushi Canapés

Salmon with Avocado	\$3.50 pp
Teriyaki Chicken	\$3.50 pp
Avocado & Vegetable	\$3.50 pp
Seaweed Salad	\$3.50 pp
Mushroom Sushi	\$3.50 pp
Teriyaki Beef	\$3.50 pp
All Vegetarian Sushi (GF)	\$3.50 pp

CHRISTMAS BUFFET MENU IDEAS *

Breads

A selection of Breads with Extra Virgin Olive Oil and Dukkha

Salads

Chicken Caesar Salad with Crostini & Parmesan
– we can exclude Chicken if requested

Roasted Beetroot Salad with Baby Carrot and Orange

Christmas Prawn Cocktail Salad

Cous Cous, Coriander & Cashew Nut Salad with a hint of Chilli

Cherry Tomato, Cucumber, Feta & Dill Salad

Roasted Gourmet Potato, Green Bean & Sun dried Tomato Salad

Main Dishes

Hand carved Orange & Honey Glazed Ham with Piccalilli & Mustard
- served cold

Herb Crusted Sirloin of Beef, Roasted Vine Tomatoes, Watercress and Horseradish
- served cold

Citrus Poached Salmon with Fennel & Orange Salad
- served cold

Roast Turkey Breast, Chargrilled Asparagus and Roast Jus and Cranberry Sauce

Loin of Pork , Caramelised Apple, Confit Baby Leeks, Pancetta Jus

Seared Bacon wrapped Chicken Breast, Glazed Baby Carrots, Baby Beets,
Chicken Jus Parmesan & Potato Hash Cake topped with Halloumi with Four Bean
Tomato Ragu

Desserts

Homemade Rich Chocolate Mousse with Cointreau

Fresh Fruit Salad

Citrus Tarts with Vanilla Bean Yoghurt

Pavlovas with Seasonal Berries and Passionfruit Cream

Selection of Cheese with Crackers, Rustic Breads and Dried Fruits

Please note pricing below is for drop-off

Hireage & Beverage additional.

Breads & 2 Salads/2 Mains/2 Desserts **\$30.50pp**

Breads & 3 Salads/3 Mains/3 Desserts **\$39.50pp**

Breads & 4 Salads/4 Mains/4 Desserts **\$49.50pp**

Whole Hams

Whole Glazed Hams (orders by 16th Dec) *** \$115.00**

Whole Cakes

Price upon request AND 48 hours notice for all whole cake orders

Seasoned & Dressed signature whole cake **\$55.00**

Homemade Red Velvet Cake

Homemade Christmas Fruitcake (orders by 16th Dec) *** \$50.00**

Homemade Passionfruit & White Chocolate Log Cake (orders by 16th Dec) *** \$50.00**

We can provide personalised writing at no further charge

Snacks

Luxury Fruit & Nuts **\$5.50**

Pretzels **\$3.00**

Spiced Cashews **\$5.50**

Scroggin' **\$3.00**

Beverages

Beverages are available for breakfast, morning/afternoon teas & Lunches

Bottled Water **\$2.95**

2 litre Orange Juice **\$12.00**

2 litre Apple Juice **\$12.00**

Charlie's Smoothies **\$3.95**

Bottled Fruit Juice **\$3.50 pp**

Coffee and selection of Teas with Disposable Cups **\$\$\$3.50pp**

Coffee and selection of Dilmah Teas with Crockery, Cups & Saucers **\$3.50 pp**

Hireage

Glassware x 10 **\$8.50**

Crockery x 10 **\$8.50**

Cutlery x 10 **\$10.00**

Tablecloth x 1 **\$18.50**

TERMS & CONDITIONS

Staff Charges

Chef's minimum 3 hours	\$30
Waiters minimum 3 hours	\$25

Many of the items on this menu are dependent on the availability of seasonal produce. If a particular ingredient is not available at the time, the next best available ingredient will be used in its place. (We will let you know prior to your event if this situation occurs.) Please note that all customer chosen special diets for less than 6 people will incur a Surcharge of \$2.00+GST per item. Special Diets = Dairy Free, Gluten Free, VEGAN & any other special requirement or request.

All pricing excludes GST

Minimum orders:

Morning and Afternoon Teas	\$50+GST
All Afternoon Teas under	\$100 will be cold items catered only.
Lunch	\$100+GST
Minimum weekend orders of	\$450.00+GST per weekend day

Delivery Notes:

CBD daily delivery fee is \$6.00 (includes delivery and pick-up of plates and equipment). Please enquire about deliveries outside the CBD. There will be a \$12 delivery fee for orders delivered under \$100 (plus gst). We prefer to have orders through online ordering or by email – in this way we have a record of all communications. Ideally please provide 30 hours notice for your orders, in this way we can organise purchasing and production of the freshest produce. We are aware that last minute meetings are “sent as a trial” and we will endeavour to assist – but please be aware that “last minute” requests for the same day will incur a \$40.00+GST emergency “call out” fee if we can meet your order at such short notice. Please let us know when placing your order if it is to be paid for by a different company, so they can be invoiced. Any orders for next day placed after 1pm will be Chef's Choice

Cancellations within 24hr notice period will incur a 100% cancellation fee

Cancellations within 48hr notice period will incur a 50% cancellation fee

Please rinse all plates and ensure they are ready for pick-up the following day. We can deliver hot and cold food, (hot food is delivered at no extra charge) if you have a specific request, please let us know.

All food that has been delivered must be consumed within two hours – Seasoned & Dressed takes NO responsibility for food that has been delivered and left out. All food delivered cold must be stored in refrigerated conditions until consumed.

Any breakages or losses will be on-charged.

