



# **AUTUMN / WINTER 2019 CATERING 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.

**BREAKFAST**

**\$3.50 per item**

Ham & Cheddar Croissant  
Cheese & Tomato Croissant (V)  
Danish Pastries (V)  
Homemade Granola with Berry Compote & Yoghurt (V)  
Sliced Fresh Fruit Platter (Vegan/GF/DF)  
Smoked Salmon Bagel w/ Lemon Zest, Cream Cheese & Dill (GF on request)  
Roast Pepper, Spinach & Feta Frittata with Caramelised Onion Marmalade

**\$4.95 per item**

Hot Bacon & Egg Wrap  
Homemade Sausage wrapped in Bacon, Homemade Chutney  
Sweet Corn Fritters w/ Grilled Tomato and Pesto (V/GF)  
Muffin topped with Spinach and Scrambled Egg  
Muffin topped with Bacon & Scrambled Egg

**\$5.95 per item**

Hot Bacon, Sausage, Egg and Hash Brown Wrap  
Potato & Parmesan Hash Cake topped with Bacon & Tomato Relish

## **MORNING/AFTERNOON TEAS**

**\$3.50 per item (unless otherwise stipulated)**

### **SAVOURY ITEMS**

Cheddar & Ham Croissant  
Cheddar & Tomato Croissant (V)  
Savoury & Cream Cheese Muffins (V)  
Savoury Herb & Cheese Scone with Butter (V)  
Assorted Club Sandwiches  
Roast Pepper, Spinach & Feta Frittata with Caramelised Onion Marmalade  
Vegetarian Sausage Roll with Tomato Sauce (V)  
Homemade Individual Vegetarian Pizzas – (V)  
Chef's Vegetarian Homemade Individual Quiche of the Day  
Homemade Bacon & Egg Pie  
Zingy Chicken Sausage Roll with Tomato Sauce  
Sausage Roll with Tomato Sauce – two per serving  
Homemade Kransky Sausage Roll with Tomato Sauce

### **SWEET ITEMS**

Danish Pastries (V)  
Homemade Cinnamon Fig & Honey Scones (V)  
Homemade Boysenberry Muffins (V)  
Homemade Banana Chocolate Loaf with Caramel & Pecan (V)  
Homemade Ginger Loaf (V)  
Homemade S&D Red Velvet Cake Slice (V)  
Homemade Orange Shortbread Cookies (V)  
Homemade Classic Chocolate Chip and Peanut Cookie (V)  
Homemade Vegan Molasses Cookie (Vegan/GF) \$3.75  
Homemade Triple Chocolate Brownie (V/GF)  
Homemade Plum & Dark Chocolate Friand (GF) \$3.75  
Sliced Fresh Fruit Platter (DF/GF/Vegan)  
Fresh Fruit Kebab (DF/GF/Vegan)  
Healthy Homemade Seasoned & Dressed "Bliss Balls" (Vegan/GF/DF)  
Homemade Pistachio & Raspberry Victoria Cake with Rose Butter Icing (\$4.50)  
Homemade Date & Honey Loaf with Maple Icing (V/GF/DF) \$3.75  
Homemade Ginger Crunch Slice with Cranberry, Pistachio and Candied Ginger (V)  
Homemade Cafe Cream Cake Slice with Walnuts  
Homemade Apple & Rhubarb Loaf (V)  
Vegan Chocolate Mousse (Vegan/GF/DF) \$3.75  
Homemade Cointreau Chocolate & Orange Tart (V) - \$4.75

### **Seasoned & Dressed Morning Tea Platter @ \$68.00**

(A Chef's Selection of Savoury and Sweet items sufficient for 10 people)

Telephone: 04-914 6523 / 0800 101 075 [orders@seasoned.co.nz](mailto:orders@seasoned.co.nz)  
[www.seasoned.co.nz](http://www.seasoned.co.nz)

## **WHOLE CAKES**

**\$Price upon request AND 48hrs notice for All Cake orders**

**SEASONED & DRESSED SIGNATURE WHOLE CAKE - 48 hours notice**

**Homemade Red Velvet Cake - \$55.00**

**Classic Homemade Tiramisu Cake - \$55.00**

**WHOLE DEEP QUICHES for 10 - please advise if you want this cut into portions**

Smoked Salmon, Leek & Potato Quiche @ \$60.00

Spinach, Cottage Cheese & Pumpkin Quiche @ \$55.00

## **CHEESE PLATTER**

**\$8.50 per person**

A selection of Fine Cheeses with Crackers and Dried Fruits

## **BEVERAGES**

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

Bottled Water - \$2.95

2 litre Orange Juice - \$12

2 litre Apple Juice - \$12

Charlie's Smoothies - \$3.95

Bottled Fruit Juice - \$3.50

Coffee and selection of Teas - \$3.50 per person with Disposable Cups

Coffee and selection of Dilmah Teas - \$4.25 per person with Crockery, Cups & Saucers

## **HIREAGE**

Glassware x 10 = \$8.50

Crockery x 10 = \$8.50

Cutlery x 10 = \$10

Tablecloth = \$18.50

## **MEAL 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

## **SNACKS**

Spiced Mixed Nuts - \$5.50

Caramelised Mixed Nuts - \$5.50

Dark Chocolate dipped Pretzels - \$4.50

Scroggin' - \$3.30

## LUNCH

### SET MENUS

#### **MENU A - \$14.00 +GST per person - minimum of 10 people**

Whole Vegetarian Quiche cut into 10 portions (V)  
Green Salad  
Homemade Triple Chocolate Brownie (GF)

#### **MENU B - \$14.50 +GST per person - minimum 6 people**

**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 - \$17.00 +GST per person - minimum 10 people**

**Chef's Choice** - Homemade Vegetarian Soup with Daily baked Bread

Classic Cheese Board

**Chef's Choice** Homemade Sweet Treat

#### **MENU D - \$17.50 +GST - minimum 6 people**

**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 E - \$19.00 +GST - minimum 6 people**

Cajun Chicken Nibbles with Ranch Sauce

Hoisin Beef Skewers (GF)

Quinoa, Sweetcorn, Capsicum & Cucumber Salad w Lime (Vegan/DF/GF)

Homemade Ginger Loaf

Fresh Fruit Kebabs

#### **MENU F - \$19.00 +GST - minimum 6 people**

Roast Beef, English Mustard and Caramelised Onion on Freya's

Asian Fried Chicken w Sriracha

Feta, Beetroot and Chickpea Salad with Citrus Dressing

Homemade Cafe Cream Cake Slice w Walnuts

Fresh Fruit Kebabs

Telephone: 04-914 6523 / 0800 101 075 [orders@seasoned.co.nz](mailto:orders@seasoned.co.nz)

[www.seasoned.co.nz](http://www.seasoned.co.nz)

**MENU G - \$19.00 +GST - minimum 6 people**

Chipotle Chicken, Roasted Peppers and Cos Lettuce Sandwich  
Indian Spiced Lamb Kofta with Mango Chutney (GF)  
Beef Slider w Pickles, Cheese & Burger Sauce  
Homemade Orange Shortbread Cookie  
Fresh Sliced Fruit

**MENU H - \$24.50 +GST - minimum 6 people**

Smoked Salmon w Lemon, Capers, Cucumber & Cream Cheese  
Dukkha Spiced Lamb Cutlet with Tzatziki  
Pearl Barley w Olive, Sundried Tomato, Red Onion and Coriander (V)  
Fresh Grapes & Melon  
Classic Cheese Board w/ Dried Fruit & Crackers

**CHOOSE YOUR OWN SECTION**

**EXECUTIVE SANDWICHES @ \$5.95 -**

**Freya's Sliced Bread or Freshly Baked Large Rolls**

Chipotle Chicken, Roasted Peppers and Cos Lettuce  
Smoked Salmon w/ Lemon, Capers, Cucumber & Cream Cheese  
Roast beef, English Mustard and Caramelised Onions  
Tuna Salad with Celery, Red Onion and Mayo  
Ploughman's with Champagne Ham, Cheese & Branston Pickle  
Falafel, Hummus, Tomato and Baby Spinach (VEGAN)  
Bacon, Lettuce & Tomato with Homemade Mayonnaise  
Corned Beef with Pickled Cabbage and Swiss Cheese  
Mature Cheddar w/ Branston Pickle Ploughman's (V)  
Egg Mayonnaise with Chives (V)

**SALADS @ \$6.00 regular (\$10.00 large) as part of a meal combo**

Chickpea, Feta & Beetroot Salad with Citrus Dressing  
Edamame & Baby Pea Salad w/ Fresh Mint & Balsamic Dressing (GF/DF/VEGAN)  
Pearl Barley with Olive, Sundried Tomato, Red Onion and Coriander (V)  
Chicken, Tomato Pesto, Roast Veg and Pasta Salad  
Quinoa, Sweetcorn, Capsicum and Cucumber Salad with Lime (Vegan/GF/DF)

**HIGH PROTEIN LOW CARB SALAD COMPLETE MEALS @ \$15.00**

(Served in individual biodegradable containers with cutlery)

Grilled Chicken Breast with Beetroot, Baby Spinach, Goat's Cheese with Shaved Almonds (G/F)  
Quinoa, Kale and Grain Salad (Vegan/GF/DF)  
Hot Smoked Salmon, Edamame, Minted Pea, Tomato, Cucumber and Capsicum

Telephone: 04-914 6523 / 0800 101 075 [orders@seasoned.co.nz](mailto:orders@seasoned.co.nz)  
[www.seasoned.co.nz](http://www.seasoned.co.nz)

**HOT & COLD SAVOURIES @ \$3.50 unless otherwise priced**

Homemade Bacon & Egg Pies  
Baked Vegetarian Samosas (V/DF)  
Chef's Vegetarian Homemade Individual Quiche of the Day  
Asian Fried Chicken with Sriracha  
Beef Slider with Pickles, Cheese & Burger Sauce  
Grilled Indian Spiced Lamb Kofta with Mango Chutney (GF)  
Teriyaki Chicken Skewer (GF) \$4.50  
Hoisin Beef Skewers \$4.50  
Cajun Chicken Nibbles with Ranch Sauce  
.Individual Vegetarian Pizza (V)  
Roast Pepper, Spinach and Feta Frittata with Caramelised Onion (V/GF)  
Vegetable & Fried Tofu Skewers with Sweet Chilli Sauce (Vegan/GF/DF)  
Potato & Parmesan Hash Cake topped with Tomato Pesto (V/GF)

**SAUSAGE ROLLS @ \$3.50**

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

**SUSHI @ \$3.70 - served with Wasabi & Soy**

Vegetable & Avocado (GF/VEGAN)  
Teriyaki Chicken  
Vegetarian Seaweed (GF/VEGAN)  
Fresh Salmon & Avocado (GF)  
Rice Rolls with Vietnamese Dipping Sauce (GF) - can be VEGAN without sauce

## **PLATTER SELECTIONS**

(each platter is sufficient for 10 pax)

### **Classic Cheese Board @ \$85 (V)**

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

### **Ploughman's Platter @ \$85**

Champagne Ham, Cheddar, Pickles and Crusty Bread

### **Sushi Platter @ \$99 (serves up to 15 pax)**

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

### **Vegetarian Anti Pasti Platter @ \$75 (V)**

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 @ \$55 (Vegan/GF)**

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

### **Corn Chip Platter @ \$37.50 (Vegan/GF)**

Crunchy Corn Chips with Hummus & Guacamole

### **Seasoned & Dressed Hot Platter @ \$125 (GF)**

Lemongrass Chicken Skewer, Grilled Prawns on a Skewer with Lemon & Garlic, Grilled Lamb  
Koftas, Grilled Vegetable Skewers

### **Seasoned & Dressed Grazing Platter @ \$220**

**Per 60cm - each feeds 20 pax**

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 @ \$95**

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



## **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)  
Sweet Chilli Glazed Lemongrass Chicken Balls (GF)  
Asian Confit Duck and Hoisin Wrap  
Mini Teriyaki Chicken Skewers  
Chicken Caesar Tartlet  
Potato and Rocket, wrapped in Rare Beef with Horseradish (GF)  
Garlic and Herb Prawns with Pineapple Salsa (GF/DF)  
Smoked Salmon w/ Lemon Dill Crème Fraiche, Cucumber Cup (GF)  
Gin Cured Salmon Gravdax Blini with Beetroot Mousse  
Mini Homemade Bacon & Egg “Pie”

### **Vegetarian Canapes**

Potato & Herb Rosti with Goats Cheese & Olive (GF)  
Kumara Rosti with Spiced Pepper dew & Feta (GF)  
Caprese Salad Skewers (GF)  
Mushroom and Parmesan Risotto Cake with Truffle and Herb Mousse  
Goat's Cheese and Basil Marble w/ Walnut Crumb (GF)  
Wakame & Sesame Sushi (GF/VEGAN)  
Mini Falafel with Hummus (GF/Vegan)  
Pumpkin, Spinach & Feta Vol-au-Vent

### **Sushi Canapés**

Salmon with Avocado, Teriyaki Chicken, Avocado & Vegetable, Seaweed Salad, Mushroom Sushi,  
Teriyaki Beef – All Vegetarian Sushi (GF) – (Teriyaki Beef or Chicken is not GF)

### **Sweet Canapes**

Our dessert chefs will provide a selection of sweet goodies

## **BUFFET MENU**

**(PRICE AVAILABLE UPON REQUEST)**

**We prefer to tailor menus to your personal requirements - please contact us for further information**

## **TERMS & CONDITIONS**

### STAFF CHARGES

Chef's – minimum 3 hours - \$30

Waiters – minimum 3 hours - \$27.50

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.

### **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 \$12.00+GST 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.**