



# **NEW SEASON'S 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 are readily able to accommodate the above diets, however some “Lifestyle Choice Diets” may not always be available.

Please be aware that we are a working kitchen, and as so cannot definitely confirm that in the case of coeliac diets i.e. no flour products at all in our kitchens. If a particular diet is life threatening, it may be wise to ask your guest to bring their own special dietary food.

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.

## **ALL DAY BREAKFAST / MORNING / AFTERNOON TEAS**

**\$3.85 per item (unless otherwise stipulated)**

### **SAVOURY ITEMS**

- Cheese & Ham Croissant with Mustard and Mayo
- Cheese & Tomato Croissant with Mustard and Mayo (V)
- Smoked Salmon Croissant w/ Lemon Zest, Cream Cheese & Dill
- Savoury & Cream Cheese Muffins (V)
- Savoury Herb & Cheese Scone with Butter (V)
- Assorted Club Sandwiches
- Roast Pepper, Spinach & Feta Frittata with Caramelised Onion Marmalade (V/GF)
- Vegetarian Sausage Roll with Tomato Sauce (V)
- Homemade Vegetarian Pizza – (V) per slice
- Vegetarian Homemade Individual Tart of the Day (V)
- Homemade Bacon & Egg Pie
- Sweet corn Fritter w/ Grilled Tomato & Vegan Pesto (Vegan/GF/DF) \$4.50
- Muffin topped with Spinach, Poached Egg & Hollandaise (V) \$6.75
- Muffin topped with Bacon, Poached Egg & Hollandaise \$6.75
- Homemade Thai 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 Sweet Scones with Jam & Cream (V)
- Homemade Blueberry & Lemon Muffins (V)
- Homemade Banana Chocolate Loaf with Caramel & Pecan (V)
- Homemade S&D Red Velvet Cake Slice (V) \$4.00
- Homemade Cookies - \$3.85 (on demand Vegan/GF - \$4.50)
- Homemade Chocolate & Caramel Brownie (V/GF) - \$4.50
- Homemade Granola with Berry Compote & Yoghurt (V)
- Homemade Coconut & Raspberry Friand (GF) - \$4.50
- Sliced Fresh Fruit Platter (DF/GF/Vegan)
- Fresh Fruit Kebab (DF/GF/Vegan)
- Bowl of Fresh Fruit (DF/GF/Vegan)
- Healthy Homemade Seasoned & Dressed “Bliss Balls” (Vegan/GF/DF) - \$4.50
- Homemade Lemon & Raspberry Loaf (V)
- VEGAN Jaffa Chocolate Mousse (VEGAN,GF,DF) - \$4.50
- Coconut Supreme Slice (V)
- Citrus Slice (V)

### **Seasoned & Dressed Morning Tea Platter @ \$75.00**

(Allow us to Choose for you a 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**

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

Quiche Lorraine - (Contains Bacon) @ \$65.00

Spinach, Cottage Cheese & Pumpkin Quiche @ \$60.00

## **MEAL BOXES**

**Minimum of 6 meal boxes of the same choice**

**\$15.50 per person**

**Our meal boxes are biodegradable and must contain only cold items**

## LUNCH

### SET MENUS

#### **MENU A - \$15.50 +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 B - \$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 C - Gluten Free - \$19.50 +GST - minimum 6 people**

Jerk Chicken Skewer with Ranch Dressing (GF)

Vegetable & Avocado Sushi (GF/VEGAN)

Roasted Cauliflower, Edamame & Baby Pea Salad w/ Fresh Mint Dressing (GF/DF/VEGAN)

Gluten Free Chocolate & Caramel Brownie (GF)

Fresh Fruit Kebabs

#### **MENU D - Dairy Free - \$19.50 +GST - minimum 6 people**

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

Baked Vegetarian Samosas (Vegan/DF)

Black Rice, Carrot, Capsicum & Spring Onion Salad w/ Tom Yum Dressing (Vegan/GF/DF)

Homemade Vegan Cookie (Vegan/GF/DF)

Fresh Fruit Kebabs

#### **MENU E - PLANT BASED - \$21.00 +GST - minimum 6 people**

Falafel, Hummus, Tomato and Baby Spinach (VEGAN) Sandwich

Black Pepper & BBQ Tofu Skewers with Sweet Chilli Sauce (Vegan/GF/DF)

Vegan Seaweed Sushi (GF/DF/VEGAN)

Healthy Homemade Seasoned & Dressed "Bliss Balls" (Vegan/GF/DF)

Fresh Sliced Fruit

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## **CHOOSE YOUR OWN SECTION**

### **EXECUTIVE SANDWICHES @ \$6.50 -**

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

- Chipotle Chicken, Roasted Peppers and Cos Lettuce
- Smoked Salmon w/ Lemon Zest, Cream Cheese & Dill
- Roast Beef, Mustard and Caramelised Onions
- Ploughman's with Champagne Ham, Cheese & Branston Pickle
- Falafel, Hummus, Tomato and Baby Spinach (VEGAN)
- Spiced Scrambled Tofu & Salad (Vegan)
- Seared Tempeh in Tamari, Guacamole & Salad (VEGAN)
- Pastrami Reuben & Salad
- Fish Finger Sandwich w/ Tartare Sauce
- Bacon, Lettuce & Tomato with Mayonnaise
- Mature Cheddar w/ Branston Pickle Ploughman's (V)
- Egg Mayonnaise with Chives, Cucumber & Crunchy Lettuce (V)

### **SALADS @ \$7.00 regular (\$12.00 large) as part of a meal combo**

- Chickpea, Feta & Beetroot Salad with Citrus Dressing (V)
- Roasted Cauliflower, Edamame & Baby Pea Salad w/ Fresh Mint Dressing (GF/DF/VEGAN)
- Pearl Barley with Olive, Sundried Tomato, Red Onion and Coriander (V)
- Mediterranean Pesto & Pasta Salad (VEGAN)
- Quinoa, Sweetcorn, Capsicum and Cucumber Salad with Lime (Vegan/GF/DF)
- Black Rice, Carrot, Capsicum & Spring Onion Salad w/ Tom Yum Dressing (Vegan/GF/DF)

### **HIGH PROTEIN LOW CARB SALAD COMPLETE MEALS @ \$16.00**

(Served in individual biodegradable containers with cutlery)

- Grilled Chicken Breast with Beetroot, Baby Spinach, Goat's Cheese with Shaved Almonds (G/F)
- Vietnamese Beef Salad w/ Carrot, Spring Onion & Cucumber
- House Smoked Salmon, Fennel, Orange & Rocket (GF)

**SAVOURIES @ \$3.85 unless otherwise priced**

Homemade Bacon & Egg Pies  
Baked Vegetarian Samosas (Vegan/DF) \$4.50  
Chef's Vegetarian Homemade Individual Tart of the Day (V) (served cold)  
Panko crumbed Chicken Tenderloin  
Beef Slider with Pickles, Cheese & Burger Sauce - \$4.25  
Greek Lamb Kofta with Tzatziki (GF)  
Jerk Chicken Skewer with Ranch Dressing (GF) \$4.50  
Hoisin Beef Skewers with Kewpie Mayonnaise \$4.50  
Orange Glazed Chicken Drumsticks  
Vegetarian Pizza (V) per slice  
Roast Pepper, Spinach and Feta Frittata with Caramelised Onion (V/GF) (served cold)  
Black Pepper & BBQ Tofu Skewers with Sweet Chilli Sauce (Vegan/GF/DF)  
Potato & Parmesan Hash Cake topped with Tomato Relish (V/GF)  
Sausage Roll w/ Tomato Sauce (2 per serving) \$3.50  
Homemade Kransky Sausage Roll w/ Tomato Sauce \$3.50  
Homemade Thai Chicken Sausage Roll w/ Tomato Sauce \$3.50  
Vegetarian Sausage Roll w/ Tomato Sauce (V) \$3.50

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

Vegetable & Avocado (GF/VEGAN)  
Teriyaki Chicken  
Vegetarian Seaweed (GF/VEGAN)  
Fresh Salmon & Avocado (GF)  
Rice Rolls with Sweet Chilli Sauce (Vegan/GF/DF)

**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

## **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 @ \$90 (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

### **Vegan Plant Based Platter @ \$100 (Vegan)**

A selection of Roasted Seasonal Vegetables  
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 @ \$42.50 (Vegan/GF)**

Crunchy Corn Chips with Hummus & Guacamole

### **Seasoned & Dressed Hot Platter @ \$139**

Panko Chicken Tender, Prawn Bao Buns w Char Sui , Grilled Lamb  
Koftas, Homemade Mushroom Croquettes

### **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**

On request



## **CANAPES**

Minimum order of 20x of each item chosen - minimum of 4 different canape selections  
**\$3.00 per item per person**

### **“Land & Sea” Canapes**

Mini Plum Chicken Skewers  
Duck Rillettes Tartlet  
Potato and Rocket, wrapped in Rare Beef with Horseradish (GF)  
Crostini with Sorpresa, Artichoke & Ricotta  
Dijon rubbed Beef and Marinated Mushroom Skewer  
Tandoori Prawns with Raita  
Smoked Salmon w/ Lemon Dill Crème Fraiche, Cucumber Cup (GF)  
Salmon in a Spring Onion Pancake  
Mini Quiche Lorraine

### **Vegetarian Canapes**

Kumara Rosti with Spiced Pepper dew & Feta (GF)  
Caprese Salad Skewers (GF)  
Goat's Cheese & Cranberry Tartlet, Walnut Crumb  
Zucchini & Capsicum Frittata  
Tortilla Cup, Guacamole, Black Bean, Jalapeno Salsa (Vegan/DF)  
Feta, Watermelon & Mint Skewer w Balsamic Glaze  
Wakame & Sesame Sushi (GF/VEGAN)  
Mini Falafel with Hummus (GF/Vegan)

### **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 - \$32

Waiters – minimum 3 hours - \$28.50

Many of the items on our 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, Vegetarian

### **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 \$750.00+GST per weekend day with a minimum delivery of \$20**

### **Delivery Notes:**

CBD delivery fee is \$10.00 (includes delivery and pick-up of plates and equipment)

Please enquire about deliveries outside the CBD

There will be a \$20.00+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 or charged by credit card.

Any orders for next day placed after 1pm will be Chef's Choice

## **CHANGE & CANCELLATION POLICY**

Changes to numbers ie. pax within a 24hr timeframe will be charged out at the original pax numbers and Cancellations within 24 hours will incur a 100% cancellation fee

Changes to numbers ie. pax within a 48hr timeframe will be charged out at (at least) half of the original pax numbers and Cancellations within 48 hours 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.**