

# RECENT LUNCHES

We have provided some recent Food Co menus where our clients have been assisted to create their own menus or have some changes to what we provide from our own packages.

We always welcome ideas or themes to meet your occasion.

## LUNCH - DELIVERY

### **Office Shout | Delivered | Monday 12.30 pm**

Beef Kebabs with Peanut Sauce  
Thai Fish Cakes with Asian Dip  
Chicken Tandoori Samosa – Cucumber Yoghurt  
Dagwood Sandwiches  
Fruit Bowl

### **Seminar Lunch | Delivered | Tuesday 11.30 am**

Gourmet Savouries – Butter Chicken, Steak & Cheese, Venison & Herb, Bacon & Egg, Steak & Pepper  
Club Sandwiches – variety  
Beef Kebabs – Satay Sauce  
Chocolate Cake  
Mini Muffins  
Fruit Bowl

### **Seminar Lunch | Delivered | Wednesday 12.30 pm**

Thai Fish Cakes – Asian Dipping Sauce  
Chicken Tandoori Kebabs – Cucumber Yoghurt  
Dagwood Sandwiches  
Banana Cake  
Mini Muffins  
Fruit Bowl

### **Seminar Lunch | Delivered | Thursday 11.30 am**

Smoked Salmon Bagel Bites  
Vegetable Samosa – Sweet Chilli  
Bacon & Egg Pie  
Biscuits  
Sweet Slice  
Fruit Bowl

**Service Notes:** All Food will arrive on Platters | Serviettes & Disposal Plates included | Designed for a help yourself style service

## CONFERENCE LUNCH

### Day One - Food Co Lunch Box:

French Stick – ham coleslaw tomato mayo  
Yoghurt Pottle – mixed biscuit selection

Whole Fruit – apple / pear/ banana

### Day Two - Hot Food *Served individually in Thermos Flasks*

Butter Chicken – steamed rice  
Beef Casserole – potato mash

Fruit Platters  
Sweet Slice & Cake Platters

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### Service Notes:

Food served individually for ease of service

## BIRTHDAY LUNCH

Pork Wontons – sauerkraut

Savoury Meatballs – Homemade Tomato Relish

Sushi – Wasabi, pickled ginger & soy dip

Dusted Fish Bites – tartare sauce

Smoked Salmon & Guacamole Mini Bagels

Gourmet Petite Croissants filled with peppered beef and capsicum chutney

Scallops wrapped in pancetta – grilled, sea salt

Supreme Mini Pizza – Detroit style thick base, tomato spread, chorizo, ham, bacon, capsicum, garlic, mozzarella and onion marmalade

Spicy Chicken Nibbles – Honey & Chilli & mint yoghurt

## LUNCH PLATTERS

Steak & Cheese Savouries  
Butter Chicken Savouries  
Sandwich Platter variety

Bacon & Egg Savouries  
Steak & Black Pepper Savouries  
Asparagus Rolls

Chocolate & Banana Cake

### Service Notes:

All Food will arrive on Platters  
Serviettes & Disposal Plates included  
Designed for a help yourself style service

# RECENT EVENT CATERING

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## MORNING TEA

Delivery 10.45am  
Enough Provided for Afternoon Tea.  
Selection of Savouries  
Club Sandwiches - Variety  
Carrot Cake Cubes  
Mini Muffins  
Biscuits  
Fruit Bowl / Platter

## PLATTERS - CASUAL GATHERING

### **Cheese Platter:**

Selection of Cheeses (Camembert, Blue, Cheddar) Crackers, Ciabatta, Grapes, Chutney, Piccalilli

### **Rustic Platter:**

Cold Cut Meats (Salami, Chorizo, Peppered Beef, Five Spice Pork Belly), Charred Capsicums, Selection of Cheeses, Crostini, Gherkins, Ciabatta

### **Savouries & Sandwiches:**

Savoury Selection – (Venison & Herb, Beef & Cheese, Bacon & Egg, Butter Chicken, Steak & Pepper)  
Club Sandwiches – Variety of fillings Asparagus Rolls

### **Service Notes:**

All Food will arrive on Platters  
Serviettes & Disposal Plates included  
Designed for a help yourself style service

## AWARDS DINNER

2022 Group Awards | Waipawa Town Hall

### CANAPES:

- Assorted Gourmet Savouries
- Creamy Mushroom & Bacon Vol-Au-Vents
- Mini Savoury Meatballs with Plum Sauce
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### BUFFET:

Bread Buns: A selection of Fresh Baked Bread Buns with Butter

### CARVERY MEATS:

- Roast Sirloin with Garlic & Herb Crust with English Mustard
- Glazed Champagne Ham with Seeded Mustard

### HOT DISHES:

- Gourmet Baby Potatoes with Parsley Butter
- Roast Vegetable Medley

### SALADS:

- Fresh Gourmet Garden Salad with Vinaigrette
- Greek Salad with Feta, Red Onion, Tomato, Cucumber & Capsicum
- Seasoned Roast Shredded Chicken

### DESSERT: Finger Food Dessert Platters of:

- Custard Filled Mini Eclairs
- Salted Caramel Mini Core Filled Profiteroles
- Genuine French Macaroon
- Black Forest Mini Sponge Rolls

## BBQ SPIT ROAST

- Braised Beef Brisket – brown gravy rosemary
- Lamb Shanks – mint gravy
- Spit Roasted Beef Sirloin – herb crust garlic horseradish
- Chicken thighs – tomato olive tarragon
- Salmon Fillet – dill mayo lemon
- Kumara Rosti Stack - cauliflower spinach dukka tomato chilli coulis
- Tiramisu Gateaux
- Black Forest Gateaux
- White Chocolate & Raspberry Cheesecake
- Pecan Whisky pie
- Individual Xmas Pudding
- Brownie Chocolate Cheesecake