



Morning & Afternoon Tea

A selection of fresh baking, healthy sandwiches and hot savouries

2 items @ \$7.50 per person for chefs selection including muffin, scone or fruit platter and a hot savoury (**minimum of 10 people**)

3 items @ \$10.30 per person for chefs selection including muffin, scone or fruit platter, hot savoury and a cocktail sandwich (**minimum of 8 people**)

Afternoon Tea Platter includes cheese, crackers, grapes and dips @ **\$7.50 per person (minimum of 10 people)**

All prices exclude GST

Hot savouries - \$3.50 each

Gourmet homemade sausage rolls, assorted flavours, examples including,

- Chicken and bacon
- Greek lamb & kumara
- Beef, bacon and chorizo
- Chilli bean, kumara & spinach (v)
- Asian pork & spring onion
- Satay chicken

Handmade pizza, examples including,

- Caramelised onion and feta pizza, with rosemary oil
- Chorizo salami, tomato, red onion with basil pesto

Gourmet Baker Boys mini pies and quiches, assorted flavours

Pinwheel savouries with bacon, cheddar and relish

Bacon and egg pie

Baked frittata, examples including,

- Roast vegetable with Danish feta
- Potato, bacon and red onion

Smoked chicken, cranberry & brie quiche

Vegetable samosa with mint & yoghurt dipping sauce

Butter chicken pastries





Sandwiches

Cocktail sandwiches - \$2.80 each

- Classic Edible Solutions club sandwiches with assorted fillings
- Roll up sandwiches with smoked salmon, watercress and cream cheese
- Fresh asparagus roll ups with cream cheese and lemon (seasonal)
- Mini cheese muffins filled with chorizo salami, camembert cheese and sundried tomato
- Finger sandwiches,
 - Smoked chicken, lettuce, cream cheese cranberry and roasted garlic aioli
 - Beef, cheddar salad leaves mustard and pickles
 - Ham, smashed egg, tomato and salad leaves
 - Roast vegetables, cheddar, salad leaves and pesto (v)

Fresh baking

Scones - \$4.00 each

Original Edible Solutions scone with whipped cream and jam or lemon curd
Apricot and almond scones with vanilla cream and apricot jam
Date and orange scones with soft butter
Lemon, pistachio and currant scones with either jam or lemon curd
Savoury scone with bacon, parmesan & pesto
Savoury vegetarian scone with spinach, feta and cheddar

Warm muffins & friands - \$3.50 each

Savory muffins, examples including,

- Cheddar, spring onion and bacon
- Roast vegetable and cheddar

Sweet muffins, examples including;

- Lemon syrup and coconut muffins
- Apple banana and chocolate muffins
- Blueberry and buttermilk muffins
- Raspberry and white chocolate muffins
- Black doris plum and white chocolate muffins
- Dark chocolate muffins filled with jam and cream cheese

Friands, examples including

- Almond vanilla and raspberry
- Chocolate, cherry and almond
- Toasted coconut and banana





Freshly baked slices & treats - \$3.50 each

Dark chocolate brownie, flavours including,

- American chocolate fudge
- Peanut chocolate fudge
- Orange chocolate fudge
- Peppermint

White chocolate brownie, flavours including,

- Vanilla, pecan
- Raspberry, lemon

Moist three-layer lemon and coconut slice

Wholegrain ginger crunch

Louise slice

Caramel slice, either caramel oaty or chocolate caramel

Texan slice, coconut, nuts and chocolate

Lemon curd shortcake

Prune, apricot and walnut caramel slice

Dark chocolate and peppermint slice

Special dietary slices, examples including,

- Vegan brownie
- Gluten free Texan slice, coconut, nuts and chocolate
- Gluten free American fudge brownie
- Gluten free white chocolate and pecan brownie
- Gluten free & vegan pinky slice
- Gluten free & vegan snickers slice

Freshly baked biscuits - \$3.00 each

Monte cream biscuits with vanilla icing and raspberry jam filling

Anzac biscuits

Melting moments with lemon butter icing

Pistachio and white chocolate chunk cookies

Chocolate chunk cookies

Vanilla shortbread

Freshly baked cakes - \$4.00 per piece

Hummingbird cake with lemon cream cheese icing

Carrot and pineapple cake with toasted walnuts

Chocolate mud cake

Banana cake with chocolate icing

Prune dream cake with coconut topping





Delivery fee

\$15.00 - Hamilton CBD

\$20.00 – Te Rapa, Fairfield, Hamilton Gardens, Glenview, Temple View

Please enquire – Gordonton, Whatawhata, Te Kowhai, Newstead, Aiport, Puketaha, Tamahere, Matangi, Horsham Downs

Drinks – minimum of 30 people

- Raglan Roast coffee & freshly brewed Dilmah tea \$2.50 pp
 - Raglan Roast coffee, freshly brewed Dilmah tea & orange juice \$3.50 pp
 - Raglan Roast coffee & hot water with Dilmah tea selections, including herbal \$3.50 pp
 - Fruit juice \$10.00 per 3 litres (approximately 10 people)
 - Bottled spring water \$3.00
 - Glass bottled juice range \$4.00
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- Disposable plates, bowls and cups etc. \$0.80 each
 - Serviettes \$5.00 per 100

Dietary requirements

We cater for the following dietary requirements:

- **Vegetarian**
- **Vegan**
- **Dairy Free**
- **Gluten Free**
- **Nut allergy**

Special dietary requests, excluding vegetarian are charged at \$1.00 per item

