



Finger Food Lunch

Healthy and delicious lunch designed to be eaten without cutlery, we have a range of options to suit your requirements

All prices exclude GST

Three item lunch \$15.00 pp

Chefs selection, includes a sandwich, savoury or fruit platter and a sweet selection

Four item lunch \$19.00 pp

Chefs selection, includes a sandwich, savoury, fruit platter and a sweet selection

Five item lunch \$23.00 pp

Chefs selection, includes a sandwich, savoury item and a meat item, fruit platter and a sweet selection

Corporate style lunch \$26.00 pp

Chefs selection, includes a sandwich, two hot savoury items, meat item, fruit platter and a sweet selection

Freshly made gourmet sandwiches - \$8.50 each

Examples including,

- Seeded sourdough sandwich with champagne ham, seeded mustard, salad and brie
- Ciabatta bun with slow roast pork, green apple and walnut slaw and garlic aioli
- Soft handmade Scottish bap with streaky bacon, avocado, crisp iceberg lettuce, tomato and aged cheddar
- Mediterranean chicken wrap with salad, hummus & feta
- Roast beef baguette with salad, pickles, onion, cheddar, horseradish, aioli
- Pesto chicken Turkish roll with roast vegetable, cheddar, salad

If preferred, we offer 3 cocktail type sandwiches to replace a larger gourmet sandwich





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
 - Bacon, tomato, cheddar, salad leaves 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 mayo

Meat options - \$4.00 each

- Marinated chicken kebabs (including chimichurri, honey soy)
- Crunchy sesame crumbed chicken strips with garlic aioli
- Thai beef kebabs
- American style buttermilk fried chicken strips with smoked paprika aioli
- Meatballs wrapped in bacon
- Moroccan lamb kofta with mint yoghurt dipping sauce
- Ginger & lime chicken meatballs

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 and 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 savories 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 and brie quiche

Vegetable samosa with mint & yoghurt dipping sauce

Butter chicken pastries





Fruit

Whole seasonal fruit - \$2.50 per piece

Seasonal fruit platter - \$4.00 per person

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 & dairy free chewy pistachio and almond slice
- Gluten free & vegan pinky or snickers slice

Freshly baked biscuits - \$3.00 each

Monte cream biscuits with vanilla icing and raspberry jam filling

Fruity Anzac biscuits

Melting moments with lemon butter icing

Pistachio and white chocolate chunk cookies

Chocolate chunk cookies

Vanilla shortbread

Freshly baked cakes - \$4.00

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 - CBD

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

Please enquire – Gordonton, Whatawhata, Te Kowhai, Newstead, Airport, 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

