

BBQ

Create your own BBQ

\$34.00 per head

Entrée

Garlic bread or plain rolls

Select three of:

- Minted lamb chops
- Sausages
- Marinated BBQ sirloin steak
- Cajun chicken breast
- Seafood kebabs

Select four of:

- Garden green
- Asian slaw
- Egg mayonnaise
- Baby beetroots
- Chunky potato
- Tomato & cucumber
- Oriental rice

Select three of:

- Minted gourmet potato
- Baked jacket Potato
- Roast kumara
- Peas, corn
- Medley of fresh seasonal vegetables

Select two of:

- Pavlova
- Carrot cake
- Cheeseboard
- Fresh fruit salad
- Eclairs
- Seasonal Fruit platter's

Caterfresh Catering

0277777425

rick@caterfresh.co.nz

Buffet

\$27.50 per head

To start

Selection of fresh breads and spreads

From the carvery

Maple and orange glazed Ham on the bone with apple sauce wholegrain mustard, light brown gravy

Medley of seasonal fresh vegetables,

Cheesy potato bake,

Selection of salad's

Asian slaw

Classic creamy summer pasta salad

This menu is designed for a group of 30 plus

Add a dessert on for \$5 per person

Just ask.

Buffet

\$35.00 per head

To Start

Platters of breads & dips on arrival, pre main meal, Along with Asian tapas, spring rolls, wontons, prawn twisters, pop corn chicken, all served with dipping sauces

From the Carvery Your choice of meat from

Pork oven roasted with apple sauce

Lamb with herb stuffing and mint sauce,

Herb, tomato crusted

Beef and horseradish

Sauces & Condiments

Choose, 2 meats

extra \$2 per person

Medley of seasonal fresh vegetable's

Roast potato, kumara, pumpkin, pea, carrots

Hot dish selection

Thai Green chicken curry

Tempura Battered fish nibbles, sweet and sour

Steamed rice

Salad selection

Greek salad, baby beets, Asian slaw

Desserts

Classic Kiwi Pav, fresh fruit salad

Jelly, trifle

**This menu is designed
for a group of 40 plus**

Buffet

\$58.00 per head

Entrée

Seafood chowder

Fresh bread rolls

From the Carvery

Pork oven roasted with apple sauce **or**

Roast beef with Yorkshire pudding

Sauces & Condiments

Selection of Seasonal fresh vegetable's

Roast potato, kumara, pumpkin, peas

Hot dish selection

Lamb curry

Tempura battered fish nibbles

Asian beef & black bean

Spicy chicken nibbles

Steamed rice

Cold meat selection

Ham, salami, silverside

Selection 3 salads

Seafood selection

Marinated Mussels,

Island style raw fish

Oysters if available

Dessert's

Pavlova, fresh fruit salad

Jelly, cheesecake, trifle

This menu is designed for a group of 50 plus

Morning and afternoon tea

Tea/coffee, filtered
water and juice

\$5.50

Tea/coffee filtered,
water, juice &
Homemade biscuits
\$7.00

Tea/coffee filtered,
water, juice &
homemade Scones,
sweet and savoury
\$8.00

Tea/coffee filtered
water, juice. Sweet
muffins & pikelets (jam
& whipped cream)
\$8.50

Tea/coffee filtered,
water, juice & club
sandwiches, warmed
savouries, fresh
seasonal fruit platter
\$12.50

**All above options are
set up as a station**

CATERFRESH

MEET AND EAT

Create your own menu.

Hot-Cold-Sweet sections

And leave the preparation and service to us.

Cold

Assorted club sandwiches including,

Classic ham and egg, smoked chicken and avocado, ploughman style,
salmon and cream cheese,

Vegetarian selection

Bacon, cheese, onion muffins

Selection of fresh sliced sushi rolls

Range of fresh wraps, with assorted fillings

Gourmet mini rolls, with bacon, lettuce, tomato

Mini shrimp and avocado cocktails with seafood sauce fresh lemon

Mini Thai beef salads

Mini raw fish cup

Blinis topped with garlic prawn avocado

Hot

Mini beef pastries, tomato chutney

Yorkshire puddings filled with beef onion jus

Smoked salmon cream cheese crostini

New Zealand green lip mussels with a trio of toppings

Battered fish pieces with home-made tartare

Bourbon n BBQ chicken nibbles

Basil pesto and feta tartlets

Classic sausage rolls and tomato relish

Our house beef Meatballs with sweet n sour dipping sauce

Chicken skewers marinated

Bacon egg slice

Sweet

Home-made scones with strawberry jam fresh cream

Medley of strawberry/chocolate lamingtons fresh cream

Our favourite date loaf

Chocolate brownie

Cake Carrot/banana, sliced

Cream puffs, plain and chocolate dipped

Pancakes jam fresh cream

Ginger slice

Select 3 options,

include 1 hot

Per guest, includes tea, filtered coffee, filtered water, orange juice,
\$17.50 per person

Select 4 options,

include up to 2 hots

Per guest, includes tea, filtered coffee, filtered water, orange juice,
\$19.00 per person

Select 5 options,

Include up to 3 hots

Per guest, includes tea, filtered coffee, filtered water, orange juice,
\$21.50 per person

**All menus are based on 5-7 pieces per person,
with bottom less cup tea and coffee**

**Add fresh seasonal fruit platters to the above
choices at extra \$2.00 per person**



Other options are available and we are happy to discuss.

Examples...

Carvery, buffet, set menus, roast meals, BBQ

We can cater from 1-300, numbers are not an issue,
minimum numbers may apply subject to menu.

Weddings, 21st, birthdays, family get-togethers, work functions, corporate

Funerals, sports team, all events and more

Any special dietary requirements including gluten free, etc. we are happy
to discuss and happy to cater for.

We also extend our services, should you require further catering at home
or any other chosen venue.

We have access to several venue options available, please ask.

As owner operators we just want to say, our team at Caterfresh are all
dedicated to providing great food and professional service, and our
commitment to you is to meet all your group's needs and to always
exceed expectations.

Email: [rick@caterfresh.co.nz](mailto:ricker@caterfresh.co.nz)

Check our Caterfresh Facebook page out.

PH: 0277777425

OUT CATERING

Out catering options delivered to you.

Menu 1#

\$15.00

Assorted fresh club sandwiches,
(includes vegetarian options)
Bite size sausage rolls and assorted
savouries, Sauces
Bacon, cheese, onion muffins
BBQ chicken

Menu 2#

\$16.00

Assorted wraps, chicken avocado,
salmon cream cheese, vegetarian
Individual Thai beef salad (mini)
Bacon Egg slice
Assorted Sushi, including Vegetarian
option

Menu 3#

\$16.50

Gourmet Rolls (mini) White,
wholemeal, Ploughman and vegetarian
Beef meatballs sweet & sour
Crispy beer battered fish nibbles with
dipping sauces
Blinis topped with garlic prawn and
avocado

Menu 4#

\$16.00

Classic Ham & egg club sandwiches
Individual mini pots of island style raw
fish and salad greens
Chicken skewers and satay sauce
Beef Sausage Roll, homemade, relish

Menu 5#

\$18.50

Ploughman's Platter (served on long
wooden boards) grazing station style
Selection of NZ Cheeses, continental
meats, olives, gherkins, pickles and
relishes
Salmon, mussels, dips and spreads,
crackers and crusty breads

Menu 6#

\$16.00

Dessert and Fruit platter (all bite size)
Selection of seasonal fruits, example
Grapes, melon, pineapple, etc.
Chocolate coated cream puffs,
Passionfruit cheesecake, strawberry
mousse, scorched almonds, and
marshmallows.
(served on long wooden boards)
grazing station style

Menu 7#

\$18.50

Skewers and appropriate dipping
sauces
Garlic Prawn, Chicken, beef, lamb and
vegetarian
Served with Asian Slaw, green salad

Menu 8#

\$17.00

Asian Tapas and dipping sauces
Samosa, spring rolls, wontons,
pop-corn chicken, seasoned wedge's,
tempura prawns, Beef meatballs
teriyaki glaze

Menu 9#**\$16.50**

Pre boxed Salads (choice of)

Smoked Chicken- Manuka smoked chicken, creamy camembert, with grapes cherry tomato and salad greens

Thai Beef- Tender marinated grilled beef strips, served on fresh salad greens, mint, coriander, crispy onions, finished with lemon grass & ginger

Classic Caesar Salad- Fresh cos lettuce, crispy bacon, parmesan cheese & toasted croutons, drizzled with Caesar dressing, a poached egg & anchovies

These are a per person individual option

Menu 10#**\$18.00**

Simply build your own

Selection of breads, Spreads, relishes
Cold cuts of meats example, ham, beef, silverside, chicken, tuna
Salad items such as, tomato, lettuce, cucumber, carrot,
Cheeses, pickles

Set up as a grazing station, help yourself

Bowl of seasonal whole fruits, examples, banana, oranges, apples etc.

Menu 11#**\$8.00**

Morning & afternoon tea options (any 2)

Homemade cookies

Sweet muffins

Savoury muffins

Pancakes Raspberry jam and cream

Chocolate brownie

Carrot cake

Banana cake

Scones with Raspberry jam and cream

Scones Savoury Cheese & bacon

Ham egg club sandwiches

Mini savouries & tomato sauce

All options are pre-priced per head and are based on 5-7pc per person, however we are also happy to discuss other options or mix and match and priced accordingly.

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