



*Kadi*  
CATERING

Menu  
Collection



[kdjcatering.co.nz](http://kdjcatering.co.nz)

# *Contents*

Breakfast Options

Morning & Afternoon Tea

Lunch Options

Canapés

Grazing Boards

Buffet Dinner

Plated Menu





*Morning*

# Breakfast Options



## Standing Breakfast *\$19.00 + GST per person*

### CHOOSE 3 ITEMS:

- Mini bagel, pastrami, cream cheese & tomato chutney
- Bacon & free range egg bap with hollandaise
- Mini brioche croque monsieur, ham & swiss cheese
- Hot smoked salmon filo tartlet GF
- Banana, bran and honey mini muffin V
- Cinnamon french toast bites V
- Freshly baked croissants and danish pastries V
- Local & exotic fresh fruit platter GF VG V

## Continental *\$26.00 + GST per person*

- Assorted breakfast breads, pastries, mini croissants, sliced ciabatta, petite danish pastries & lemon blueberry muffins
- Cream cheese & preserves GF V
- Selection of plain & fruit yoghurt GF V
- Homemade honey toasted muesli with dried fruit, nuts & seeds GF V
- Selection of sliced champagne ham, swiss cheese, olives, tomato & cucumber GF
- Seasonal fresh fruit salad GF V

## Classic Cooked *\$35.00 + GST per person*

- Sliced ciabatta, mixed grain toast with butter & preserves
- Crispy streaky bacon GF DF
- Grilled breakfast bratwurst sausage
- Golden hash browns V
- Herb roasted tomato GF DF V
- Creamy button mushrooms with chives GF V
- Creamy scrambled eggs GF V
- Seasonal fresh fruit salad GF DF V
- Mixed berry and cream crepes

### Served with

Freshly brewed Tea,  
Coffee & Orange Juice

Based on a minimum  
of 30 guests.

Please note that  
all menus could be  
subject to change in  
price and product.

**Delivery options  
available.**

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Specific dietary  
requirements available  
upon request.







*Daytime*



# Morning & Afternoon Tea

## Cold *\$3.50 + GST per item*

- Kumara, bacon and onion muffin
- Rosemary, feta, green olive & wild onion scone (V) (GF available)
- Chicken, iceberg lettuce & mayonnaise mini sandwich (GF available)
- Smoked salmon mini bagel with capers, red onion & lemon crème fraiche (GF available)
- Mini deli roll with egg, bacon, cheese & relish
- Mini deli roll with smoked salmon, caper & red onion

## Warm *\$3.80 + GST per item*

- Coriander and crisp bacon fritter with sour cream
- Carrot, zucchini, onion and cheese muffin (V)
- Pizza pinwheel (V)
- Feta and spinach filo (V)
- Haloumi and vegetable skewers (V)
- Roasted butternut pumpkin & feta frittata with crème fraîche and caramelised onion (GF) (V)
- Mini baked potatoes stuffed with smoked bacon, Kapiti aged cheddar, spring onion & crème fraîche (GF)
- Mini bratwurst in a bun with mustard & sweet onion
- Pork and apple sausage rolls
- Braised lamb mint pies
- Pork and prawn dumpling with ginger lime chilli dressing
- Chicken quesadilla served with sriracha mayo and chilli corn salsa

## Sweet *\$3.50 + GST per item*

- Petite scones with soured cream & plum jam (V)
- Sweet seasonal fruit muffins (V)
- Friands with apple and rhubarb compote (GF) (V)
- Date, honey & walnut loaf (GF)
- Mini traditional lamingtons dusted with coconut, finished with raspberry jam & cream (V)
- Bite size chilli chocolate brownie with candied walnut praline (GF)
- Raspberry shortcake served with honey yoghurt on the side (GF)
- Seasonal fresh fruit salad (GF) (DF) (V)
- Ice-cream tubs, selection of Kapiti ice cream & tip top trumpets
- Bliss balls (3) apricot/almond/coconut-(apricots, coconut butter, almonds, coconut to coat) (GF) (DF) (V)
- Nutella chia energy (rolled oats, honey, nutella, chia seeds) (GF)
- Raw & guilt free peanut butter brownie (pitted dates, cacao powder, peanut butter, raw almonds, honey) (GF)

## Tea & Coffee *\$3.30 + GST per person*



Based on a minimum of 30 guests.

Please note that all menus could be subject to change in price and product.

**Delivery options available.**

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(VG) Vegan

Specific dietary requirements available upon request.







*Lunch*



# Lunch Options

## Daily Delegate

**CHOOSE FROM MORNING, AFTERNOON AND LUNCH OPTIONS.**

### Option 1 \$34.00 - Minimum 30 pax + GST per person

- Morning tea: Choose 2 options
- Lunch: Choose 3 options (includes orange juice)
- Afternoon Tea: Choose 1 option
- Includes tea and coffee

### Option 2 \$38.00 - Minimum 30 pax + GST per person

- Morning Tea: Choose 1 option
- Lunch: Choose 5 options (includes orange juice)
- Afternoon tea: Choose 2 options
- Includes tea and coffee

### Option 3 \$40.00 - Minimum 30 pax + GST per person

- Morning Tea: Choose 2 options
- Lunch: Choose 3 options + 2 grazing boards (includes orange juice)
- Afternoon tea: Choose 2 options
- Includes tea and coffee

## Salad

- Tomatoes and rocket orzo salad with pesto & toasted pine nuts GF
- Roasted beetroot, carrot and rocket salad with turkish raisins, port wine vinaigrette & toasted almonds
- Green salad with iceberg, cos, oak leaf & julienne carrots, pea shoot, cherry tomatoes with a shallot vinaigrette GF
- Grilled pear watercress and walnut GF

## Hot Savoury

- Lamb & vegetable pies
- Thai style chicken skewers finished with a coriander & chilli glaze GF
- Sticky pork belly served with watercress and apple slaw GF
- Pork and vegetable dumplings served with ginger lime dressing & fried shallots
- Chicken quesadilla served with sriracha mayo & fresh lemons/limes
- Vegetarian quesadilla served with jalapeno & green tomato relish
- Warm turkish bread filled with ham, sweet mustard, cheese slices & sliced tomato
- Warm reuben sandwich made with german rye, corned beef, pickled cabbage & swiss cheese



### Served with

Freshly brewed  
Tea & Coffee

Based on a minimum  
of 30 guests.

Please note that  
all menus could be  
subject to change in  
price and product.

**Delivery options  
available.**

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Specific dietary  
requirements available  
upon request.





*Canapés*



# Canapé Options



## Served Warm + GST per item

- Smoked chorizo croquette finished with a blue cheese aioli **GF** \$4.00
- Crispy sesame soy tofu **VG** \$3.50
- Tempura prawns with nahm jim, fried chilli and lime \$3.50
- Cypriot haloumi empanadas, spanish sauce romesco & rosemary shards **V** \$3.80
- Sticky pork wonton cups with miso pumpkin mash & candied pineapple \$3.50
- Lamb spring roll with daikon, star anise & shoyu \$4.00
- Saffron & parmesan mini arancini **V** \$3.00
- Chilli & lime baked shrimp cups \$3.50
- Pulled beef sliders with brie \$3.50

## Served Cold + GST per item

- Smoked salmon on a wild rice blinis with salmon mousse & nori flakes \$3.50
- Mini steak tartar served on croute \$3.50
- Stuffed bell peppers **GF** \$3.00
- Pickled beetroot on house-made gingernut biscuit with mascarpone & crisp caper berry **V** \$3.50
- Caesar salad bite with smoked chicken, parmesan, cos lettuce, and anchovies on a crispy crostini, finished with a caesar dressing \$4.00
- Seared scallop with karengo and lime dressing **GF** \$3.50
- Sushi selection with soy, wasabi whip & pickled ginger **GF** **V** \$3.00
- Pomegranate & cranberry bruschetta **V** \$3.00
- Tomato bruschetta with balsamic **V** \$3.50

## Sweet + GST per item

- Champagne jelly shots **GF** **V** **DF** \$3.50
- Lemon tartlets \$3.50
- Trifle shots with popping candy **V** \$3.50
- Chocolate roulade with raspberry vanilla mascarpone **GF** \$3.50
- Portuguese custard tarts \$3.50

Based on a minimum of 30 guests.

Please note that all menus could be subject to change in price and product.

The options are a selection. We are happy to discuss tailored menus..

**Delivery options available.**

**GF** Gluten Free

**DF** Dairy Free

**V** Vegetarian

**VG** Vegan

Specific dietary requirements available upon request.







*Grazing  
Boards*



# Grazing Boards

GF V OPTIONS AVAILABLE

ALL PLATTERS ARE FOR 10 PEOPLE

## Breads \$55.00 + GST

- Selection of fresh breads - toasted gourmet ciabatta, rye, garlic bread
- Corn chips
- Served with house-made dips

## Mezze \$80.00 + GST

- Panko cajun mini chicken skewers with tzatziki
- Mini steamed sticky pork bao with watercress slaw
- Karaage prawn skewers with sriracha mayonnaise
- Mini falafel ball with beetroot yoghurt

## Seafood \$80.00 + GST

- Garlic buttered prawns
- Crispy chilli salt & pepper squid
- Tempura fish bites
- Crumbed scallops
- Served with warm garlic and herb bread, house-made tartare sauce and fresh lemon

## Antipasto \$70.00 + GST

- Marinated feta
- Warm olive selection
- Blue cheese stuffed pepperdews
- Peppered salami and prosciutto
- Smoked salmon
- Served with toasted pita chips and house-made dips

## Sushi \$65.00 + GST

- Teriyaki chicken roll, salmon and avocado roll
- Inari tofu
- Karaage chicken bites
- Edamame beans
- Served with pickled ginger, chilli & lime soy and wasabi

## Cheese \$90.00 + GST

- Chefs cheese selection - kapiti aged cheddar, kikorangi blue, herb & nut crusted cheese and danish brie
- Served with candied chilli mix nuts, grapes, dried fruit selection, port wine jelly, crackers and crostini

## Chocolate \$75.00 + GST

- Assorted artisan chocolates - white, milk, dark, fruit & nut



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Delivery options available.

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Specific dietary requirements available upon request.







*Buffet Dinner*



# Buffet Dinner

## Light Buffet \$42.00 + GST per person

- 1 carved meat option
- 1 hot meat option
- 2 vegetable options
- 1 salad option
- 1 dessert

## Full Buffet \$50.00 + GST per person

- 1 carved meat option
- 2 hot meat options
- 3 vegetable options
- 2 salad options
- 1 dessert

## Light Micro Buffet \$43.00 + GST per person

This is a buffet style meal served to your table to share.

## Full Micro Buffet \$51.00 + GST per person

This is a buffet style meal served to your table to share.

## Carvery

- Ham with orange & nutmeg glaze GF DF
- Roast chicken with sumac, za'atar & lemon GF DF
- Roasted pork with oregano, citrus & paprika GF DF
- Roasted lamb with a pomegranate glaze GF DF

## Hot Meat Dishes

- Marinated spiced moroccan chicken roulade with Israeli cous-cous
- Beef cheek chilli con carne GF
- Red chicken curry with tamarind & coriander GF
- Lancashire hot pot, with braised lamb & crispy potato GF
- Beef shin ragù with thyme & tomato GF

## Salad

- Roast beetroot, carrot and rocket salad with turkish raisins, port wine vinaigrette & toasted almonds
- Orzo, pea & edamame
- Green salad with iceberg, cos, oak leaf and seasonal vegetables with shallot vinaigrette GF
- Grilled pear watercress & walnut GF

## Vegetables

- Sautéed broccoli and green beans with spicy dressing GF
- Roast baby vegetables with a balsamic reduction GF
- Asian greens with sesame oil & crispy shallots GF
- Steamed potatoes with herb butter GF
- Roast pumpkin, baby carrots, beetroot & kumara, served with fresh herbs GF
- Dauphinoise potatoes GF

## Desserts:

- Blackberry & apple strudel served with vanilla bean ice cream
- Fresh seasonal fruit salad GF DF
- Sticky date pudding served with butterscotch & bailey cream on the side
- Milk chocolate mousse & hazelnut praline GF



### Served with

Freshly brewed  
Tea & Coffee

Based on a minimum  
of 30 guests.

Please note that  
all menus could be  
subject to change in  
price and product.

Delivery options  
available.

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Specific dietary  
requirements available  
upon request.







*Plated*



# Plated Menu



## Option 1 \$60.00 + GST per person

- 1 entrée
- 2 mains (alternative drop)
- 1 dessert
- Gourmet bread and herbed butter

## Option 2 \$70.00 + GST per person

- 1 entrée
- 2 mains (alternative drop)
- 2 desserts (alternative drop)
- Gourmet bread and herbed butter

## Entrée

Served with freshly baked gourmet breads, beetroot relish, red onion jam & butter.

- Seared scallops with smoked cauliflower puree and mango gel with petite watercress salad GF
- Grilled lamb fillet with a macadamia nut crust & a minted pea puree
- Sugar cured beef fillet with a micro bean salad GF
- Beetroot cured salmon, cucumber jelly, dill & mint crème fraîche, sea grape & puffed wildrice GF

## Mains

All mains will be served with two bowls of fresh seasonal steamed vegetables per table.

- Lime & chilli glazed salmon fillet with sautéed green beans on a cauliflower puree, finished with an asian bean slaw GF
- Grilled lemon & thyme chicken breast stuffed with sundried tomato, spinach and aged cheddar with glazed baby carrots on crispy potato hash & pickled cucumber salsa
- Spiced lamb shank on pumpkin puree with broccoli & salsa verde GF
- Grilled sirloin steak on fondant potatoes with slow roasted shallots, finished with chimichurri GF
- Crispy skin pork belly with asian greens, potato and wasabi puree & a sweet chilli & lime glaze GF
- Tuscan style stuffed mushroom in a creamy sundried tomato sauce served on polenta mash V
- Crispy marinated tofu on green pea & lemon risotto finished with a micro herb salad V

## Dessert

- Crème brûlée with a crisp orange biscuit and seasonal berries
- Sticky date pudding with butterscotch sauce and maple & walnut ice cream
- Raspberry sundae with berry fused mascarpone served in a white chocolate cup with berry compote & fresh raspberries GF
- King vanilla bean pannacotta with a lemon and honey glaze, dried citrus & raspberry GF
- Blackberry & apple shortcake with vanilla bean ice cream GF

### Served with

Freshly brewed  
Tea & Coffee

Based on a minimum  
of 30 guests.

Beverage Packages  
available on request

Delivery options  
available.

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Specific dietary  
requirements available  
upon request.

