



Kidji
CATERING

Menu
Collection



kdjcatering.co.nz

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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 fraîche (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.

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Delivery options available.

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(VG) Vegan

Specific dietary requirements available upon request.





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

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of 30 guests.

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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.

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*Grazing
Boards*

Grazing Boards

GF V OPTIONS AVAILABLE

ALL PLATTERS ARE FOR 10 PEOPLE

Breads \$35.00 + GST

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

Mezze \$65.00 + 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 \$55.00 + 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 \$55.00 + 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 \$55.00 + 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 \$50.00 + 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 \$45.00 + GST

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



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Evening

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.

Served with

Freshly brewed
Tea & Coffee

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of 30 guests.

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Delivery options
available.

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

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DF Dairy Free

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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

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requirements available
upon request.

