



creative
CATERING
AWAPUNI FUNCTION CENTRE
FINGER FOOD LUNCH MENU

HOT SELECTION

Ham, herb and cheddar filo
Selection of gourmet pizzas including vegetarian
Thai prawn balls with chilli mayo (GF, DF)
Fried southern chicken with smoked paprika aioli
Hand-made chicken skewers with dipping sauce (GF, DF)
Sweetcorn fritters with avocado salsa (V)
Gourmet savouries with tomato sauce
Pulled beef or pork tortillas with salsa and sour cream (GF)
Braised beef and mushroom pies
Petite gourmet burgers with Chef's fillings
Stuffed gourmet potatoes with sour cream and salsa (GF)
Mussel, corn, lemon and coriander fritters with aioli

COLD SELECTION

Artisan breads and sticks with deli fillings including vegetarian
Assorted sandwiches including vegetarian
Petite chicken caesar salads
Eggplant bruschetta with beetroot and feta (GF, V)
Petite shredded chicken tacos with salsa and guacamole (GF)
Sweetcorn blini with ham mousse

SWEET SELECTION

Seasonal fruit platter with berry couli (GF, DF, V)
Chef's sweets of the day
Caramel slice (GF)
Carrot cake with cream cheese icing
Banana cake with chocolate icing
Assorted biscuits

Choice of 5 items for \$20.00 p/p plus GST
Including tea selection and fresh coffee

\$4.00 p/p plus GST for each extra item
Chef's choice of 5 items \$19.50 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

FORK MENU

MINIMUM OF 3 OPTIONS

MINIMUM OF 15 PAX

\$6.70 p/p plus GST per item

Including tea selection with fresh coffee

Asian rice noodles with roasted pork belly (GF, DF)

Israeli couscous with roasted pumpkin, caramelised onion and crumbled feta (V)

Caramelised pear on a rocket and blue cheese salad (GF, V)

Panko crumbed chicken tenderloin on rice with soy and fried onions

Medium rare beef tataki on rice with pickled vegetables and crispy shallots (GF, DF)

Grilled chicken caesar salad with house-made caesar dressing and baby cos

Hot smoked salmon on an egg noodle and asian greens salad
with a sesame, chilli and lime dressing (DF)

Lemon roasted prawns on a petite pepper, mango, coriander and red onion salad (GF, DF)

Fish n Chips. Fresh fish goujons, twice cooked chips served in a boat with a house-made tartare

Braised beef and vegetable pie topped with golden brown pastry (DF)

DESSERT PLATTER

Chocolate truffles rolled in coconut

Lemon ripple tartlets

Passion berry choux buns

Banoffee biscuits

Petite fruit boats (GF, DF, V)

CAFÉ STYLE PRE-ORDER MEALS

MAXIMUM OF 35 PAX

ONE DISH PER DAY

150-gram steak with a house salad, french fries and a mushroom sauce (GF)

Grilled chicken breast open sandwich with brie, cranberry sauce, tomato, red onion, cucumber and a green salad served with thick cut chips

Marinated and grilled steak burger with caramelised onion, cheddar, tomato, cucumber, fried egg, a garden salad and fries

Chicken and champagne ham parmigiana served with a red sauce, salad and fries

Fish and chips with house-made tartare sauce, fries and a dressed salad

Chef's roast of the day (GF)

All meals are served with a tea selection and fresh coffee

PLUS
YOUR CHOICE OF

A fruit platter (GF, V, DF)

OR

Chef's sweet treats

\$20.00 p/p plus GST

Add a cheeseboard

\$22.00 p/p plus GST

DIETARY LUNCH OPTIONS

TO BE PRE-ORDERED

Curry of the day with rice and riatā
(V, GF)

Vegetarian lasagne
(V)

Quiche of the day with salad and chips
(V)

Vegetarian tortillas with salsa and sour cream
(V, GF)

Broccoli and quinoa gratin
(V, GF)

Corn cake stack with aged cheddar, rocket and balsamic
(V, GF)

Tempura vegetables using chickpea flour. Garden salad with yoghurt and cucumber dipping sauce
(GF, V, without sauce DF)

Grilled polenta, sautéed asparagus and poached egg served with rocket and parmesan salad
with a balsamic reduction
(V, GF, nut free)

Open lasagne with carrot puree, wilted spinach and roasted eggplant.
served with a garden salad
(V, GF, nut free)

\$17.50 p/p plus GST



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WORKING LUNCHES

OPTION ONE

Cocktail sandwiches including vegetarian

Ham, herb and cheddar filo

Garden salad (GF, DF, V)

Stir-fried rice with chicken, cashew nuts with asian sauce (GF)

Banana cake with chocolate icing

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$19.80 p/p plus GST

OPTION TWO

Chef's selection of deli filled rolls including vegetarian

Beef stroganoff with turmeric rice (GF)

Bacon and egg quiche

Garden salad (GF, DF, V)

Carrot cake with cream cheese icing

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$19.80 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

ADD an extra item \$4.00 pp plus GST

Soup of the day with fresh breads

Cheese board with crackers

Duo of kapiti ice cream tubs (GF)

Assorted deli meats platter

Selection of Chef's confectionary

OPTION THREE

MAKE YOUR OWN SANDWICH

MINIMUM OF 15 PEOPLE

A selection of artisan breads and rolls

A **choice** of either carved roast beef, chicken, pork or ham accompanied by condiments

Crisp green leaf salad (GF, DF, V)

OR

Coleslaw (GF, DF, V)

PLUS

Tomato (GF, DF, V)

Red onion (GF, DF, V)

Sliced cheese (V)

Cucumber (GF, DF, V)

Beetroot (GF, DF, V)

Egg with chives and aioli (GF, DF, V)

Selection of Chef's sweets of the day

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$21.00 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

CHOOSE lamb \$3.00 p/p plus GST



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WORKING LUNCHES

OPTION FOUR

MINIMUM OF 15 PEOPLE

A selection of bread rolls

CHOOSE TWO OF THE FOLLOWING

Lasagne – a choice of beef or vegetarian

Beef stroganoff with rice (GF)

Buttered chicken with rice (GF)

Stir-fried rice with chicken, cashew nuts with asian sauce (GF)

Mild lamb rogan josh curry with rice (GF, DF)

Sticky pork ribs (GF)

Seafood chowder

Shepard's pie

Chicken pasta bake

ALL SERVED WITH

Green salad with lemon and orange dressing (GF, DF, V)

Greek salad (GF, V)

Chef's sweets of the day

OR

A fruit selection (GF, DF, V)

Tea selection with fresh coffee plus iced water

\$21.50 p/p plus GST

ADD orange juice \$1.50 p/p plus GST

ADDITIONAL ITEMS CAN BE ADDED \$4.00 p/p plus GST

Soup of the day with fresh breads

Cheese board with crackers

Duo of kapiti ice cream tubs (GF)

Assorted deli Meats Platter

Selection of the Chef's confectionary

MORNING TEA AND LUNCH

MORNING TEA

Tea selection with fresh coffee and orange juice served all day

Croissants filled with cheese, ham and tomato pesto

Scones with fresh jam and cream

OR

A CONTINENTAL BREAKFAST

Warm croissants and danish pastries (V)

Cereals – 2 choices (V)

Seasonal fruit selection (GF, DF, V)

Yoghurt (V, GF)

Tea selection with fresh coffee and orange juice

LUNCH

Artisan breads and dips

Chicken breast stuffed with pumpkin, feta sundried tomato resting on a kumara mash
finished with a chicken jus

Crisp green leaf salad (GF, DF, V)

Chef's sweet treats

Cheeseboard and crackers

Tea selection with fresh coffee

\$63.50 p/p plus GST