

CANAPES

MIN 60 PEOPLE

\$19.50 PER HEAD FOR 6 CANAPÉS (3 BITES, 1 BLINIS, 2 BRUSCHETTA)

\$21.50 PER HEAD FOR 7 CANAPES (4 BITES, 1 BLINIS, 2 BRUSCHETTA)

BITES (CHOOSE 3 OR 4)

Bononcini Sticks GF/V

Antipasto sticks GF

Fig & Blue Cheese wrapped on Bacon GF

Mini Arancini w Red Onion Jam V

Bacon, Halloumi Skewers GF

Lamb koftas with Yoghurt dipping sauce GF/ N-walnuts, pinenuts

Seared Scallops on Kumara Rosti w Wasabi Mayo GF/DF

Prawn & Spanish Chorizo sticks GF/DF

Smoked fish vol au vent

Mini Burgers w Beetroot Relish & Aioli

Mini big mac burger

Minted Pea balls with vegan aioli VE/V

Creamed Mushroom vol au vent V

Pork Belly Skewers w Crispy Shallots & Pickled Cucumber DF

Thai chicken meatball GF/DF

Corn fritter w avocado salsa GF/DF/VE/V

BRUSCHETTA (CHOOSE 2)

Traditional Bruschetta- tomato and basil combination V

Whipped avocado w dukkah and feta seasonal

Roasted Balsamic vege & Ricotta V

Rare Beef w Horse Radish Cream

Blue Cheese Candied Walnut & Pear V

Whipped Feta, Green Pesto & Chargrilled Capsicum V/N-
pinenuts/cashew

BLINIS (CHOOSE 1)

Smoked Salmon & Caper

Beetroot & Goats Cheese V

Apple with Crispy Bacon & Ricotta

Hoison chicken with kewpie mayo, sesame seeds

V VEGETARIAN/ GF GLUTEN FREE/ DF DAIRY FREE/ N CONTAINS NUTS / VE VEGAN



A to Z CATERING

FAMILY STYLE MENU

MAIN ONLY \$48PP: 2 MEATS, BREAD AND POTATOES, 3 SALADS SERVICED TO THE TABLE IN SHARE PLATES

MAIN & MINI DESSERT BUFFET \$58PP: AS ABOVE PLUS A MINI DESSERT BUFFET

HOT DISHES

(CHOOSE 2) / OPTIONAL 3RD MEAT IS +\$8 PER PERSON

Whole Roasted Beef Scotch; Medium rear w a rich red wine & Berry Jus GF/DF

Slow cooked Asian inspired beef cheeks
DF/GF on request

Baked Salmon Fillets w Caper, Lemon Dill Cream Fraiche GF

Grilled Garlic & Thyme free range Chicken Breasts w Garlic cream Sauce OR caponata
GF/DF Caponata

Whole deboned chicken w farmhouse stuffing
GF on request

Roasted NZ Lamb Rumps with a mint chimichurri GF/DF

Slow Cooked Pork Belly w Apple Cider Jus
GF/DF

SERVED WITH BABY BUTTERED HERB & GARLIC POTATOES V/GF
MIXED BREADS TO THE TABLE

V VEGETARIAN/ GF GLUTEN FREE/ DF DAIRY FREE/
VE VEGAN/ N CONTAINS NUTS

GOURMET AND TRADITIONAL SALADS

(CHOOSE 3)

Roasted root Vegetable Salad w tzatzaki
v/GF/DF w tzatziki on side

Traditional Greek Salad w cue, tomato, feta, onion & olives v/GF

Seasonal Green garden salad v/GF/DF

Waldorf Salad w Crisp Apple, walnuts & Lemmonaise v/GF/DF/N- Walnuts

Courgette & Bean Salad w Tomato, feta, sweet-spiced Cashews on bed crisp cos lettuce
v/GF/N-Cashews

Pear, Blue Cheese & candied walnut Salad with fresh rocket v/GF/DF/N-Walnuts

Cos wedge salad (seasonal) w ranch, Hot sauce and spiced sunflower seeds

Baby Beetroot, Feta, orange & walnut w Rocket v/GF/N-Walnuts

Zesty Corn Salad w Mint & Parsley dressing
v/GF/DF on request

SALADS CONTINUED

Asian Slaw thai inspired w coriander and crunchy noodles v/DF

Crunchy Noodle Slaw w Red Cabbage, Crunchy noodles, toasted seeds & sweet soy dressing v/DF/N

Kumara Salad w capsicum, red onion, spinach, curry mayo & toasted seeds
v/GF/DF

Pumpkin, Rocket & toasted Pine Nut Salad w a Balsamic Reduction
v/GF/DF/N-Pinenuts

Broccoli Salad w Cranberries & toasted Almonds v/GF/DF/N-Almonds

Roasted Curried Cauliflower Salad w Roasted Peanut v/GF/DF/N-Peanuts

Mediterranean Pearl Couscous w fresh herbs & Lemon v/DF

Orzo Salad w Roast Pumpkin, Pesto, Feta & Spinach v/DF/N-Pinenuts

Caesar Salad w Eggs, Crispy Bacon & Garlic Croutons



A to Z CATERING

BUFFET MENU

3 MEATS, 1 POTATO DISH 1 HOT SIDES & 4 SALADS \$45 + GST PP

2 MEATS, 1 POTATO DISH, 1 HOT SIDES & 4 SALADS \$42 + GST PP

MEATS

(CHOOSE 2 OR 3)

Maple Orange Glazed Ham on the Bone GF/DF

Slow Cooked Pork Belly GF/DF

Whole Roasted Beef Sirloin cooked Medium Rare GF/DF

Oklahoma Pulled Pork GF/DF

Chicken Breasts w Creamy Mushroom, Spinach & Sundried Tomato Sauce GF

Pulled Beef - slow cooked with smoky BBQ Sauce GF/DF

Rolled Chicken with a farm house stuffing GF on request

Roasted NZ Lamb w/ Mint Sauce GF/DF

Sticky Pork Ribs slow cooked in a sticky honey soy sauce DF

Pork Loin with Creamy Mustard Sauce GF

Seared Chicken Thigh with Mediterranean Sauce BF/DF

POTATO DISH

(CHOOSE 1)

Baby Garlic Herb Roast Agria Potatoes GF/DF on request

Crispy Roasted Agria Potatoes V/ DF/GF

Potato Gratin V/ GF

Hot Potato Salad V/ GF

HOT SIDES

(CHOOSE 1)

Coconut Vegetable Curry with Jasmine Rice GF/DF/VE

Creamy Parmesean & Garlic Vegetable Pasta Broccoli V

Cauliflower Bake with Parsley Cheese Sauce

Honey Glazed Carrots with Toasted Sesame Seeds GF/DF on request

Buttered Greens Medley Grilled GF/DF on request

GOURMET AND TRADITIONAL SALADS

(CHOOSE 4)

Traditional Coleslaw V/GF/DF

Gourmet Potato Salad w Mustard Aioli, corn and bacon GF/DF

Green Garden Salad V/GF/DF/VE

Zesty Corn Salad with Fresh Herbs and Caper Lemon V/GF/DF/VE

Greek Salad, Cucumber, Tomato, Red Onion, Feta and Olives V/GF

Mediterranean Couscous with Sundried Tomatoes, Fresh Herbs and Lemon V/DF

Orzo Salad with Pumpkin, Pesto Feta and Spinach V/N - cashew, pinenuts

Asian Slaw with Thai Sweet Soy Dressing with Egg Crispy Noodles DF/V

V VEGETARIAN/ GF GLUTEN FREE/ DF DAIRY FREE/ VE VEGAN/ N CONTAINS NUTS



A to Z CATERING

BUFFET MENU

SALADS CONTINUED

Crunchy Noodle Slaw - Red Cabbage with Toasted Almonds, Crunchgt noodles and a sweet dressing DF /N - almonds

Pumpkin, Rocket, Pine Nut Salad V/GF/DF/N - pinenuts

Courgette & Bean with Tomatoes, Feta Balsamic Glaze and Spiced Cashews V/GF/N- cashews

Curried Cauliflower Salad with Roasted Peanuts V/GF/DF/N - peanuts

Broccoli Salad with Cranberries and toasted Almonds V/GF/DF/N- Almonds

Waldorf Salad w Crisp Apple, walnuts & Lemmonaise V/GF/DF/N- Walnut

Pear, Blue Cheese & candied walnut Salad with fresh rocket V/GF/DF/N- walnuts

Caesar Salad w Eggs, Crispy Bacon & Garlic Croutons

Baby Beetroot, Feta, orange segments and w Rocket V/GF

**Menu includes fresh Breads & Rolls,
and Condiments**

**Price is inclusive of Buffet, White table
Clothes, Serve wear, White Paper
Napkins.**

Menu is completely subject to kitchen
facilities on site and seasonal availability.
Most Salads/sides can be made Vegan
and Gluten free please ask for a cost.

v vegetarian/ GF Gluten free/ DF Dairy
free/ N contains nuts



A to Z CATERING

BIG BITES

BIG BITES MENU IS DESIGNED FOR THE LAID BACK, CASUAL, MIX AND MINGLE STYLE EVENT WHICH DOESN'T REQUIRE TABLE AND CHAIRS SEATING.. THESE ARE HAND HELD FOODS, ONLY MORE SUBSTANTIAL THAN A CANAPE. THEY WILL COME OUT OVER A COUPLE OF HOURS AND ARE SERVICED BY WAITSTAFF TO YOUR GUESTS.

MIN 60 PEOPLE

PRICES ARE SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY AND KITCHEN FACILITIES. ADDITIONAL STAFF AND TRAVEL COSTS APPLY.

\$35 PP + GST
CHOOSE 5 OPTIONS

SLIDERS

Pulled Pork Sliders with Apple slaw

Crispy chicken burger with wasabi mayo

Big mac

Beef slider w beetroot relish

TACO BOWLS WITH SLAW, SOUR CREAM & GUACAMOLE

Mexican Beef

Chicken

Prawn

Vegetarian/Vegan

SUBSTANTIAL BITES

Cheese Arancini Balls with Onion Jam

Vegetarian spring roll w sweet chilli

Vietnamese Roll -Prawn, chicken or Peanut Tofu

Lemon Honey Chicken Wings

Sticky Korean Pork Bao Bun w Asian Slaw
Crab Empanada w Mango, Avocado Salsa

Banh Mi Baguette w pickled vege and chicken

Vol au vent - mushroom or smoked fish

Gourmet mini-Hotdog



A to Z CATERING

WALK & FORK

MIN 60 PEOPLE

1 DISH - \$16PP+GST

2 DISHES - \$28PP+GST

3 DISHES - \$36PP+GST

FROM THE FARM

Pull Beef Brisket w Potato gratin & Red wine Jus GF

Slow cooked Pork belly w Cauli puree & apple cider Jus GF

Slow cooked Lamb w Whipped Kumara & Red Wine Jus GF

Lamb Tagine w Roast vegetable Couscous GF/DF

Sticky Pork ribs w fries GF/DF

Vietnamese Beef & Noodle Salad GF/DF

Moroccan Chicken & Mango Salad w Kumara Crisps GF/DF

Poached chicken salad with tahini dressing w peanuts

GF/DF/N- Peanuts

Arabic Chicken w Saffron Rice & yoghurt dressing, toasted

Almonds GF

Korean popcorn Chicken w Slaw & Sticky Rice GF/DF

Crisp Chicken Buddha Bowl w kewpie mayo and edamame

GF/DF

Chicken Phad thai w egg, coriander and crispy shallots

GF/DF/N- peanuts

FROM THE SEA

Salt & Pepper Squid w side salad & Dill Aioli

Drunken Prawn salad w soba noodles, Peanuts & dressing

GF/DF

Baked Salmon w Pearl Couscous and caper cream fraiche

Seafood chowder w garlic bread

Raw fish bowls

FROM THE GARDEN

Mini Vege Burgers w Waffle Fries

Tofu vermicelli slaw w crispy Shallots

Falafel, Pear, blue cheese Walnut & Rocket Salad

Polenta Fries w Caponata and leafy greens

Spicy Peanut Tofu Buddha Bowl w fresh shredded

Vegetables, Nuts & Seeds

ALL WALK N FORK MENU ARE SERVED IN DISPOSABLE DISHES/CONTAINERS
& A DISPOSABLE FORK MADE FOR EASY FUN EATING.

V VEGETARIAN/ GF GLUTEN FREE/ DF DAIRY
FREE/ VE VEGAN/ N CONTAINS NUTS

PRICES ARE SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY AND KITCHEN FACILITIES.
ADDITIONAL STAFF AND TRAVEL COSTS APPLY.



A to Z CATERING

TERMS & CONDITIONS

- Prices are exclusive of GST - this will be added to the final bill
- \$500 non-refundable deposit required to confirm your booking – this is non-refundable due to cancellation. The deposit will be removed from your final invoice.
- Special Dietary Requirements (e.g. vegan, gluten free) - Incur a Per Head Fee of \$5 per course
- All menu items are subject to seasonal availability and kitchen facilities available on site
- Waitstaff are an additional cost. These can be quoted on request
- A to Z Catering strive to keep their menus affordable - menu price is set for the duration of the year it was first emailed to client, new menus and adjustments and price increases will be advised at the start of each year if applicable
- Any food provided will be the sole responsibility of the people providing it - A to Z Catering take no responsibility for provided food what so ever, nor will we handle or serve this, of which we require a waiver to be signed
- Left over food is yours to keep if suitable clean containers are provided with lids and refrigeration to store it. This must be consumed within 24hrs of event and reheat rapidly to 75° for all high-risk foods
- Full Payment is required 1-2 week prior to event and outstanding balance is required 7 business days after event in other cases
- If minimum numbers are not meet for menu A to Z Catering may be required to charge a extra chef fee
- Add On Menus - Please contact A to Z Catering if you would like a price for different addon or themed menu

Contact information

Weddings@atozcatering.co.nz



A to Z CATERING