

Catering menu

Packed lunch options

Packed in paper bags with cutlery and napkins

Option 1

Chicken or vegetarian wrap,
sweet treat\$14

Option 2

Turkish sandwich, quiche Lorraine,
sparkling water, sweet treat.....\$24

Option 3

Chicken or vegetarian wrap, small salad,
sparkling water, sweet treat.....\$24

Option 4

Turkish roll, quiche Lorraine, small salad,
sparkling water or fruit juice,
sweet treat\$32

Option 5 (gluten free)

Frittata, medium salad with chicken,
sparkling water or fruit juice,
sweet treat\$34

Option 5 (vegan)

Cold pressed juice, vegan pasties
vegan wrap, small salad,
vegan sweet treat.....\$40

Canapé selection

Available for groups of 20 or more

All our canapés are served chilled

- Seared beef on crostini with horseradish and caramelised onion
- Skewered prawns with smoked paprika, lemon and parsley
- Seared venison petit skewers with nahm jim, coriander and crispy shallots
- Smoked salmon blini with herb crème fraiche
- Mozzarella, cherry tomato and basil skewers
- Mini spinach and vegan feta fillos
- Pork, fennel and apple sausage rolls
- Whipped goats cheese crostini with lemon and herbs
- Falafel with vegan sour cream
- Harissa spiced hummus with black olives and cherry tomato on flatbread

fedeli

Wanaka, New Zealand

Take away deli

Dessert Canapés

- Selection of macaroons
- Gluten free chocolate brownie with crème fraiche and freeze-dried fruit
- Vegan chocolate and peppermint slice
- Baked cheesecake with berry compote
- Vegan lemon slice

Selection of 3 canapes \$10 per person

Selection of 4 canapes \$13 per person

Selection of 5 canapes \$15 per person

Selection of 6 canapes \$18 per person

Platters

Mini cheese and date scones with butter and jam.....\$80

Seasonal fruit platter.....\$60

Cheese platter with selection New Zealand cheese, quince paste, crackers and dried fruit.....\$80

Platters

Roasted beef served medium rare with horseradish crème fraiche, caramelized onions, served with focaccia.....\$90

House baked free range ham served with wholegrain mustard, gherkins, served with soft rolls.....\$70

Mezze platter with feta, roasted peppers, hummus, olives, sundried tomatoes, served with flat bread.....\$60

Smoked salmon platter with pickled red onions, capers, lemon, herb crème fraiche, served with crostini\$80

Mixed platter – a selection of meats, cheeses, hummus, olives, and breads.....\$80

Scone platter is designed for 20 guests for morning tea.

All other platters are designed to serve 8 guests for lunch or 12 to 15 guests for pre-dinner snack.

All our catering options come on bamboo platters.

We require 24-hour notice for all canapé and platter orders.

Salads

We offer a wide variety of salads which changes daily. Our salads are designed to feed 6-8 people as a side and cost \$65 per bowl. This includes a \$10 refundable deposit for the bowl. Below is a list of our most popular salads

- Orzo salad with basil and cashew pesto, cherry tomatoes and parmesan
- Greek chickpea salad with olives, cherry tomatoes and feta
- Roasted beetroots, pears, goats cheese and rocket with caramelized walnuts
- Soba noodle salad with edamame and seaweed
- Quinoa, pea, feta and mint salad
- Spicy cabbage, carrot and peanut slaw
- Roasted carrot, orange and dukkah salad with mint and rocket
- Lentil, kale and goji berry salad with pomegranate molasses dressing
- Moroccan bulgur wheat salad with apricots, mixed nuts and mint
- Roasted root vegetables with sherry vinaigrette and basil
- Green bean and tomato salad with satay dressing
- Charred broccoli, red rice, lemon, chili and garlic salad
- Roasted potato, gherkin and egg salad with summer herbs
- Asparagus, roasted potatoes, eggs and parmesan
- Mexican quinoa salad with black bean, corn and chipotle dressing
- Roasted sweet potato, avocado and cherry tomato salad with chipotle mayo
- Mixed bean salad with grilled courgettes, capsicums and avocados
- Asian brown rice salad with soy, ginger and sesame dressing
- Roasted mushroom, edamame, carrot and mung bean salad with miso dressing
- Spring strawberries, barley, rocket, hazelnuts and goats cheese
- Chickpea, smoked paprika roasted carrots with lemon and parsley