



41 Queen street, Blenheim 03 5777300

Prices may change when menu updated.

SUMMER CATERING MENU

Entrees/ Appetisers

Minimum order 12 of each

Cold

- *Blinis with smoked salmon and caper cream \$3.50ea*
- *Chicken rice paper rolls with sweet chilli dipping sauce \$3.50ea*
- *Yorkshire puddings with Beef Striploin, green tomato chutney and roquette. \$4.00ea*
- *Large Cranberry cheese Truffle Ball (cream cheese, cranberry, Apricot, pistachio and fresh herb) served with variety of gourmet crackers \$40.00ea*
- *Crostini with cream cheese, smoked salmon, capers and dill \$3.50 each*
- *Club sandwiches (platter of 20) - \$40.00*

Hot / Warm

- *Thai spiced coriander chicken meatballs with spiced plum dipping sauce \$4.00 for 2*
- *Mini Pies, choose your flavour from our pie menu. \$4.70 ea*
- *Bacon and egg tarts \$3.60 ea*
- *Caramelised onion and blue cheese or feta tartlets \$4.20 ea*
- *Chicken, cranberry and brie tartlets \$4.20*
- *Beef slider buns with Roquette, Swiss cheese and capsicum relish \$4.50 ea*
- *Spinach and three cheese puffs \$3.30 ea*
- *Vegetarian mini fritters with avocado and tomato relish \$3.00 ea*
- *Petit corn fritter with cream cheese and capsicum relish \$3.00 ea*

Mains

- *Asian glazed ginger and chilli side of salmon \$65.00 kg*
- *Scotch fillet with fresh herb and wholegrain mustard \$35.00 kg*
- *Glazed champagne ham served with cranberry sauce \$20.00 kg*
- *Thai Green Chicken curry with aromatic basmati rice \$18.00 portion*
- *Beef, mushroom and red wine bourguignon with creamy mashed potato \$18.50 portion*
- *Beef Wellington – Fillet of beef with mushroom duxelles, encased in puff pastry served with a jus. \$21.00 ea*
- *Chicken filo filled with creamy chicken, mushroom and thyme filling –
Entrée \$12.00 ea
Main \$17.00 ea*

Salads

Medium Bowl \$60.00, Large Bowl \$80.00

- *Fruit and nut brown rice with sweet soy dressing (can be GF add \$5)(Vego, Vegan, DF)*
- *Roasted pumpkin, spinach, red pepper penne pasta with peppercorn dressing (can be GF, add \$5.00)(DF, Vegan, Vego)*
- *Edamame bean, red cabbage, carrot & red pepper with a Thai lime dressing (GF, DF Vego, Vegan)*
- *Health salad – Mung beans, sprouts, parsley, fennel, spring onion and carrot with lemon dressing (GF, DF, Vegan, Vego)*
- *Cous cous with toasted seeds, red pepper, pomegranate seeds (in season), mint, carrot, with citrus dressing (Vegan, Vego)*
- *Roasted Broccoli, Bacon, cranberries and pinenuts with a basil mayonnaise (GF)*
- *Roasted vegetable, spinach, feta and red pepper with balsamic drizzle (GF, Vego)*
- *Greek salad, tomato, cucumber, kalamata olives, feta (summer only)(GF, DF, Vegan, Vego)*
- *Curried Kumara, orange and cashew with a curried dressing (Vego)*
- *Sun dried Tomato and olive penne pasta with spring onions (can be GF) Add \$5.00 (Vegan, Vego)*
- *Apple, cranberry, walnut and celery with lemon mayonnaise (DF, vego)*
- *Roasted vegetable quinoa salad with lime dressing*

Desserts

Individual cakes

- *Carrot cake with cream cheese icing \$7.50ea*
- *Lemon meringue tarts \$7.50 ea*
- *Lemon, custard and white chocolate Tart \$7.50ea*
- *Vegan Chocolate cake or vegan carrot cake \$5.70 ea*
- *Peach and passionfruit cheesecakes (GF) \$7.50ea*
- *Bite sized Chocolate and pistachio Profiteroles \$2.50ea*
- *Dark and white chocolate brownie with cream and chocolate ganache or mixed berry coulis \$7.00 piece*
- *New York baked cheesecake with salted caramel drizzle and cream \$7.50 piece*
- *Rhubarb and apple crumble cake (GF, DF) \$7.50ea*

Whole cakes

- *Cheesecake - Decorated \$60.00*
Raspberry white chocolate 16 pce
Lemon and lime 16 pce
Salted caramel 16 pce
New York baked 16 pce
Salted caramel and cashew (whole) \$65.00
- *Gluten free cheesecake Decorated \$70.00*
Mango macadamia 16 pce
Lemon and lime 16 pce
Raspberry and white chocolate 16 pce
- *Whole carrot cake with cream cheese icing 16 pce \$65.00*
- *Assorted sweet platter – assortment of delicious treats.*
Wooden board \$120.00 please ask to see the size
Ceramic platter \$70.00m Please ask to see size.

Morning and afternoon teas or light lunches

- *Soft Roll \$7.00*
Smoky Ham with lettuce, aioli, carrot, tomato and honey mustard dressing
Smoked chicken with lettuce, aioli, brie and cranberry
Vegetarian – lettuce, aioli, Swiss cheese, carrot, tomato, mashed egg with mayo
- *Ploughman's sandwich on grain bread \$8.00*
Chicken and salad with cranberry
Smoky Ham and salad with honey mustard dressing.
Vegetarian - swiss cheese, egg mash, carrot, tomato, hummus, lettuce, aioli
- *Corn dusted roll \$9.80*
Basil Chicken, Swiss cheese, spinach and sundried tomatoes
BBQ Pulled pork and slaw with bbq sauce
- *Club sandwiches \$40.00 for 20 sandwich triangles.*
Ham, lettuce, tomato and egg
Cheese and spring onion, lettuce, tomato and egg
Mixture of both.
- *Tart with garden salad and lemon dressing \$14.00 /whole \$38.00 no salad*
Chicken cranberry and brie
Smoked salmon, capers and cream cheese
Chorizo, Roasted vegetables and feta or Vegetarian

Assorted Slices \$5.50ea for catering purposes and we mix them up with cheaper and more expensive ones so you get a mixture.

Scones (date and cinnamon or triple cheese, these are \$5.00 each and come with 1 butter pcu portion ea.

Muffins sweet, flavour of the day or a particular flavour if you prefer. \$6.00 each, we can do Savoury muffins for large catering over 12 \$6.50 each

Bacon and egg tarts \$3.60 ea

Mince savouries \$3.10 ea

Sausage rolls \$4.00 ea

Smoked chicken, cranberry and brie tart \$4.20 ea

Packed lunches

Option 1 – \$16.00 pp

Ploughman's sandwich (ham and salad or chicken and salad)

Muffin of the day

Piece of fruit

Option 2 – \$20.00 pp

Ploughman's sandwich (ham and salad or chicken and salad)

Muffin of the day

Piece of fruit

Bottle of water

Option 3 – \$22.00 pp

Ploughman's sandwich (ham and salad or chicken and salad)

Muffin of the day or scone with butter

Piece of fruit

Orange juice

Option 4 – \$25.00 pp

Ploughman's sandwich (ham and salad or chicken and salad)

Muffin of the day or scone with butter

Piece of fruit

Orange juice

Chocolate fish or packet of potato chips

Please email Tania on cdblenheim@outlook.com or call her on 0274 822 665

Alternatively, you can go to our website and fill in our catering request form www.cbdcafe.nz

If wanting a quote - Please include date required, dietary requirements, budget required, delivery address or pick up and time required.