



Artisan - at home -

Corporate Catering Menu

fresh.seasonal.local.

Morning & Afternoon Tea

Minis - \$4 ea - Min order 8

- Parmesan Scones & Thyme Butter (v)
- Cherry & Almond Scones (v)
- Date Scones & Zesty Orange Butter (v)
- Orange & Almond Muffins (v/gf)
- Tomato & Feta Frittata (v/gf)
- Bacon & Cheddar Frittata (gf)

Fresh & Fruity

\$8.75 Snack size | \$14 Regular

Organic Coconut Chia Pots (vg/gf)

Seasonal Fruits, Nuts, Seeds & Cacao Nibs

Yoghurt Pots (v) *can be made vg

Blueberry Compote & House made Granola

Seasonal Fruit Skewers (vg/gf)

\$5.50 ea

Small Seasonal Fruit Platter (vg/gf)

Serves 6-8

\$65

Large Seasonal Fruit Platter (vg/gf)

Serves 16-20

\$125

Mini Savouries - \$5.50 each - min order 8

Pork & Fennel

Apple Jam

Greek Lamb & Feta

Minted Yoghurt

Curry Lentil & Cashew (v)

Mango & Chilli Chutney

Reuben Pastie

Pastrami, Sauerkraut & Swiss Cheese with Thousand Island Dressing

Mexi Chicken Pastie

Fajita Chicken, Cheese, Jalapeño & Chipotle Sour Cream

Cheesy Leek & Potato Pastie (v)

Onion Marmalade

Whole Frittatas & Quiches - \$90 - Serves 10-15

- Quiche Lorraine
- Smoked Salmon & Leek Quiche
- Broccoli & Blue Cheese Quiche (v)
- Mushroom & Brie Frittata (v)
- Tomato & Feta Frittata (v/gf)
- Bacon & Cheddar Frittata
- Pumpkin, Caramelised Onion & Goats Cheese Frittata (v)

Sweet Treats

Slices & Bites - min order 8

\$3 Bite Size | \$7.25 Full slice

- Burnt Butter Banana Blondie (v)
- Dark Chocolate, Sea Salt Brownie (vg)
- Apricot & Chocolate Crumble Slice* (v)
- Millionaires White Chocolate & Raspberry (v)
- Lemon & Coconut Baklava (vg)
- Smores Cookies (v)

Whole Cakes

Mini (2-4) \$50 | Midi (8-12) \$75 | Maxi (15-20) \$130

- Hummingbird & Salted Caramel (v)
- Orange & Almond (gf/v)
- Raspberry & Vanilla Burnt Butter (v)
- Lemon Meringue (v)
- Tropical Mango & Lime* (v)
- Chocolate, Sage & Blackberry* (v)

*Can be made vegan

Lunch

Autumn Salads

Small (6-8) \$50 | Medium (15-20) \$85 | Large (25-35) \$160

Mediterranean Potato Salad (v/gf)

Olive & Caper Potato Salad With Lemon, Herby Olive Oil Dressing

Cauliflower Power (vg/gf)

Curry Leaf & Cumin Roasted Cauliflower & Chickpea Salad, Toasted Almonds, Coriander & Ginger Coconut Dressing

The Big Green Bowl (vg/gf)

Citrusy Zucchini, Broccoli Rice, Sauerkraut, Rocket & Toasted Pumpkin Seeds, Fresh Herb Dressing

Bring the Beet Back (v/gf)

Roasted Beetroot & Carrot, Pomegranate, Feta, Toasted Walnuts with Honey, Thyme & Balsamic Dressing

Classic Caesar

Baby Cos, Pancetta, Parmesan, Anchovies, Rosemary Croutons with Caesar Dressing

The Kimchi Kick (vg/gf)

Kimchi & Sesame Cucumber Brown Rice Salad With Charred Stem Broccoli & Capsicum, Edamame & Fermented Chilli Dressing

Gourmet Sandwiches

\$12.50 each | Served as a platter or wrapped individually

Pastrami & Sauerkraut

Horseradish Mayo & Shredded Iceberg

Smoked Salmon & Lemon Caper Cream Cheese

Pickled Cucumber & Red Onion

Chicken & Maple Glazed Pancetta

Basil Pesto & Rocket

Honey Glazed Ham & Dill Pickle

Mustard, Lettuce & Fresh Apple

Whipped Feta, Rocket, Fig Chutney (v)

Pickled Red Onions, Walnuts & Thyme

Kim-cheese & Sesame Egg Mayo (v)

Chives & Gem Lettuce

Garlic & Herb Mushroom & Mozzarella (v)

Lemon Zucchini Ribbon & Olive Oil

Harissa Grilled Eggplant & Cashew Ricotta (vg)

Caramelised Onion Jam & Dukkah

Catering Packages

Morning/Afternoon Tea | \$17pp - Min order 8

Selection of House-Made Minis

2-3 per person

Seasonal Fruit

The Working Lunch | \$22pp - Min order 8

Full Gourmet Sandwich or Salad

Seasonal Fruit

Sweet Bite

The Full Day | \$50pp - Min order 8

Morning Tea

Selection of House-Made Minis

2-3 per person

Lunch

Full Gourmet Sandwich / Salad and a Sweet Bite

Afternoon Tea

Selection of Savoury & Sweet Items

2-3 per person

All catering includes delivery within 15km of Auckland CBD. Delivery outside of this available at an additional cost.

Dietary requirements can be accommodated, please request at time of ordering.

T's & C's

Booking & Payment

- Deposit: A non-refundable deposit of 50% is required to confirm your booking
- Final Balance: The remaining 50% is due no later than 7 days prior to the event

Guest Numbers & Dietaries

- Final counts and dietary requirements must be confirmed 5 working days prior. Decreases after this time cannot be refunded

Cancellations

- More than 7 days notice: Forfeit of 50% deposit
- Within 72 hours: 100% of the total quote is payable

Food Safety

- Once delivered, the client assumes responsibility for food safety. We recommend food is not left at room temperature for more than 2 hours
- While we use separate areas and equipment to minimize cross-contamination, our kitchen handles gluten, nuts, dairy, and eggs. Because we operate in a shared environment, we cannot 100% guarantee that items are completely free of trace allergens

(V) Vegetarian, (VG) Vegan, (GF) Gluten-Free