



**TASTE
&
TALENT**
CATERING MENU

MORNING/AFTERNOON TEA

**TASTE
&
TALENT**
CATERING MENU

Savoury Delights

Tea Club Sandwiches

Mini Savoury Pies - mince and cheese, pulled pork, bacon and egg

Sausage Rolls - beef, spinach and feta, pork and apple

Miniature caprese skewers with balsamic glaze

Spinach and feta spanakopita triangles

Fruit kebabs - seasonal fruits

Petit croissants - ham and cheese, chicken and cranberry

Whole piece fruits | Cold cut fruits

Sweet Treats

Assorted miniature pastries - croissant, pain au chocolate, danishes

Miniature scones with jam and cream (different flavours available upon request)

Lemon meringue or chocolate raspberry tarts

Muffin - blueberry, chocolate, white choc and raspberry, apricot and cream cheese

Cookie - chocolate chip, salted caramel, oatmeal, white choc and macadamia

Brownie slice with a dusting of icing sugar

Cake slice - chocolate, carrot, vanilla, fruit, lemon

Sandwiches/Wraps/Bagels

Bacon, lettuce, tomato with mayonnaise

Roast beef, caramelised onion relish, rocket with a horseradish aioli

Grilled vegetable with hummus, roasted peppers, zucchini, eggplant and mixed greens

Caesar style - chicken, romaine lettuce, parmesan cheese and caesar dressing

Creamy mashed egg with tomatoes, red onion and lettuce

Chicken, cheese and cranberry sauce

Champagne ham, swiss cheese and dijon mustard

Smoked salmon bagels with cream cheese, red onion and dill

English muffin - bacon, egg, cheese and chutney

Panini - champagne ham, tomato, cheese, baby spinach and creamy dijonaise

MORNING/AFTERNOON TEA

**TASTE
&
TALENT**
CATERING MENU

Standard Grazing Table - \$25.00pp (minimum order of 20)

A grazing table that has an assortment of soft and hard cheeses, charcuterie meats, hummus dips, nuts, fresh fruits and veges, and a variety of crackers and artisan breads.

American Style Grazing Table - \$50.00pp (minimum order of 20)

Mini american hotdogs, pork belly bites, slowcooked brisket and bbq ribs, cheeseburger sliders. Served with a tangy slaw, corn on the cobs, celery and carrot sticks with ranch dressing, pickles and relishes ... and of course, fries and ketchup.

Brunch Grazing Table- \$28.00pp (minimum order of 20)

These grazing tables are filled with pastries such as petit croissants, pain au chocolat and danishes. Freshly cut cold fruit. Mini yoghurt cups with muesli and berries. Waffles or pancakes with maple syrup and honey. An array of cheese and crackers.

Sweet Treats Grazing Table - \$20.00pp (minimum order of 20)

A variety of sweet treats consisting of chocolates, mini cheesecakes, profiteroles, chocolate raspberry and lemon meringue tarts and brownie pieces. Small tower of donuts. A mixture of berries with a dipping chocolate sauce.

Kids Dinner Grazing Table - \$20.00pp

Designed to keep the kids entertained during dinner. A mini buffet of food served down the centre of the childrens table.

Choose any two of the following items.

Fish Bites | Chicken Nuggets | Cheeseburger Sliders | Hot Savoury Pies Served alongside a basket of fries with ketchup. Can be served as individual plates also.

All tables include disposable serveware. We do also have crockery available for hire.

CANAPES

**TASTE
&
TALENT**
CATERING MENU

HOTS

Sticky Pork Belly Bites with smoky BBQ glaze and toasted sesame seeds
Lamb meatballs served with a relish sauce
BBQ pulled pork sliders with a homemade slaw
American style cheeseburger slider
Seasoned prawn skewers with a chipotle dipping sauce
Roasted beef on a yorkshire pudding filled with gravy
Panko crumbed chicken skewers
Mushroom and Truffle Oil Arancini, creamy and earthy
Spicy Jalapeno poppers
Kumara or potato rosti served with a beetroot relish and basil leaf
Beer battered fish bites with a lemon slice and tartare sauce
Beet and Black Doris Plum Arancini with a tangy spiced chutney
Pumpkin, Thyme and Feta Arancini with a light herb drizzle
Charred Corn Fritters with Avocado Salsa

COLDS

Creamy Feta, Tomato and Basil Bruschetta on toasted rustic bread
Traditional tomato bruschetta with tomato, red onion, balsamic and olive oil
Smoked salmon blini with cream cheese and dill
Caprese skewers with cherry tomatoes, basil and mozzarella with a balsamic glaze drizzle
Mini charcuterie skewer
Mini Shrimp Cocktail served with classic cocktail sauce
Chicken liver pate served over crusted bread and apple thins
Eggplant and tofu skewers drizzled with sticky soya glaze
Chicken caprese skewer with cherry tomatoes, basil and mozzarella with a balsamic drizzle
Prosciutto-Wrapped Melon Bites with Fresh Mint

\$6.00	1 Item
\$21.00	4 Item Package
\$4.00	Additional Items to the 4 Item package only

Canapes include waitstaff and are served over the course of a continuous hour

WALK N FORK

TASTE
&
TALENT
CATERING MENU

Slow cooked bbq ribs served with a side of creamy mash potato
Garlic butter and herb steak bites with mushrooms and potatoes
Gnocchi served with creamy gorgonzola, spinach and parmesan
Tom yum pulled pork and a creamy mash potato
Garlic prawns on a couscous with salad
Classic fish and chips with tartare sauce and lemon
Gourmet burgers - beef, chicken or pulled pork served with a side of fries
Panko crumbed cauliflower served with hollandaise sauce
Lamb cutlets, mash potato and green beans with gravy
Crispy chicken with japanese slaw and wasabi mayo
Mini tacos - chicken, pulled pork or fish with a small side of fries
Mini Bao buns - Pork Belly | Fried Chicken | Pulled Pork
Pork belly squares, roasted apples, dijon mash served with crackling and gravy
Crispy chicken, cashews and noodle salad
Beef lasagne with a fresh garden salad and slice of garlic bread
Salmon and quinoa salad with green beans, feta, lemon zest, basil pesto and rocket
Mini kiwi roast - beef or lamb, potatoes, veges with a yorkshire pudding and gravy
Classic caesar salad with chicken, bacon, soft eggs, croutons and romaine lettuce

1 Item per person	\$20.00
2 Items per person	\$35.00

Please note we suggest ordering a minimum of 2 options if this is in replace of a main meal.

Minimum order of 40 orders per item unless approved. All disposable serveware is provided.
Crockery can be provided upon request.

BUFFET | FAMILY STYLE

**TASTE
&
TALENT**
CATERING MENU

MAINS

Honey glazed ham with a dijonaise sauce
Traditional lamb roast with a side of mint sauce and gravy
Braised pork belly with a side of apple sauce and gravy
Herb infused chicken with a small jug of gravy
NZ grassfed beef sirloin with a side of horseradish cream and gravy

SIDES AND SALADS

Seasonal vegetable medley with a hollandaise sauce- variety of 3 vegetables
Garlic and herbed butter roasted potatoes
Broccoli , cauliflower and carrot mornay
Roasted brussel sprouts and cranberries
Parmesan asparagus
Potato salad with bacon, fresh chives and a homemade garlic mayo
Roasted pumpkin and kumara salad with a honey and lemon dressing
Beetroot and rocket salad garnished with crumbled feta and a balsamic drizzle
Roasted pepper and chorizo pasta salad
Traditional fresh garden salad
Classic caesar salad with bacon, soft eggs, croutons and roman lettuce - add chicken for \$3.00
Summer orzo salad with corn, cucumber, red onion and cherry tomatoes

All packages include wait staff, serveware, plates and cutlery. Colours dependent on availability.

Family Style

2 Mains 3 Sides Breads	\$65.00pp
3 Mains 3 Sides Breads	\$75.00pp
Additional Side/Salad	\$8.00pp

Buffet Station

2 Mains 3 Sides Breads	\$58.00pp
3 Mains 3 Sides Breads	\$68.00pp
Additional Side/Salad	\$8.00pp

SWEET TREATS

TASTE
&
TALENT
CATERING MENU

Petit 4 - \$8.00pp

Brownie
Cheesecake - chef selection
Profiteroles
Lemon meringue tart
Chocolate raspberry tart
Apple slice
Chocolate covered strawberries - seasonal
Caramel slice
Mini chocolate eclairs

Served as a platter per table or as a station. No minimum order. Selection is chosen by the chef.

Individual Cups - \$12.00pp

Kiwi ambrosia topped with berries
Brownie pieces with icing sugar, chocolate sauce and berries
Classic tiramisu dusted with cocoa powder
Banoffee pie with a biscuit base, caramel, sliced bananas and honeycomb
Deconstructed blackforest cheesecake
Honey pannacotta with raspberry marshmallow, ginger crumb and honeycomb
Dark chocolate orange mousse, orange chantilly cream and candied orange peel

Minimum order of 30 per item. Can order 1 or 2 types and served as an alternate drop. These can be displayed as a station/tower for a self serve dessert station.

Individual Cups may be made as a full size upon request.

TERMS AND CONDITIONS



PLEASE ENSURE YOU READ AND UNDERSTAND THESE TERMS BEFORE CONFIRMING YOUR BOOKING. FOR ANY QUESTIONS, PLEASE CONTACT US.

Booking Confirmation

A non-refundable deposit of \$1000.00 is required to secure your booking. Final menu and guest count must be confirmed 2 weeks before your event.

Payment

Full payment is required 7 days prior to your event date unless arranged with a representative of Taste & Talent Ltd.

Cancellations

All cancellations must be made in writing. Deposits are non-refundable. Cancellations made less than 7 days before the event date will forfeit the deposit and may be charged up to 50% of the booking total. You will need to contact a representative of Taste & Talent Ltd to discuss options available.

Amendments/Changes to Booking

Amendments to the menu or guest count may incur additional charges. Please contact our team as soon as possible if you have any changes.

Delayed Service Times

If catering service is delayed by 30 minutes or more from the agreed serving time, an additional fee will apply. This is due to the impact such delays have on food quality, presentation and service flow. For example, if speeches or any other activities run overtime, we kindly require them to be paused to allow food service to proceed, ensuring you and your guests receive their meal at it's best.

Liability

We are not responsible for delays caused by factors outside of our control (eg. weather or traffic).

Food Safety

Any remaining food from events must be consumed or stored appropriately by the client once the caterer has left the site. There will be a declaration form for handling the food to be signed from the client.

Agreement

By booking with Taste & Talent Ltd, the client agrees to these terms and conditions.