

Dish

food with style



Business Package

EXCEEDING EXPECTATIONS, IN EVERYTHING WE DO

Dish Catering are pleased to be able to provide you with a diverse range of delectable menu options for all of your office catering requirements. From breakfast, lunches, and canapés to compliment your drinks in the evening, our chefs are always delighted to showcase the best of what Dish can do.

All of our food is made fresh, on site daily, and will be delivered to you heated and ready to serve.



Finger food breakfast selection

\$7.00 per item per person

Individual mueslis with poached fruit and natural yogurt – served in quality disposable bowls or glasses (v)

Petit English muffins with scrambled egg, Holly Bacon pieces and pesto

Fresh fruit kebabs with passion fruit drizzle (gf, v)

Ham, tomato and cheese croissants

Individual Quiches – Ham, tomato and brie

Smoked salmon, dill and cream cheese bagels

Agria Hash browns topped with crispy bacon and tomato jam

Muesli slice with honey and cinnamon yoghurt

Spinach herb and feta filo tarts (v)

Apple and Cinnamon muffins with crumble topping

Banana and almond muffins

Petit bacon and egg pie with cheddar and chives

Feijoa and coconut loaf with Greek yoghurt and honey oats (v)

Seasonal friands (gf)

You may wish to add

A fresh whole fruit selection \$33.00 per bowl (suitable for up to 20 guests)

Orange juice \$10.00 per litre

Locally roasted Hawthorne coffee and Dilmah tea box – both quality disposable and porcelain cups available for self service \$4.00 per person

The pricing above is based on catering for a minimum number of 15 people.

Please contact us for a quote for smaller groups.



Morning and afternoon tea

Choose 1 item \$5.50 pp

Choose 2 items \$9.50 pp

Chef's choice 1 item \$5.00 pp

Chef's choice 2 items \$9.00 pp

Sweet

Almond croissants

Tropical fruit kebabs with passionfruit and lime drizzle (gf)

Hummingbird cake with cream cheese frosting

Assorted fruit filled danishes

Sweet muffins (Chef's choice on the day, such as passion fruit and pineapple)

Orange and almond syrup cakes with thickened yoghurt (gf)

Homemade cookies eg. double chocolate chip

Lemon and poppy seed friands (gf)

Dark chocolate brownie with ganache

Coconut friands with lemon curd (gf)

Salted caramel brownie

Raspberry, almond and coconut cake

Savoury

Mini housemade quiches with tomato jam

Savory muffins (Chef's choice on the day, such as chorizo smoke paprika and corn)

Mini croissants with various fillings (served hot or cold)

House made pork and fennel sausage rolls with caramelized apple relish

Savoury pastries with fillings such as pastrami, blue cheese and rocket

A selection of sandwich triangles with various fillings

Cheddar, chive scones with feta cream and caramelised onion (v)

You may wish to add

A fresh whole fruit selection \$33.00 per bowl (suitable for up to 20 guests)

Orange juice \$10.00 per litre

Locally roasted Hawthorne coffee and Dilmah tea box – both quality disposable and porcelain cups available for self service \$4.00 per person

*The pricing above is based on catering for a minimum number of 15 people.
Please contact us for a quote for smaller groups.*



Fork food working lunch

Choice of 1 \$19.00 pp

Choice of 2 (50/50) \$21.50 pp

Choice of 2 (2 per person) \$32.00 pp

This menu selection suits conference situations where guests are free to walk around exhibits or network during lunch. To be eaten while standing.

Turkish roasted carrot and beetroot salad with tamari almonds, creamy feta and baby rocket (served on bamboo boats)

Moroccan spiced chicken on tabbouleh salad with grenadine dressing, citrus yoghurt and pita crisps (served in noodle pails or bamboo plates)

Ras el Hanout dusted lamb slices with epicurean tomato, tabbouleh salad; pomegranate dressing, thickened yoghurt and pita crisps

Citrus marinated prawns, penne, zucchini and basil salad with lemon mayo.

Thai green chicken curry on steamed jasmine rice with coriander and crispy shallots (served in noodle pails)

Crispy twice cooked pork belly on red cabbage, peanut and noodle slaw with pomegranate dressing (served in noodle pails on bamboo boats)

Slow cooked braised beef on garlic potato mash with merlot jus, parsley, tomato and lemon salsa (served in noodle pails)

Penne pasta, chicken, pumpkin and sundried tomato salad with citrus, herb dressing and roasted poppy seeds (served in bamboo boats)

Calamari, cucumber egg noodles, sesames, pickled vegetables and tamari caramel

Teriyaki chicken brown rice, ginger coriander salad and miso dressing

Moroccan lamb tagine, saffron couscous and mint yogurt sauce.

You may wish to add

A fresh whole fruit selection \$33.00 per bowl (suitable for up to 20 guests)

Petit sweet treats \$2.50 per person

Orange juice \$10.00 per litre

Locally roasted Hawthorne coffee and Dilmah tea box – both quality disposable and porcelain cups available for self service \$4.00 per person

The pricing above is based on catering for a minimum number of 15 people.

Please contact us for a quote for smaller groups.



Buffet style hot lunch

Choose 1 meat \$40.00 pp

Choose 2 meats \$45.00 pp

Choose 3 meats \$49.00 pp

A selection of breads with butter triangles

Orange and five spice glazed ham carved by our chef and served with mustard and Dish relishes

Slow cooked beef slices with red wine jus and pesto and cherry tomato salsa

Crispy pork belly slices with bacon marmalade

Teriyaki chicken with sweet chilli, lime sauce and coriander and pickled vegetables

Moroccan lamb tagine with cinnamon couscous

Soy and lemongrass braised beef cheeks with steamed rice

Slow cooked beef bourguignon with pancetta, thyme and roasted baby onions

Thai green curry with steamed rice

Char-grilled calamari, prawn, chorizo and white bean salad with green herb dressing

Southern fried chicken with buttermilk dressing and peperonata

All meats are served with the following

Steamed gourmet potatoes with herbs and butter or,

Baby potato, dill and lemon salad with creamy mayonnaise

Mesculin salad greens with soy, lime dressing

Seasonal roasted vegetable salad with toasted seeds.

Served with

Chefs' selection of petit fours to compliment your menu.

You may wish to add

A fresh whole fruit selection \$33.00 per bowl (suitable for up to 20 guests)

Petit sweet treats \$2.50 per person

Orange juice \$10.00 per litre

Locally roasted Hawthorne coffee and Dilmah tea box – both quality disposable and porcelain cups available for self service \$4.00 per person

Minimum numbers 30. Please contact us for a quote for smaller groups.



Finger food working lunch

\$24.00 pp

This menu is designed to be served while working during lunch.

Finger food items are served with napkins and side plates.

Assorted rolls or baguettes with a selection fillings
(vegetarian options available on request)

Savory tartlet, home-made sausage rolls or a frittata
(g or v) to compliment your menu

Tropical fruit kebabs with a passion fruit drizzle, or sweet slice

You may wish to add

A fresh whole fruit selection \$33.00 per bowl (suitable for up to 20 guests)

Petit sweet treats \$2.50 per person

Orange juice \$10.00 per litre

Locally roasted Hawthorne coffee and Dilmah tea box – both quality disposable
and porcelain cups available for self service \$4.00 per person

The pricing above is based on catering for a minimum number of 15 people.

Please contact us for a quote for smaller groups.



Pre-dinner options

Spoil your staff by ordering one of our delicious platters. These platters are ideal for any social occasion such as a staff farewell or office drinks, and are becoming increasingly popular accompanied by some pre-dinner drinks.

Cheeseboard \$12.50 pp (serves 10)

The famous Dish cheeseboard showcases a selection of cheeses such as Whitestone Windsor Blue, Hohepa Danbo and Origin Earth Camembert. The cheeses are served with fresh breads, crackers, croûtes, caramelised apple relish, fresh fruit, roasted nuts and fruit paste.

Dips, breads and crudités \$10.50 pp (serves 10)

This platter includes a large variety of seasonal fresh vegetables with breads and croûtes served with house made dips such as pumpkin, feta and cumin, smoked salmon cream cheese and dill, peperonata, baba ganoush and roasted garlic aioli.

Italian platter \$13.50 pp (serves 10)

This platter includes a cured meat selection such as pastrami and salami, marinated sun-dried tomatoes and artichokes, pesto, olive selection, soft cheeses, char-grilled eggplant and capsicums. Served with a selection of bread drizzled in local extra virgin olive oil.

Japanese platter \$20.50 pp (serves 10)

This popular platter includes a tasty selection of sushi with a variety of fillings and accompaniments, sashimi slices of two varieties of fish, seaweed salad, teriyaki chicken slices with miso mayonnaise and toasted sesame dressing.



Canapés

Canapés are an increasingly popular choice during pre-dinner drinks or a casual, less formal style function, and can cater for your group's diverse range of tastes and dietary requirements while being fantastic value for money. It allows your guests to network and chat, with a drink on one hand, whilst enjoying our delicious range of canapés in the other.

Chef's choice of 3 items \$18.00 pp

Choice of 3 items \$19.50 pp

Choice of 4 items \$22.50 pp

Choice of 5 items \$25.50 pp

- | | |
|---|---|
| Thai-style pork and peanut tartlets with coconut, coriander relish | Searced scallops with cauliflower cream and caper, pinenut salsa (served in spoons) |
| Scallop and kumara fritters with lime chilli dipping sauce | Market fish and kaffir lime cakes with wasabi mayo |
| Moroccan lamb sticks with yoghurt dipping sauce | Sesame pastry puffs with hot smoked salmon, preserved lemon mayo and dill |
| Spicy pork balls with tamarind dip | Thai marinated prawns with soy ginger mayonnaise |
| Lentil dhal in filo with cucumber salsa | Beef skewers with Dish satay sauce |
| Curried chicken tartlets with toasted cashews | Mini mince pies with spicy tomato relish |
| Sesame beef balls with sour sweet dipping sauce | Courgette, rice, and feta fritters with chive sour cream dip (v) |
| Crispy twice cooked pork belly with Hawke's Bay apple salad and kecap drizzle | Crispy chorizo polenta squares with beetroot, roast garlic cream |
| Braised lamb pies with green olive cream | Tartlets filled with blue cheese whip, caramelized onion and Portobello slices. (v) |
| Kokoda - pacific marinated market fish with sweet soy and toasted coconut sambal served in porcelain spoons | Honey chardonnay mushrooms, mozzarella cheese and sundried tomatoes on skewers with roast garlic aioli (v/gf) |
| Prawn noodle balls with sweet chilli sauce | Croutes topped with pumpkin, cumin cream, crispy shallots and citrus marinated zucchini (v) |
| Butter chicken in filo tartlets with coriander and caramelised apple relish | Spice dusted lamb skewers with garlic yoghurt dipping sauce |
| Clevedon Bay oyster shots with citrus vodka and zest | Coronation chicken tartlets with toasted cashews and coriander |
| Blue cheese and caramelized onion tartlets with pesto | Moroccan style beef meatballs with pomegranate dipping sauce |
| Toasted croutes with beef slices, sundried tomato tapenade and aged cheddar | Braised lamb pies with green olive cream and tomato salsa |
| Filo-wrapped prawn twisters with sweet chilli lime dip | Tuscan marinated prawns with preserved lemon mayo |
| Variety of mini sandwiches | |
| Sesame-crust miniature sausage rolls with spicy plum sauce | |
| Crispy Portobello lemon and herb risotto balls with saffron aioli | |
| Toasted croute topped with beef slices, roasted garlic cream and pea, basil salsa | |



Wine selection

	Glass	Bottle
Sparkling		
Dulcet Sparkling Brut NV	\$9.00	\$40.00
White Wines		
Vidal Estate Marlborough Sauvignon Blanc 2018 <i>Gold - Royal Easter Show Wine Awards 2019</i>	\$8.00	\$30.00
Esk Valley Hawkes Bay Pinot Gris 2019	\$8.00	\$32.00
Esk Valley Hawkes Bay Chardonnay 2018	\$8.00	\$32.00
Esk Valley Hawkes Bay Rose 2018 <i>Champion Rosé - Hawkes Bay A&P Bayleys Wine Awards 2018</i>	\$8.00	\$32.00
Villa Maria Reserve Wairau Valley Sauvignon Blanc 2018 <i>Champion Sauvignon Blanc - New Zealand Aromatic Wine Competition</i>		\$34.00
Villa Maria 'Platinum Selection' Pinot Gris 2018		\$34.00
Vidal 'Soler' Chardonnay 2018 <i>96/100 Cameron Douglas MS</i>		\$40.00
Red Wines		
Esk Valley Gimblett Gravels Merlot Malbec Cabernet Sauvignon 2017 <i>Best Red Wine Buy of the Year & 4.5 Stars - Michael Cooper's Buyer's Guide 2018</i>	\$8.00	\$32.00
Esk Valley Hawkes Bay Syrah 2017	\$9.00	\$37.00
Vidal Reserve Marlborough Pinot Noir 2017 <i>Best Buy & 4 stars - Cuisine Magazine 2019</i>	\$9.00	\$37.00
Te Awa 'Single Estate' Gimblett Gravels Merlot Cabernet Sauvignon 2018		\$42.00
Te Awa 'Single Estate' Gimblett Gravels Syrah 2017		\$42.00





Bar selection

Bottles

Steinlager Pure Light	\$7.00
Heineken	\$8.50
Steinlager Pure	\$8.50
Corona	\$9.00
Export 33	\$8.00

Cider

Hawkes Bay Brewing Company – Kingston Cider 5%	\$9.00
--	--------

Premix

Jim Beam Bourbon & Cola 6%	\$9.00
Smirnoff Ice 5%	\$9.00

Non-alcoholic

Keri Premium Orange Juice	\$4.00 Glass \$12.00 Litre
Coca Cola	\$4.00
Sprite	\$4.00
Diet Coke	\$4.00
HOPT Elderberry Soda	\$5.00
Bundaberg Lemon, Lime & Bitters	\$5.00
Bundaberg Ginger Beer	\$5.00
nakd sparkling water 300ml	\$5.00
nakd still water 300ml	\$5.00



Other information

Staff

We can supply service staff to hand around food items as required and assist with tea and coffee – staff costs are \$23.00 per hour for each staff member.

Hireage

We can assist you with all of your hireage requirements for glassware, crockery, cutlery and plates. We will advise you on your requirements on a per event basis.

Delivery charges

A delivery fee may apply, this will be quoted on a case by case basis.

Food and beverages

All menus are current, and subject to seasonal availability and pricing changes.
All food pricing is based on a minimum of 15 guests – smaller numbers POA.

Final numbers

Required 3 working days in advance and will be the minimum number that will be charged for.

Payment

An invoice will be sent at the conclusion of the event outlining all charges. Payment is strictly 7 days following receipt of invoice with payment via cheque or direct deposit unless alternative arrangements have been made with us.

Booking form

Date

Name

If booking as a business

Trading Name

Company Partnership Sole Trader (choose one only)

Alternate contact for this account

Delivery Address

Billing Address

Delivery Time Collection Time

Phone (hm) (mobile)

Fax Email

Function Date Function Time

Function Location

Minimum Numbers Menu Type

Quoted Price \$ Deposit \$

Down Payment \$ Due Date for Down Payment

Date of Payment Deposit Received

Form of Payment: Direct Credit Cheque Cash

Please note: If paying by direct credit please use your function date as a reference number. For example, if your function date is 20 March 2010 your ref# would look like 20032010.

Due Date for Final Payment

Last Date for Notification of Cancellation

Last Date for Notification of Change in Numbers

I **ACCEPT** the attached Terms and Conditions and that all information provided is correct.

Please forward your cheque to **Dish Catering, PO Box 11012, Hastings 4185**,
or electronically to Dish Foods (NZ) Ltd, National Bank, Napier - Acc no. **06-0701-0280834-00**

An invoice with 'payment applied' will be emailed to you once this booking form and payment have been received.

In respect of every contract entered into between Dish and the Customer (both as defined in Clause 1) pursuant to which Dish agrees to undertake catering for the Customer the following Terms of Trade shall apply:

1. Definitions

- a. "Customer" means the party completing the annexed Booking Form together with its successors and assigns.
- b. "Dish" means Dish Foods (NZ) Limited together with its successors and assigns.
- c. "Catering Services" means the supply of food and/or beverage with or without staff as required for the Customer's Function as detailed in the annexed Booking Form.
- d. "Function" means the event noted in the annexed Booking Form for which Dish has been contracted to supply Catering Services.
- e. Where there is more than one Customer the covenants on their part are deemed to be joint and several.

2. General

- a. Where these Terms of Trade are in conflict with specific conditions of the terms contained in the annexed Booking Forms, the terms contained in the Booking Form shall apply.
- b. No terms and conditions stipulated by the Customer shall annul or vary these conditions except insofar as expressly agreed to in writing by Dish.

3. Booking Form/Quotation

In every situation where Dish provides the Customer with a Booking Form detailing the Catering Services to be provided by Dish:

- a. Acceptance of the Booking Form by the Customer includes acceptance of these Terms of Trade except to the extent that they are in conflict with the express terms of the Booking Form.
- b. Dish will not accept nor shall it be obliged to accept a Function until it has received the Booking Form duly accepted by the Customer together with payment of the deposit (if any) prescribed in the Booking Form.

4. Payment

- a. If provision is made in the Booking Form for payment of a deposit, then that shall be paid in full by the Customer upon acceptance of the Booking Form.
- b. Unless otherwise stated payment should be made in full (or the balance thereof where a deposit has been paid) within seven (7) days of the Function Date together with any replacement cost recoverable under the provisions of Clause 7.
- c. Dish shall be entitled to charge interest at the rate of 18% per annum on overdue accounts from the date of due payment specified in Clauses 4(b) until the date of actual payment.
- d. Any costs incurred by Dish in the collection of any overdue account will be a charge to the Customer. Further, if Dish uses a Collection Agency to assist in the collection of any overdue monies from a Customer then these Terms of Trade shall serve as permission to divulge any information about the Customer to the appointed agency for the purposes of any debt collection.
- e. Any payments processed via credit card will incur a 3% additional fee. Any additional fees charged by banking agencies over and above standard transaction fees and incurred by Dish will also be added to the final amount due to be paid by the customer.

5. Cancellation of Function

Provided notification of cancellation of a function is given by the customer to Dish at least fourteen (14) days prior to the Function date specified in the booking form, any Down payment paid by the customer shall be refunded in full. Any deposit paid by the customer will be non refundable.

6. Variations to Minimum Numbers

All prices quoted in the Booking Form are based on the minimum number of attendees at the Function:

- a. Any variations from the minimum number must be notified to Dish not less than 72 hours before the Function Date. After this period the Customer shall be deemed to have accepted the quote and no reduction in price shall be applied if the number of attendees falls below the minimum number and no additional food, beverage or staff shall be supplied if the numbers of attendees exceed the minimum number.
- b. Where any variation from the minimum number is notified within the specified period the following shall apply:
 - i. Dish shall only be obliged to give consideration to reducing the quoted price where the number of attendees reduces by more than 20% of the minimum number of attendees.
 - ii. If the number of attendees is increased by more than 5% of the minimum number of attendees, the Customer acknowledges that the quoted price will be increased by such amount as Dish shall at its discretion, but following consultation with the Customer, consider appropriate in the circumstances.

7. Damage

Any crockery, cutlery or glassware that is provided by Dish for the Function and which is damaged or lost and such damage or loss was the result of any act or omission by the Customer or the attendees at the Function, the cost of replacing such damaged or lost items shall be a charge to the Customer at the replacement cost of those items and be payable in accordance with the provisions of Clause 4.

8. Liquor Licence

At all Functions where alcohol is being provided Dish shall ensure that it has a manager on duty who holds a current Manager's Certificate under the provisions of the Sale of Liquor Act 1989.

9. Privacy Act 1993

The Customer authorises Dish to contact any credit agency, referee or any other source to obtain, check or exchange information in connection with this contract. If the Customer is a natural person, the Privacy Act 1993 entitles the Customer to have access to personal information held by Dish about the Customer and to request correction of that information if necessary. Unless Dish is notified in writing by the Customer, promotional materials may be sent to the Customer from time to time. Other than as is provided for under Clause 4(c) personal details will not be divulged to any third party without the Customer's prior consent.

10. Force Majeure

Dish shall not be liable to the Customer for any loss or damage directly or indirectly arising out of or in connection with any delay and delivery of the goods or failure to perform its obligations under this Contract where such delay is caused directly or indirectly by an act of God, armed conflict, labour dispute, civil commotion, intervention of Government, accidents, interruptions of or delays in transportation, or any other cause beyond Dish's control.