

# Dish

food with style

**DISH FOODS  
BUSINESS CATERING**



[WWW.DISHCATERING.CO.NZ](http://WWW.DISHCATERING.CO.NZ)



## FINGER FOOD BREAKFAST

---

Individual Muesli | layered with poached fruit and Greek yoghurt (traditional toasted or bircher) (v)

Petit English Muffins | scrambled eggs, holly bacon pieces and pesto

Petit Croissants | ham, tomato, cheese, and caramelised onion

Individual quiches | egg, ham, tomato, rosemary, brie

Agria Hash Browns | bacon and tomato salsa, smoky mayo

Sweet Muffin Selection | such as – apple and cinnamon with crumble topping (v)

Petit Bacon and Egg Pie | with smoked cheddar and herbs

Seasonal Friands | such as white chocolate and raspberry (v) (gf)

Smoked Salmon Pancake | creme fraiche, caper relish

Bruschetta | tomato, mozzarella, pesto (v)

---

## BUFFET BREAKFAST

---

European style breads, including baguettes, soft rolls, croissants, and Danishes, served with traditional condiments (v)

Scrambled eggs (gf) (v)

House made baked beans (v) (vg)

Mushroom Ragu (gf) (v)

Crispy bacon (gf) (df)

Hawke's Bay made breakfast sausages

Hashbrowns (gf) (df) (v)

# MORNING & AFTERNOON TEA

---

## SWEET

---

Almond Croissants

Blondie berry slice (gf)

Hummingbird cake | cream cheese frosting, pepita seeds

Sweet muffins | (chef's choice of the day such as – passionfruit and pineapple)

Orange syrup cakes | with thickened yoghurt (gf)

Homemade cookies | (such as – cranberry and white chocolate)

Seasonal fruit friands | with thickened cream (gf)

Dark chocolate brownie | with ganache and freeze-dried berries

Scones | with jam and whipped cream or date, walnut with maple cream

Petit Cupcakes | lemon curd, meringue topped cupcakes

Raspberry, almond slice | honey yoghurt

## SAVOURY

---

Mini Quiches | housemade with tomato jam

Savoury Muffins | chef's choice such as double cheese, garlic and spinach with roast tomato butter

Mini Croissants | with various fillings (such as – bacon, brie, pesto)

Sandwich Triangles | with various fillings

Savoury Pinwheels | with mustard crème fraîche (v)

Blue Cheese Galettes | caramelised onion rocket and walnut salad

Cheese & Corn Scones | spring onion butter

Sausage Rolls | Pork and apple house made sausage rolls with kasundi relish

# WORKING LUNCHES

---

## FINGER FOOD WORKING LUNCH

---

*This menu is designed to be served while working during lunch. Finger food items are served with napkins and side plates.*

Assorted wraps, rolls or baguettes with a selection of fillings

1 x Hot item such as - Savoury tartlet, home-made sausage rolls, pork belly bao buns or a frittata

Sliced fruit platter with a passion fruit drizzle

Sweet slice

## FORK FOOD WORKING LUNCH

---

*This menu selection suits conference situations where guests are free to walk around exhibits or network during lunch.*

Turkish roast carrot salad | beetroot, tamarind almonds, creamy feta, black quinoa, baby rocket (gf) (v)

Slow cooked braised beef | garlic and rosemary potatoes with merlot jus, tomato and lemon salsa, parsley (gf)

Teriyaki chicken | brown rice, ginger, coriander, edamame salad, miso dressing (gf)

Moroccan lamb tagine | saffron couscous, and mint yoghurt sauce

Lime prawns and market fish | cucumber and mint salad, noodles, hot and sour dressing (df)

Mexican pulled pork | corn, and bean red rice salad with smoky bbq sauce, coriander, tortilla crumb

12-hour beef | sundried tom, jus, pasta, salsa verde

Shredded carrot, chickpea, cashew salad | roasted broccoli, turmeric, lime dressing (v)

# BUFFET LUNCH

---

## OPTION ONE

---

Vietnamese ginger chicken  
Steamed rice  
Baby spinach, Bok choy, spring onion salad  
Soft roll with butter  
Sliced fruit platter  
Sweet slice

## OPTION TWO

---

Beef cheek ragu, parmesan pasta  
Roasted carrots, truffle salt  
Bread roll with butter  
Sliced fruit platter  
Sweet slice

## OPTION THREE

---

Dish fried chicken with Japanese bbq sauce, pink pickled onions, and coriander  
Sesame brown rice  
Rainbow Japanese slaw  
Crispy pancakes  
Sliced fruit platter  
Sweet slice

## OPTION FOUR

---

Slow cooked beef slices with red wine jus and pea salsa verde  
New potato smash with garlic and rosemary drizzle  
Roast beetroot, rocket, feta salad with sumac dressing  
Soft bun  
Sliced fruit platter  
Sweet slice

## OPTION FIVE

---

### Build your own Taco

Sliced sticky soy beef  
Tacos  
Grilled corn salsa  
Shredded iceberg lettuce  
Pickled vegetables  
Sliced coriander  
Avocado  
Sliced fruit platter  
Sweet slice

# CANAPES

---

## SEAFOOD

---

Kokoda – coconut marinated market fish, pickled vegetables (gf) (df)

Smoky octopus, carrot cream, seaweed aioli, crispy capers

Sesame tuna cones, sweetcorn miso puree, hot and sour dressing, micro coriander

Asian prawn skewers with Namjim dipping sauce (gf) (df)

Seared saku tuna with pea and herb dressing and fennel slaw (gf) (df)

---

## VEGETARIAN

---

Sticky sesame cauliflower with sesame caramel (v)

Roast capsicum herb risotto balls with preserved lemon dip (v)

Goat cheese sphere, pomegranate, honey dressing, nutty bee pollen sprinkle (v)

Seed cracker feta whip with pickled beetroot and drunken sultanas (v)

**Full menu available on request**

## PORK

---

Crispy pork belly, Thai chili caramel, fresh green apple, coriander (gf) (df)

Crispy chorizo polenta squares with bbq mayo

Pork belly, pickled radish, and carrot salad with chimichurri (gf) (df)

Twice cooked pork belly with Hawke's Bay apple salad and pomegranate dressing (gf) (df)

---

## BEEF / LAMB

---

Beef slices, porcini cream and turmeric onions on three seed crackers

Seed cracker, ovation lamb slices, pea herb salsa verde, black pudding crumb

Spiced lamb slices, pumpkin and feta crème, black garlic aioli, crispy quinoa (gf)

Beef cheek pies, kasundi mayo

---

## CHICKEN

---

Mango coronation chicken tartlets with bhaji sprinkle and coriander

Southern fried chicken with smoky dipping sauce

Soy poached chicken, miso cream, edamame, pink onion salad (gf) (df)

# BUFFET

---

Soft dinner rolls, butter, seasonal dip served to the table

## MAIN

5 spice, brown sugar-glazed champagne ham with mustards and apple relish (gf)

Steamed potatoes with butter and herbs (gf) (v)

Mesclun salad greens, toasted seeds and soy, lime dressing (gf) (v)

## MEAT OPTIONS

### ***Choose two additional meat dishes***

Beef cheeks with chimichurri and crumbed feta (gf)

Roast lamb rump, white romesco, merlot sultanas

Lemon chicken, smoky aioli, chorizo, pine nut, parsley salsa

Hot smoked salmon with kimchi mayo and edamame salsa (gf) (df) (+ \$3.00 per person)

Spiced pumpkin wedges, braised coconut lentils, pomegranate dressing, thickened yoghurt (gf) (v)

## SALAD OPTIONS

### ***Choose two additional salads***

Broccoli and kumara salad with spiced seeds and garlic and herb dressing (gf) (df) (v)

Cauliflower, spinach, herb salad with crispy chickpeas and spiced yoghurt dressing (gf)

Red cabbage, quinoa, goji berry, edamame salad, balsamic vinaigrette (gf) (df)

Barley, roast carrot salad with sumac yoghurt, rocket, and pink pickled onions (v)

## DESSERT

Tropical fruit, petit raspberry meringues, passionfruit drizzle, vanilla cream, coconut crisps. (gf) (v)

Or

Chef's choice of Petit Fours

Served with Dilmah tea selection and freshly brewed Hawthorne coffee served from a station

# FORMAL PLATED

---

Sliced Turkish bread, butter, seasonal dip served to the table

## ENTREE

Beef Tataki with pickled mushrooms, seedwafer, ginger, and sesame dressing (gf) (df)

Kimchi and prawn pancake with sautéed prawns, hoisin, kewpie and Asian green salad

Honey pearl sweetcorn pannacotta, seared tuna, hot & sour dressing, micro coriander (gf)

Burmese prawn salad with carrot and papaya salad, ginger dressing and lotus wafer (gf) (df)

Crispy tofu, tamarind dressing, seed sprinkle, pickled carrot, mint salad (v)

Crispy pork belly, celery slaw, mustard seed mayo, crackle, peanut sprinkle (gf) (df)

## MAIN

Mustard chicken with pea and herb risotto cake, tahini green herb dressing, date, and preserved lemon salad

Beef eye fillet with bacon and corn polenta, beetroot relish and pea salsa (gf) (+ \$3.00 pp)

Beef cheeks with horseradish potato whip, bacon braise and green olive salsa Verde (gf)

Pork belly with coconut sticky rice, sweet and sour dressing, coconut crisps and pineapple salsa (gf) (df)

Spice lamb rump with kumara, sauerkraut fritter, mustard crème fraîche and tomato salsa

Spiced cauliflower and lentil cake, pea herb dressing cucumber mint salad (v)

BBQ chicken, black bean rice salad, smoky aioli, sautéed corn, coriander salsa (gf) (df)

Miso glazed salmon, crispy noodle cake, nori mayo, cucumber, pickled ginger salad (df) (+\$3.00 pp)



---

# FORMAL PLATED CONT...

---

## DESSERT PLATED

Dark chocolate mousse cake, Kahlua cream, mulled blackberry compote

Sticky date pudding, burnt orange caramel, mascarpone, candied walnuts

Lime and pineapple jelly, coconut pannacotta and gingernut crumb, pineapple salad

Lemon tart, raspberry compote, pistachio nut crumble

## DESSERT PETIT FOURS

Mini pumpkin pie, cinnamon cream

Green tea pannacotta, raspberries

Tapioca custard, raspberry jelly, toasted coconut

Chocolate peanut butter slice, pretzel dust

Salted caramel cheesecake cups

Pinenut, coffee, caramel tart

Lemon posset, pineapple, kaffir lime salsa

Mini apple, chardonnay sultana tart, crumble topping, vanilla cream

Key lime pie

---

## COCKTAILS

---

### Espresso Martini

Vodka, cold brew coffee, kahlua, maple syrup

\$18.00

### Whiskey Sour

Bourbon, lemon juice, sugar syrup, egg white, bitters

\$20.00

### The Gin Fizz

Gin, lemon juice, sugar syrup, soda

\$18.00

### Rose All Day

Rose wine, white rum, triple sec, lime juice, cherry liqueur, soda

\$20.00

### Pink Gin Martini

Pink gin, triple sec, lime juice, cranberry juice

\$18.00

### Cosmopolitan

Vodka, triple sec, cranberry juice, lime juice

\$18.00

*Please choose 2 options (maximum) to be served on arrival*

---

## MOCKTAILS

---

### Pornstar Mock-tini

Passionfruit juice, vanilla sugar syrup, fresh lime juice, soda

\$10.00

### Hibiscus Rose Mocktail

Hibiscus tea, orange juice, rosewater, soda

\$10.00

---

# INFORMATION

---

## Allergens

Our food is prepared in a kitchen where nuts, gluten, and other common allergens are present. While we take every precaution to minimise cross-contamination, we cannot guarantee that any item is completely free from traces, as all menu items are produced in the same environment.

## Dietary Requirements

Dish Catering can accommodate dietary requirements such as vegetarian, gluten-free, allergies, intolerances, and medically prescribed diets. Please note we do not cater to lifestyle preferences such as low-carb, keto, or paleo.

## Minimum Numbers

Each menu requires a minimum number of guests. Additional charges may apply for events that do not meet this requirement.

## Public Holidays

A 15% surcharge applies to all food and beverages on public holidays. For out-catering events, this surcharge also applies to staffing costs.

## Delivery Fees


Delivery fees may apply and will be quoted individually.


## Final Numbers

Final confirmation of guest numbers, dietary requirements, and beverage selections must be provided no later than 5 working days prior to your event.

Full menu's and pricing available on request.

For all enquiries, please contact:

 [info@dishcatering.co.nz](mailto:info@dishcatering.co.nz)

 [www.dishcatering.co.nz](http://www.dishcatering.co.nz)