

BREADS AND SANDWICHES - \$6.00 PER ITEM

Baguette w̄ bacon, brie, pear chutney & young watercress ❄️🌿



Dark rye Reuben w̄ beef, Swiss cheese, sauerkraut & thousand island sauce ❄️🌿



Multigrain roll w̄ corned beef & semi dried tomato walnut cream ❄️🌿



Classic club sandwiches (3 pieces p/p) ❄️🌿 (🌿 upon request)



Ciabatta w̄ roast chicken, tomato, kale pesto and toasted pine nuts ❄️🌿



Tortilla wraps w̄ bajun chicken, green leaves & broccomole ❄️🌿



Soft baps w̄ spinach ricotta Quorn schnitzel & creamy coleslaw ❄️🌿



Tuscan bloomers w̄ avocado & chickpea crush ❄️🌿🥛



🌿 - Gluten free sandwiches available upon request. \$1.00 surcharge per guest applies

GOURMET SAVOURY FINGER FOOD - \$3.50 PER ITEM

Kimchap - Korean sushi (2 pieces p/p) ❄️🌿 (🌿 upon request)



Agria rosti w̄ dukkah mushroom & haloumi 🥬🌿



Cauliflower, kumara & blue cheese croquettes (2 pieces p/p) 🥬🌿



Smoked chicken, mushroom & sesame quesadillas (2 pieces p/p) 🥞



Red lentil & pumpkin samosas 🥬🌿



Roasted vegetable & falafel kebabs w̄ tahini dip 🥬🌿



Fresh fish & quinoa cakes w̄ sriracha chilli aioli ❄️🌿



Sweet chilli prawns w̄ zesty lime dipping sauce 🥞



Parma ham, roasted broccoli & red Leicester cheese frittatas 🥞❄️🌿



Coconut crunch chicken skewers w̄ honey mango dressing 🥞❄️🥛



Creamy chicken, leek & cranberry foldovers 🥞



Pork, apricot & thyme pastries w̄ tomato sauce (2 pieces p/p) 🥞



ELITE SAVOURY FINGER FOOD - \$4.50 PER ITEM

Chicken Wellington's w
green peppercorn cream
(2 pieces p/p) 🔥



Dukkah crusted beef
koftas w creamy mint
yoghurt 🔥❄️



Braised lamb shank pie
topped w carrot &
cardamom crush 🔥



Verjuice & juniper berry
salmon skewers w tahini
citrus sauce 🔥🥄



SALAD BOX* - \$5.00 PER ITEM

Millet salad w merlot pear,
young spinach, feta &
almond crème ❄️🌱🥛



Tri kumara salad w chorizo,
spring onion & Manuka
honey dressing ❄️🥛🥄



Asparagus, seared haloumi
& balsamic strawberry salad
w crispy kale ❄️🌱🥛



Nutty brown rice quinoa
salad w rocket, edamame &
apple miso dressing ❄️🌱🥛



* Salads served individually in mini brown noodle boxes with a bamboo fork. Salads available in large serving bowls upon request

SWEET FINGER FOOD - \$3.50 PER ITEM

Salted caramel &
chocolate peanut
cookies 🥛🥄



Mojo infused coffee &
walnut slice 🥛



Orange & poppyseed
friands 🥛



Classic banana bread w
lime mascarpone 🥛



White chocolate &
raspberry shortcake



Sticky date & pear cake w
toasted coconut crumb



Decadent chocolate
fudge brownie 🥛



Individual carrot cakes w
Cointreau infused cream
cheese icing



🔥 Hot

❄️ Cold

🌱 Vegetarian

🥛 Gluten free

🥄 Dairy free

FRUIT AND CHEESE SELECTION - PRICES LISTED INDIVIDUALLY

Fresh sliced fruit selection * -

Basic Platter – \$3.00 p/p

Deluxe Platter – \$4.50 p/p



Whole fruit selection -

Banana, apple, pear

(1 piece p/p) - \$1.50 p/p



Seasonal fresh fruit

skewer - \$3.50 p/p



Selection of NZ & imported

cheeses w crackers & fruit

paste - \$6.00 p/p



* Fruit displayed in photo is deluxe

BEVERAGES - PRICES LISTED INDIVIDUALLY

'Burton's' coffee & 'Dilmah' teas **HOT DELIVERY*** – \$4.00 per guest



'Burton's' coffee & 'Dilmah' teas **DIY**** – \$3.00 per guest



'Citrus Tree' orange juice (3 litre) – \$12.00 per bottle



'Juicy Lucy' fresh orange juice (2 litre) – \$10.00 per bottle



Charlies' still water (1.5 litre) – \$3.50 per bottle



Waiwera sparkling water (1 litre) – \$4.50 per bottle



Phoenix organic juices various flavours (275ml) – \$3.50 per bottle



Charlies still water (600ml) – \$2.50 per bottle



* Tea & coffee is delivered hot, ready to serve with disposable cups & stirrers, milk & sugar. Client responsible for displaying

** Ground coffee and tea bags delivered with plungers, milk and sugar for client to make their own beverages (no hireware included)

ADDITIONAL EXTRAS - PRICES LISTED INDIVIDUALLY

Disposable Products: -

Cutlery – \$1.50 per 10 pcs

Side plates – \$4.50 per 10 pcs



Cups & saucers / mugs / teaspoons / water glasses – \$6.50 per 10 pcs



Side plates – \$6.50 per 10 pcs



Jugs – \$3.80 each



🔥 Hot

❄️ Cold

🌿 Vegetarian

🌾 Gluten free

🥛 Dairy Free

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SUGGESTED MENU DESIGN

The following is a list of menu packages popular with many of our customers.

To place an order, simply click on the [▶ ORDER NOW](#) button on your preferred option

Option 1 – Healthy



Box Salad



Sandwich Item



Sweet Item



\$14.50 per guest

[▶ ORDER NOW](#)

Option 2 – Top Choice



Sandwich Item



Gourmet Meat



Gourmet Vegetarian



Sweet Item



\$16.50 per guest

[▶ ORDER NOW](#)

Option 3 – Substantial



Sandwich Item



Gourmet Meat



Gourmet Vegetarian



Sweet Item



Basic Fruit



\$19.50 per guest

[▶ ORDER NOW](#)

Option 4 – Up-market



Sandwich Item



Elite Item



Gourmet Meat



Sweet Item



Deluxe Fruit & Cheese



\$23.00 per guest

[▶ ORDER NOW](#)

Option 5 – Design Your Own

We offer the flexibility to design your own menu to suit your individual requirements



[▶ ORDER NOW](#)

TERMS AND CONDITIONS

- If you require information regarding items on our menu or would like our assistance in designing a balanced menu please do not hesitate to contact us.
- Basic fruit platter includes grapes, kiwifruit, oranges & watermelon – varies depending on seasonality.
- Deluxe fruit platter includes tri melons, pineapple, plums, nectarines, kiwifruit, mandarin and berries varies depending on seasonality.
- We cater for all dietary requirements and can provide individual portions for a charge of \$24.00 per person.
- Food may vary slightly from images due to availability of products.
- Sarah Searancke Catering reserves the right to amend menus due to seasonality of products available
- Hot delivery available on all orders over 45 guests at a cost of \$15.00 per order.
- A \$12.00 delivery/ admin fee applies to all orders.
- Minimum charges apply of 25 guests
- A minimum charge of \$750.00 for orders placed for weekends.
- All prices are exclusive of GST.