

# Catering requirements Form

E mail [alisonkatene@gmail.com](mailto:alisonkatene@gmail.com) for ordering or phone 09 4260548

WE HAVE CAFE AVAILABLE FOR HIRE AFTER 6 PM EVENINGS 20 MINIMUM PEOPLE 30 MAXIMUM

Alison 021306373

All the menus are ideas. You may choose from the meal suggestions & chop & change around. We work to budgets. If you have an idea in what you want & how much you want to spend.

If you require hireage of glassware, plates, cutlery we get %10 discount at party hire in Whangaparaoa

611 Whangaparaoa Road Phone 09424 3428

All prices exclusive of G.S.T

Contact name & address:

Phone Numbers:

E Mail address:

Day & Date of Function:

Special requirements:

Choices

Delivery details & time required:

Pick up time:

Special diet: ie vegetarian, gluten free or allergies

Please choose what menu option you want:

WE WILL WORK TO ANY BUDGET THESE MENUS ARE JUST GUIDE LINES

# COMPANY PROFILE

## **Food is our passion, bringing It Too You Is Our Business**

Introducing Alley Katz Café & Catering, your host Alison Katene Owner/ Operator.

Alley Katz is a small local café situated at 358 Hibiscus Coast Highway opposite Orewa beach.

We specialise in quality up market catering at competitive prices.

We are proud to have a team of highly experienced passionate foodies, fully trained in all aspects of the Catering Industry.

We source the best local produce available and create original and innovative menus tailor made to every occasion.

Some of the occasions we cater for are as follows:

**Training seminars**

**Management lunches**

**Corporate lunches**

**Cocktail parties**

**Special occasion celebrations**

**Weddings**

**Funerals**

**We also provide onsite catering at the Café premises. Breakfasts, Lunches morning & afternoon teas.**

We take pride in providing a professional and quality service to all our clients and offer a fresh approach to our food & service. Thank you for allowing Alley Katz Café & Catering to quote for your special occasion.

All menu prices are G.S.T exclusive

# FINGER FOOD Menu G.S.T EXCLUSIV

## ALL FINGER FOODS ARE COMPLETELY HOMEMADE

- Marinated chicken Nibbles w/ sour cream & chive dipping sauce \$2.50
- Homemade Club Sandwiches \$2.50
- Mini Quiche Lorraine w/ apricot & capsicum chutney \$2.50
- Roasted vegetable frittata cubes with apricot chutney to dip \$2.50
- Caramelised Onion Tarts \$2.50
- Mini mince & cheese pies (homemade) \$3.00
- Homemade sausage rolls w/ apricot chutney \$3.00
- Salmon Swirls \$3.00
- Chicken teriyaki swirls \$3.00
- Chicken meat balls w/ satay dipping sauce \$3.00
- Mediterranean pork meat balls w/ sesame dipping sauce \$3.00
- Scallops wrapped in bacon w/ lime dipping sauce \$3.00
- Thai fish cakes w/ garlic aioli \$3.00
- Grilled chicken & char grilled vegetable kebabs \$3.00
- Mini Prawn Kebabs served with sweet chilli sauce \$3.00
- Mini beef burgers (sliders)w/ edam cheese \$3.50
- Lamb parcels w/ tzatziki \$3.50
- **Blinis** with a selection of toppings
- **Choice of:**
- Smoked chicken, brie & cranberry \$2.50
- Pear, blue cheese, walnut & honey \$2.50
- Smoked Salmon, Brie & capers \$3.00
- **Filloetes** with a selection of fillings
- **Choice of:**
- Tomato, basil & pesto \$2.50
- Chicken & pumpkin \$2.50
- Bacon & mushroom \$2.50
- **Mini homemade muffins** **all scones & muffins** \$2.50
- **Choice of:**
- Mixed Berry
- Lemon Curd
- Espresso & White Chocolate
- Mini smoked salmon & sour cream muffins

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Mini homemade Scones (cream & Jam \$1.00 extra per person)

- **Choice of:**

- Date or Orange & walnut
- Cheese, Bacon & Pesto

- Sour cream & chive
- Pesto & Feta Pinwheel

- **Homemade slices** all slices \$2.50

- **Choice of:**

- Caramel
- Lemon
- Chocolate Fudge
- Brownie

- **Fruit Tarts**

- Mango & vanilla bean tartlets \$2.50
- Lemon Tarts filled with homemade lemon curd \$2.50

- **Homemade chocolate log caters for 6 to 8 people** \$50.00

- **Homemade Black Forrest Gateau caters for 6 to 8 people** \$70.00

- **Medium Antipasto Platter - \$60 Large Antipasto Platter - \$70 Medium Fruit Platter - \$40**

- **Large Fruit Platter \$50 Medium Crostini platter with tapenade, hummus & chilli lime salsa - \$40 Large \$50.00**

# Meal Suggestions P.O.A

## Soups

- **All homemade**
- Pumpkin
- Kumara & Orange
- Tomato & Basil
- Leek & Potato
- Winter Vegetable

## Mains:

- Roast of the day – chicken, beef, pork or lamb
- Smoked fish pie with celery, hard- boiled eggs and season fresh smoked fish in a light white sauce, with a topping of mashed potato and cheese
- Chilli Con Carne served with rice
- Butter Chicken served with basmati rice
- Homemade Bacon & Egg or Spinach Pumpkin & feta pie
- Mumble jumble pie three layered frittata courgette, pumpkin & spinach
- Beef and Guinness stew served with potato mash
- Homemade beef or vegetarian lasange
- Spaghetti Bolognese with rich tomato and herb sauce
- Cottage pie with potato topping, served with carrot and parsnip
- Thai Chicken Curry served with rice
- Fettuccine carbonara

## Desserts:

- Mini mango & vanilla bean tarts dusted with icing sugar
- Seasonal fruit platters
- Mini carrot cakes
- Mini Pavlovas with cream and chocolate or caramel sauce
- Mini Lemon Tarts with lime slices
- Chocolate Log
- Chocolate Brownie

# WORKING LUNCH MENU

**\$15.00 a HEAD EXC GST**

## **CHOOSE ONE OF THE FOLLOWING:**

- Freshly made gourmet sandwiches filled with meats, cheeses & salad
- Freshly made gourmet rolls filled with meats, cheeses & salad
- Vegetarian sandwiches or rolls
- Wraps w/ vegetarian or meat option

## **CHOOSE ONE OF THE FOLLOWING:**

- Mini homemade quiche Lorraine
- Homemade frittata cubes served with apricot & capsicum chutney
- Bacon & egg pies
- Pumpkin, spinach & feta pies

## **CHOOSE ONE OF THE FOLLOWING:**

- A selection of homemade slices
- Mini blueberry & cream cheese muffins
- A selection of homemade cookies

**FRESH FRUIT PLATTER WILL BE SERVED**

Book your Christmas function here on sight  
evenings after 7pm  
Available 7 days

## Celebration Christmas

### Nibbles on arrival:

- Crème fraiche salmon blini w/ capers
- Chicken teriyaki swirls
- Spinach & feta mini quiche served w/ apricot & capsicum chutney
- Antipasto platters with a selection of dips, hummus, Cheeses, meats, olives, & crackers

### Mains:

- Whole glazed champagne ham, glazed with Galliano served with Dijon mustard.
- Stuffed Roast chicken with apricot chutney
- Above can be served hot or cold

### Served with two salads:

- Platters with traditional Greek salad, feta, roma tomatoes, olives & cucumber drizzled with tzatziki
- Italian Orzo salad w/ sundried tomato, olives & chorizo

### Bread

- Baskets of fresh breads and herbed butter

### Desserts

- Platters of seasonal fresh fruit
- Homemade chocolate brownie served w/ berry couli & fresh whipped cream
- Platters of fruit mince pies, Christmas chocolates & fresh strawberries

**WE HAVE VEGETARIAN & GLUTEN FREE CHOICES AVAILABLE please advise when booking**

**Price per head: \$50.00**

**\$2.00 per bottle corkage B.Y.O**

**\$200 venue hire covers staff**

**All prices exc gst**

# Celebration Christmas

## Nibbles

- Prawns sautéed with a salt and pepper seasoning with a tequila and lime dripping sauce
- Scallops wrapped in bacon with a mango chilli dipping sauce
- Smoked salmon served on a blini with herbed cream cheese
- Thai crunchy chicken cakes with satay dipping sauce
- Antipasto platters with a selection of dips, hummus, cheeses, meats, olives, crackers and crostini

## Mains: choice of two

- Whole glazed champagne ham, glazed with Galliano and apricot, served with pineapple, chilli salsa and mustard.
- Stuffed Roast chicken with garlic & Thyme or cream cheese & apricot stuffing
- Roasted Rosemary & garlic & tender lamb with mint jelly

## Served with a choice of three salads

- Home-style potato salad with thinly sliced cucumber and crème fraiche dressing
- Fresh green salad with seasonal greens & cranberry dressing
- Roast vegetable salad with creamy blue cheese dressing
- Platters with traditional Greek salad, feta, roma tomatoes, olives & cucumber drizzled with tzatziki
- Vegetarian Orzo salad w/ pesto & pine nut dressing

## Bread

- Baskets of fresh breads and herbed butter

## Desserts

- Platters of seasonal fresh fruit
- Platters of fruit mince pies; individual Christmas puddings, mini Christmas chocolates decorated with berries & mint
- Platters of individual pavlovas with cream, sprinkled with summer berries and dusted with icing sugar

**Price per head: \$50.00**

**Delivery/mileage: \$40.00**

**Staff charges: \$15.00 floor staff, chefs \$25.00 per hour**

**Exc Gst**



# Buffet

Choice of homemade vegetable or pumpkin soup

Served with herbed butter and artisan breads

## Choose two of the following

Roast chicken with stuffing

Ham cooked on the bone glazed with Galliano & apricot glaze

Roast lamb with garlic and rosemary

Mumble Jumble pie (spinach, pumpkin & courgette three layered frittata)

## All of above come with

Glazed orange and cumin seed carrots

Garlic herb roasted pumpkin, potatoes & kumara

Broccoli gratin

Gravy and appropriate condiments

## A choice of 2 salads

Green salad w/ seasonal greens served w/ cranberry dressing

Retro style coleslaw with coriander and pineapple

Home-style potato salad w/ cucumber & crème fraiche

Italian orzo salad

Curried rice salad

## Dessert choose 2 of the following

Decadent chocolate brownie, mini pavlova served with cream and berries, fresh fruit salad, cheesecake.

**Price per head: \$40.00 one or two course option available POA**

**Delivery \$25.00**

**Staff charges: floor staff \$15.00 chefs \$25.00 per hour**

**exc gst**

# Wedding buffet

## Nibbles

- Prawns sautéed in garlic & served with a lime mayo
- Sushi with soy dipping sauce wasabi and pickled ginger
- Blinis with blue cheese walnut pear and drizzled with honey
- Filloettes filled w/ tomato & basil
- Antipasto platters of hummus tapenade, local cheeses fruit bread and dips

## Mains

- Sliced export quality ham of the bone, glazed with apricot and Galliano served with a pineapple and chilli salsa and wholegrain mustard
- Whole export quality sliced lamb w/ garlic & rosemary and served w/ mint jelly
- Slow cooked chicken breast stuffed w/ traditional herb or cream cheese & pesto
- Steamed green beans w/ butter & toasted sesame jous
- Italian roasted potatoes with garlic and herb

## Dessert

- Platters of mini pavlovas drizzled w/ chocolate and served w/ fresh berries & cream
- Decadent chocolate brownie slice with marinated raspberries & white chocolate drizzle
- Fresh fruit platters

Price per head \$50.00

Delivery \$40.00

## Staff

Floor staff \$15.00 per hour

Chefs \$25.00 per hour