

Catering requirements Form

E mail 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 WE USE FREE RANGE EGGS
IN ALL OUR FOOD

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. We make all the food on premises & use Local Free Range Eggs

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 \$3.50
- 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
- Pecan & Cranberry

- **Gluten free choices**

- Caramel
- Lemon
- Coconut slice
- Lemon Tarts
- Mango & Vanilla bean tarts

- **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**

- **Homemade Carrot cake** **\$50.00**

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

- **Large Fruit Platter \$50**

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 lasagne
- Moussaka Lamb egg plant yoghurt lasagne
- 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
- Smoked Fish Pie

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

\$16.00 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

Celebration Christmas

Nibbles on arrival:

- Smoked 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.
- Roast chicken with apricot chutney & homemade stuffing
- 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

All prices 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 homemade stuffing

Ham cooked on the bone glazed with apricot glaze

Roast lamb with garlic and rosemary

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

All of above come with

Glazed orange and sesame 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/ bacon & egg

Italian orzo salad

Tossed Green salad w/ cranberry dressing

Dessert choose 2 of the following

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

Price per head: \$45.00 one or two course option available POA

Delivery \$25.00

Wedding buffet

Nibbles

- Prawns kebabs w/ lime & chilli sauce
- Blinis w/ smoked salmon, cream cheese & capers
- 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 glaze served wholegrain mustard
- Whole export quality sliced lamb w/ garlic & rosemary and served w/ mint jelly
- Slow cooked chicken breast served w/ homemade gravy
- Steamed green beans w/ butter & toasted sesame
- Italian roasted potatoes with garlic and herb

Dessert

- Platters of mini pavlova's drizzled served w/ fresh berries & cream
- Decadent chocolate brownie slice
- Fresh fruit platters

Price per head \$50.00

Delivery \$40.00