

Corporate All Day Menu

June 2021 - July 2022

\$47.50 +gst per person, per day

Your event may not require all aspects of our full package offering. Please contact us with your requirements to enable us to tailor a proposal to your function and additional information* Chefs can create gluten free, vegetarian, vegan & allergy sensitive menus to cover your guests – we have a charge of \$3.00+ gst per course and guest to help cover the separate prep time and specialty ingredients.

We look forward to working with you.

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----- Beverage Package -----

Percolated coffee & herbal/English breakfast tea selection, served alongside iced water on arrival, with morning tea, lunch & afternoon tea

Add premium orange juice to any break time for \$3.50 +gst per person

----- Morning & Afternoon Tea Menu Items -----

Your choice of one sweet and one savoury for each service

Sweet

Ginger pistachio slice
Almond macaroon biscuits
Cherry cinnamon rolls
Vanilla scones, cream and jam
Blueberry and cream cheese muffin
Lemon, orange and vanilla muffin
Ginger, macadamia and white chocolate muffin
Apple and cinnamon scones, date syrup
Salted caramel brownie (gf)
Carrot cake, cream cheese icing, apricot, pecan
Banana cake, cream cheese icing, walnut,
caramel drizzle
Classic Tan Caramel slice
Vanilla custard square
Salted caramel coconut bliss ball



Savoury

Avocado on toast with curried egg (veg, gf)
Potato, bacon and red onion baked frittata (gf)
Golden cheddar, bacon and onion scones
Pumpkin & green olive scones (veg)
Smoked salmon sandwich with caper crème
Mini croissant, ham, Swiss cheese, tomato, relish,
mayonnaise

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----- Working Lunch -----

Choose **one** item from **sandwich/wrap/salad boxes** menu
& Choose **two** items from **savouries** menu below to be served **alongside slice & fruit platter**

Sandwiches

Smoked leg ham with cheddar, piccalilli & large leaf roquette on ploughman's bread
The Ruben on ploughman's bread w corned beef, swiss cheese, bacon sauerkraut & McClure pickles
Champagne ham, egg, Swiss cheese, mustard mayo club sandwich
Smoked chicken club sammie w tomato, cucumber, lettuce, relish, mayo

Wraps

Poached chicken salad wrap w cucumber, carrot & lemon mayonnaise
The club wrap with smoked Ham, egg, tomato, lettuce, mayo and BBQ sauce
Roast beef, tomato, lettuce, pickles, horseradish mayonnaise, beetroot relish wrap

Salad boxes

Peking style chicken, green onion, cucumber, cabbage, miso mayo, wonton crisp, coriander (df)
Penne pesto pasta with bacon, feta and leafy baby greens
Caesar Salad, cos, bacon, parmesan, crouton, soft egg, Caesar dressing
Keto brassica salad, rocket, bacon, soft egg, parmesan aioli (gf)
Lamb Fattoush salad, tomato, spiced chickpeas, cucumber, radish, hummus and harissa (gf)
Roast beef and pumpkin, caramelised onion, baby salad greens, feta, honey balsamic (gf)
Ras el Hanout Israeli cous cous, halloumi, grape, almond, pomegranate, spinach, preserved lemon(v)
Smoky Pumpkin, carrot and quinoa, pomegranate, red onion, feta (gf,v)

Soup is a great alternative in winter, contact our function coordinators for more information



Lunch-time savouries

Caramelised onion and brie muffins (v)
Pesto and sundried tomato muffins (v)
Steak and cheesy potato mini pies
Chicken, leek and cheddar mini pie
Creamy chicken, bacon and sweetcorn tarts
Moroccan Lamb & vegetable harissa tarts
Smoked salmon quiche with pesto & roasted tomato
Bacon, mushroom quiche with tomato salsa
Sweet corn, caramelized pepper & herb frittata (v,gf)
Mushroom, leek & asparagus egg frittata (v,gf)
Chicken and bacon sausage rolls
Sesame sausage roll with ketchup
Smoked salmon mini croissant, dill cream cheese, tomato, leaves, caper, red onion

Slice & fruit platter

Fresh seasonal fruit platter & chef's choice of sweet slice

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