

Day Catering Menus

Kerr & Ladbrook Catering

June 2022-July 2023

Chefs can create gluten free, vegetarian, vegan & allergy sensitive menus to cover your guests – we have a charge of \$2.00+ gst per item, per guest to help cover the separate prep time and specialty ingredients.

PH: 07 838 9338

E: info@kerrandladbrook.co.nz

Website: www.kerrandladbrook.co.nz

----- Beverage Options -----

Freshly brewed Percolated coffee served with a selection of herbal teas, earl grey & English Breakfast - \$3.50+gst per person, per serve. Iced water will be available with all catering

Fresh Orange Juice \$3.50+gst per person

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

Package one: Chefs choice of freshly made sweet muffin - \$7.50+gst pp including tea & coffee

Package two: Freshly made caramelised onion & brie savoury muffin - \$7.50+gst pp including tea & coffee

Package three: choice of one sweet & one savoury from the below list - \$14+gst pp including tea & coffee



Sweet

Ginger pistachio Slice
Walnut & caramel chocolate brownie
Raspberry shortcake
Apricot, almond & cranberry muesli slice (vegan)
Lemonade scones w whipped cream & jam
Apple and cinnamon, date syrup scones
Raspberry and white chocolate muffin
Blueberry and cream cheese muffin
Lemon, orange and vanilla muffin
Ginger, macadamia and white chocolate muffin
Baked lemon curd cheesecake
Oreo cheesecake
Carrot cake, cream cheese icing, apricot, pecan
Banana cake, chocolate icing, walnut
Salted caramel coconut bliss ball (gf,vegan)

Savoury

Pumpkin and green olive scones (v)
Golden cheddar, bacon and onion scones
Caramelised onion and brie muffin (v)
Steak and cheesy potato savoury
Chicken, leek and cheddar savoury
Creamy chicken, bacon and sweetcorn tart
Moroccan Lamb & vegetable harissa tart
Caramelized onion, feta and thyme tart
Smoked salmon with pesto & roasted tomato quiche
Bacon, mushroom with tomato salsa quiche
Potato, bacon and fresh herb frittata (gf)
Mushroom, leek & asparagus frittata (v,gf)
Chicken and bacon sausage roll w tomato relish
Cheesy beef sausage roll w tomato ketchup

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*Terms and Conditions apply to all menu packages

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

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

\$22.50+gst per person or \$26+gst per person including tea & coffee

Sandwiches

Champagne ham, egg, Swiss cheese, salad greens, mustard mayo
Smoked chicken, swiss cheese, cucumber, lettuce, tomato relish, aioli
Smoked leg ham with cheddar, piccalilli & large leaf roquette
The Reuben w corned beef, Swiss cheese, sauerkraut & ploughman's pickles

Wraps

Chipotle roast chicken salad wrap w cucumber, tomato, carrot, relish and chipotle aioli
The club wrap with smoked Ham, egg, tomato, cucumber, lettuce, mayo and New York relish
Roast beef, tomato, lettuce, pickles, horseradish mayonnaise, beetroot relish

Salad boxes

Peking style chicken, green onion, cucumber, cabbage, miso mayo, wonton crisp, coriander (df)
Roast chicken & basil pesto penne 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 and aioli (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)
Roast Pumpkin, rocket, 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

Steak and cheesy potato savoury
Chicken, leek and cheddar savoury
Creamy chicken, bacon and sweetcorn tart
Moroccan Lamb & vegetable harissa tart
Caramelized onion, feta and thyme tart
Smoked salmon with pesto & roasted tomato
Bacon, mushroom with tomato salsa
Sweet corn, caramelized pepper & herb frittata (v,gf)
Potato, bacon and red onion (gf)
Mushroom, leek & asparagus (v,gf)
Margarita pizza bites with basil, mozzarella, napoli sauce (v)
Chicken and bacon with tomato relish
Cheesy beef with tomato ketchup
Mini croissant, smoked salmon, dill cream cheese, tomato, leaves, caper, red onion
Mini croissant, ham, Swiss cheese, tomato, relish, mayonnaise

Slice & fruit platter

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

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Catering Information

Menu Design Service

Our experienced function coordinators and executive chefs are most happy to spend time to design, with your thoughts in mind, a menu to suit your budget & timeline, be it a plated menu, delicious buffet, or a menu designed just for you. Sample menus are examples of recently enjoyed catering – all able to be personalised to suit your culture, theme or event style. Host Responsibility will be considered in all menu design.

Special Dietary Requirements

Chefs can create gluten free, vegetarian, vegan & allergy sensitive menus to cover your guests – we have a charge of \$4.00+ gst per course and guest to help cover the separate prep time and specialty ingredients.

Crockery, Cutlery, Glassware etc

Hireage of crockery, cutlery, glassware and linen is additional along with equipment required to support that at the venue. Once an initial discussion has been held around your menu preference and beverage service details we can provide an estimation of costs. Some serveware, equipment & linen is covered by our menu costs.

Delivery & Transportation Fees

On occasion delivery/transportation fees may be applied. We have a charge of \$25.00+gst for inner city travel, \$35.00+gst for the greater Hamilton area or \$1+gst per KM outside of Hamilton. We also reserve the right to pass on any transportation fees incurred from hireage companies.



Catering staff

Our talented team of waiters and bar staff are charged by the hour; and will take of your guests from the beginning of your event till the end. Length of time needed & number of wait staff will depend on your timeline and number of guests – hourly rate per hour is \$27.00+gst per waitstaff and \$32+gst per manager. We will estimate this initially & update you throughout the planning for your pre-event invoice.

Beverage options

Kerr & Ladbrook has an endorsed caterer's license enabling us to offer full alcoholic and non-alcoholic beverages for your guests. We look forward to discussing this aspect with you further.

Confirmation of Numbers & Function Payment

It is our practice to pre-invoice for all known costs for payment prior to your event. Therefore, final guest numbers are required 14 days prior, no decreases will be accepted after this time. Any remaining balance of account will be invoiced the following week for payment/refund.

All prices are GST exclusive except for our beverage lists and valid July 2022 -June 2023. Menu and beverage details and/or pricing is subjected to change without notice.

Public Holidays & Monday-ized dates

Should you choose a Public Holiday or a day which is 'Monday-ized' for your event, an additional 20% charge to your catering account will apply. This is non-negotiable, as this helps cover the public holiday staff wage and all the preparation from early in the morning, during the service and unpacking after your event.

We look forward to helping you plan a memorable event with Kerr & Ladbrook Catering.

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