

OUTCATERING MENU & PRICES 2019



WE DO

- *Corporate meals*
- *Private parties*
- *Large event catering*
- *In-home chef experience*
- *Weddings*





PRICES

DELIVERY

Hamilton metropolitan **\$13.50**

Hamilton outskirts **\$16.50**

BREAKFAST

Available from 7am – 10am. Breakfast orders before 8am & on weekends, requires a minimum of 15 people & 5 items.

- **Chef's choice \$20.00**
Consists of 5 items
- **Pick individual items for \$4.75 each**
(minimum 5 items)
- **Continental \$19.00**
- **Full English \$25.00**

MORNING & AFTERNOON TEA

Chef's choice.

Morning tea deliveries between 8am & 11.30am.
Afternoon tea deliveries between 1pm & 4.30pm each weekday.

- **Mini duo \$5.50**
- **1 item \$4.50**
- **2 items \$8.50**
- **3 items \$12.00**
- **4 items \$14.50**
- **Standard fruit platter** 2-3 pieces pp **\$6.00**
- **Substantial fruit platter** 6-7 pieces pp **\$8.00**
- **Cookies \$2.50**
- **Cakes \$75.00** serves approx. 14 people
Range of cakes to choose from (orders must be placed one day in advance).

LUNCH

Chef's choice for the menu. Lunch orders can be delivered between 11am & 4pm each weekday.

- **All-day special \$29.00**
2 item morning tea, 4 item lunch (sandwich, savoury, slice & fresh fruit), 2 item afternoon tea. Delivery fee of \$23 for all 3 deliveries.
- **Blokes Lunch \$22.50**
Large substantial sized items designed for the larger appetite.
1 sandwich, 1 meat item, 3 savoury / pastry items, 1 dessert item & seasonal fruit.

LUNCH *Continued*

- **Working Lunch \$20.50**
1 sandwich, 1 meat item, 3 savoury / pastry items, 1 dessert item & seasonal fruit.
- **Express Lunch \$18.50**
1 sandwich, 1 meat item, 2 savoury / pastry items, 1 dessert item & seasonal fruit.
- **Sandwich, savoury, slice & fresh fruit \$16.00**
- **Sandwich, savoury & slice \$13.50**
- **Sandwich, savoury & fresh fruit \$13.50**
- **Sandwich, slice & fresh fruit \$13.50**
- **Sandwich & fresh fruit \$10.00**

BOXED LUNCHES

- **Noodle Box \$14.50**
1 meat item & seasonal fresh salad
- **Healthy \$20.00**
Wholemeal wrap, healthy salad, slice & bottled water (750ml) or juice (400ml)
- **Hearty \$23.00**
Wholegrain sandwich, healthy salad, slice, fresh fruit skewers, bottled water (750ml) or juice (400ml)
- **Wholesome \$24.00**
Freshly baked muffin, bacon & egg slice, ham & salad roll, sweet finger slice, fresh fruit, bottled water (750ml) or juice (400ml)

PLATE & FORK MEALS

Served as a drop off buffet that requires a knife, fork & plate (serving utensils, plates & cutlery are an added cost). Orders must be placed by 2.00pm the previous day; functions after 6pm must be for a minimum of 10 people.

- **Salad bowl \$13.50** per serving
- **Quick healthy lunch \$25.50**
1 meat, 1 salad, seasonal fruit
- **Basic plate \$37.00**
1 meat, 2 salads / vegetable dish, seasonal fruit
- **Hearty plate \$45.00**
2 meats, 2 salads / vegetable dish, dessert & seasonal fruit
- **Wholesome plate \$55.00**
2 meats, 4 salads / vegetable dish, dessert & seasonal fruit
- **Full Monty plate \$75.00**
2 canapés, 3 meats, 4 salads / vegetable dish, dessert & seasonal fruit

- *Delivery times are subject to availability.*
- *Surcharge of \$25 will apply to after-hours delivery (from 6pm onwards).*
- *All corporate catering orders must be placed by 2pm the day before the event.*
- *All orders must be placed online or via email & confirmed via email.*
- *Menus are samples only & are subject to availability & seasonal availability.*
- *Delivery fees outside of Hamilton will be quoted individually.*
- *Visit our website for all Terms & Conditions.*

ALL PRICING IS PER PERSON UNLESS OTHERWISE STATED & EXCLUDES GST.

PRICES

PLATTERS

Minimum 10 people per order.

Choose from one of our premade platter options or check out our canapé menu (conditions apply). Platters can be delivered between 11am & 5.30pm.

- **Nibbles & Dips \$10.50**

Selection of three dips, vegetable sticks, pate, olives & onions, crisp breads, pita & corn chips

- **The Posh Ploughman \$14.50**

Shaved ham, salami, smoked salmon, sharp cheddar, onion jam, cucumber & pineapple pickle, cherry tomatoes, crusty breads

- **Antipasto \$17.00**

Smoked meats & melon, risotto balls, feta, marinated artichokes & capsicum, cherry tomatoes, crisp breads

- **Meats \$17.00**

Corned beef, shaved chicken, champagne ham, Swiss cheese, pickles & rocket w/ rustic breads

- **Cheese & Fruit \$15.00**

Four cheeses, fresh & dried fruits, nuts & crackers

- **Sweet Treats \$12.00**

Selection of three different petit sweet items pp

- **Fruits \$8.00**

Fresh seasonal fruits - 6-7 pieces pp

- **Cocktail Platter \$235** – (per platter)

Made to order by our chefs w/ fresh produce & designed to wow your guests. This platter feeds 20 people & suits an evening event, w/ a selection of 6 different items & will accompany wines & beers.

- **Canapés \$5.50** per selection per person.

Minimum 4 selections.

- **Substantial Platter \$280** – (per platter)

Same as Cocktail Platter only larger menu items suited for larger appetites

- **Slider Platter \$280** – (per platter)

This platter is designed to feed 20 people with a selection of 3-4 different flavoured sliders.

- **Taco Platter \$260** – (per platter)

This platter is designed to feed 20 people with a selection of different flavoured tacos.

MINI MEALS

\$13.50 per person, per dish selection

COLD BEVERAGES

- **Keri Orange Juice \$12.00** per 3 litres
- **Pump Water** .750ml bottle **\$4.50**
- **Pump Mini Water** .400ml bottle **\$3.80**

HOT BEVERAGES

- **Tea & coffee** [disposable cups] **\$3.00 pp**
- **Tea & coffee** [crockery cups] **\$4.00 pp**
- **Tea & Coffee service fee \$45.00** per sitting.
This fee covers a staff member to come set up & pack down the tea & coffee station w/ sugar, tea bags, spoons, rubbish bowls.

HIRE ITEMS

- **Table cloth** – 1.8 m black/white **\$12.00 EA**
- **Coffee urn** – 19ltr **\$45.00 per machine, per day**
- **Hot water urn** – 19ltr **\$40.00 per machine, per day**
- **Water jug \$5.00 EA**
- **Plates** – mains/side/dessert **\$0.80 EA**
- **Cutlery set** – mains/side/dessert **\$1.00 EA**
A cutlery set is a set of two items e.g. a knife & fork or dessert fork & spoon.
- **Water glass short \$0.70 EA**
- **Wine glass \$0.85 EA**
- **Crockery cup & saucer \$0.95 EA**
- **Milk jug \$3.00 EA**

BREAKFAST

This sample menu represents the style of food we produce. Our menus are subject to change on a daily basis due to seasonality & availability. Please use these menus as guidelines only.

BREAKFAST BURRITOS

- Bacon & egg
- Chorizo, roast tomato & scrambled egg
- Chilli bean & cheese
- Bacon, egg & spinach
- Tomato, egg & cheese

BAGELS

- Pesto & spinach
 - Smoked salmon & capers
 - Roast tomato
 - Bacon & pesto
 - Bacon & egg
- All with cream cheese

FRITTERS

- Corn & chilli
- Mushroom & thyme
- Roasted mix vegetables
- Mushroom & bacon
- Apple fritters w/ cinnamon
- Banana
- Pineapple

CROISSANT

- Champagne ham & gruyere cheese
- Tomato & cheese
- Ham, tomato & chutney
- Salami, cheese & red onion
- Basil pesto
- Capsicum

FRITTATAS

- Pumpkin & spinach
- Potato & herb
- Potato & spinach
- Olive & sundried tomato
- Eggplant, zucchini & tomato chutney
- Salmon, spinach & feta
- Roasted mix vegetables

FRENCH TOAST

- Plum
- Peach
- Berry
- Banana
- Apricot
- Strawberry
- Rhubarb
- Hazelnut tiramisu

BACON CUPS W/ EGGS (GF)

- Hollandaise sauce
- Fresh herbs
- Caramelised onion

BREAD CASES

- Creamy herbed scrambled eggs
- Baked salmon, chives & egg
- Bacon, spinach & egg

OTHER ITEMS

- Hash browns
- The best banana bread
- Almond croissant
- Waffles – w/ maple & cream
- Fresh fruit platter
- Banana loaf
- Fresh Danish pastries
- Fresh sweet muffins
- Granola muesli, fresh fruit & yoghurt parfaits
- Fresh fruit skewers
- Fresh berry yoghurt parfaits

BUFFET BREAKFAST

Continental

Toasted muesli w/ yoghurt & fruit compote (gf), toasted bread & croissants
w/ pottled preserves & butter, Danish pastries

Full English buffet

Toasted muesli w/ yoghurt & fruit compote (gf), creamy scrambled eggs
w/ chives (gf), smokey bacon (gf), kumara rosti (gf), breakfast sausage (gf),
slow roasted balsamic tomato & peppered mushrooms (gf)

Tea, coffee & juice options available

MORNING & AFTERNOON TEA

Morning tea deliveries between 8am & 11.30am. Afternoon tea deliveries between 1pm & 4.30pm each weekday.

SWEET MUFFINS

- Raspberry & white chocolate
- Banana, yoghurt & passionfruit
- Mixed fruit
- Coconut & apricot
- Lemon curd, white chocolate & pineapple
- Triple chocolate
- Banana, chocolate & caramel
- Apple crumble
- Coffee & walnut
- Peach, passionfruit & cream cheese

SAVOURY MUFFINS

- Spanish chorizo & thyme
- Kumara, bacon & onion
- Pumpkin, feta & spinach
- Corn, courgette & cream cheese
- Spinach, feta & sundried tomato
- Ham, cheese & tomato
- Ham, cheese & pineapple
- Red pepper & pesto

FRITTATAS

- Pumpkin & spinach
- Mushroom, thyme & potato
- Potato & herbs
- Courgette, feta & chutney
- Roast red pepper & feta
- Bacon, red pepper & herbs

TARTS & PIES

- Roasted vegetable
- Bacon & egg
- Caramelised onion & goats cheese
- Tomato, herbs & spring onion

CHEESE & CRACKERS

COOKIES

Fresh cookies made daily

SWEET OR DEVONSHIRE SCONES

- Date & orange zest
- Sultana & lemon zest
- Date & apple w/ crumble top
- Plum & orange
- Prune & orange
- Pineapple & sultana
- Apple, sultana & almond

SAVOURY SCONES

- Brie & chutney
- Ham, cheese, onion & parsley
- Bacon, cheese & onion w/ fresh herbs
- Crushed pineapple, cheese, & onion
- Courgette, feta, spring onion & sundried tomato
- Basil pesto, cheese & spinach
- Red pesto, feta & spinach
- Olive, sundried tomato & spring onion
- Mixed capsicum, cheese & herb
- Corn, mixed cheese & Indian spices

MINI BAGELS

- Warm beef, tomato & cream cheese
- Salmon & caper cream cheese & rocket
- Melted cheese & ham
- Pesto, roasted red capsicum & rocket

CROISSANTS

- Champagne ham & gruyere cheese
- Tomato & cheese
- Pesto, spinach & cheese
- Salmon & cream cheese
- Ham, tomato & chutney
- Salami & red onion

SELECTION OF FRESHLY BAKED DANISH-PASTRIES

FRUIT PLATTERS

Selection of seasonal fruit

LUNCH

WORKING - EXPRESS - BLOKES - BOXED - THREE ITEM

Catering to the Hamilton CBD & its surrounding areas, The Verandah offers a blend of exciting & nutritious food that's designed w/ the business person in mind. The Verandah's catering is food that's easy to eat, won't make a mess & can be delivered to your door ready to eat.

SANDWICHES

The variation of these sandwiches differs on a daily basis with fresh breads sourced from local artisan bakers. These are subject to change anytime.

CLUB

- Ham & salad
- Vegetarian
- Chicken & salad

TURKISH LOAF OR WHOLEGRAIN SANDWICH

- Toasted chicken, spinach, cream cheese & melted cheddar
- Roast meat, vegetable salad, garlic aioli, chutney & sprouts

BAGUETTE OR TRAMAZINI

- Moroccan chicken, avocado whip, salad & roasted red pepper
- Roasted beef, w/ tomato, coleslaw, horseradish aioli & parsley
- Ham, gruyere cheese, gherkin & salad
- Falafel, salad, ploughman chutney, shredded carrot & mint yoghurt dressing

CIABATTA POCKET OR SOFT BAP

- Roast vegetables, pesto & handmade dressing
- Warm herbed chicken, roast capsicum w/ feta lemon dressing
- BLT
- Meatballs in herbed tomato sauce w/ salad
- Roast meat, caramelised onion & slaw

TORTILLA WRAP

- Falafel, salad wrap w/ garlic yoghurt sauce
- Thai chicken, roast vegetable salad & basil aioli
- Salad, cheese & Japanese mayo
- Pulled pork wraps w/ caramelised onion
- Chicken, cranberry & brie

PITA POCKETS

- Vegetable quinoa pattie, w/ vegetable salad, lime dressing & fresh herbs
- Thai chicken balls, w/ slaw & lime & coconut mayo
- Lamb kofta, couscous & rocket salad w/ mint raita
- Grilled zucchini, salad & hummus
- Warm beef, garlic mayo & mexican salad

SAVOURIES

The savouries are subject to change anytime due to availability & current seasonal produce.

PIES & PASTRIES

- Gourmet meat pies
- Pork & apple sausage rolls
- Chicken, bacon & basil ricotta sausage roll
- Spiced lamb filo cigars w/ minted yoghurt
- Vegetarian filo parcels
- Traditional Indian samosa w/ dipping sauce
- Classic bacon & egg pie
- Classic style sausage roll
- Caramelised vegetable & feta tart
- Lamb, herb & potato pasty
- Mexican vegetable & bean turn-over
- Mushroom & herb pie
- Blue cheese & herb pie
- Thai chicken pie
- Leek & gruyere pie

OTHER SAVOURY ITEMS

- Macaroni cheese fried cake
- Vegetable pakora
- Peanut satay fritter
- Haloumi courgette fritter
- Stuffed potato
- Mushroom fritter
- Quesadilla
- Toasted vegetarian enchilada
- Crispy polenta cake w/ tapenade salsa
- Chickpea & vegetable falafel w/ dipping sauce
- Carrot & spice fritter
- Southland cheese scroll
- Potato & chive rosti
- Seasonal roast vegetable frittata
- Egg in a bacon cup (gf)
- Salmon, chive & egg in a bacon cup (gf)
- Corn fritters w/ mango relish, smokey bacon & cheddar melt
- Rice paper rolls w/ dipping sauce
- Grilled vegetarian skewers
- Salad boat – w/ the chef's salad of the day
- Cauliflower fritter
- Herbed potato & grilled chorizo skewers

LUNCH

MEAT ITEMS

The variations of these meat items differ on a daily basis. Fresh meats are sourced from our local butchers. These are subject to change at any time.

CHICKEN & PORK

- Honey & mustard – Drumstick
 - Cajun – Drumstick
 - Soy & honey – Drumstick
 - Moroccan – Drumstick
 - Citrus & maple – Drumstick
 - Italian chicken cake
 - Thai style chicken cake w/ dipping sauce
 - Smoked chicken croquette w/ dipping sauce
 - Honey soy chicken wings
 - American sticky BBQ chicken wings
 - Yakatori chicken skewers
 - Panko crumbed chicken pieces w/ tonkatsu dipping sauce
 - Pork & pineapple skewers
 - Apple pork & fennel pork kofta
 - Marinated pork skewer
 - Green chicken skewers
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BEEF & LAMB

- Prime marinated beef skewers
 - Beef kofta
 - Italian beef balls
 - Sweet & sour coated beef balls
 - Oriental beef skewers w/ plum glaze
 - Beef mince turn-over's
 - Lamb kofta w/ dipping sauce
 - Lamb pasti
 - Lamb skewer
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SEAFOOD

- Cajun prawn skewers
 - Citrus prawns
 - Honey soy marinated prawn skewer
 - Prawn fritter
 - Salmon fritter
 - Coconut sesame marinated prawn skewers
 - Smoked fish potato cakes
 - Mussel fritter w/ fresh tomato salsa
 - Panko crumbed prawn
 - Fresh fish available in parmesan & herb crumbed bites – subject to availability
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SWEET ITEMS

- Coconut whiskers (gf)
 - Cookies
 - Chocolate tarts
 - Peach frangipani tart
 - Lemon meringue tart
 - Carrot cake
 - Banana loaf
 - Fresh fruit skewer
 - Sweet slice
 - Afghan biscuit (gf)
 - Honey cakes w/ peanut butter frosting
 - Oatlicious brownie
 - Date, almond & chocolate balls
 - Raspberry & coconut slice (gf)
 - Cupcakes
 - Apricot & muesli slice (gf)
 - Chocolate macaroon slice (gf)
 - Date & walnut slice (gf)
 - Date, walnut & banana loaf (gf)
 - Ginger nut slice
 - Tan slice
 - Jazz slice
 - Caramel slice
 - Chocolate caramel slice
 - Lemon passionfruit slice
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CANAPES & PLATTERS

- Caramelised vegetable & brie tarts (v)
 - Parmesan herbed crumbed fish w/ tartare sauce
 - Sundried tomato & olive tapenade on kumara rosti (v)
 - Rare beef crostini w/ caramelised onion & crumbled feta
 - Freshly smoked salmon blini w/ lime & caper mayo
 - Grilled chorizo & prawn skewers (gf)
 - Popcorn squid w/ lime mayonnaise
 - Spring rolls & wontons selection – soy & chili dip (v)
 - Quesadilla – various flavours
 - Arancini (crumbed risotto balls stuffed w/ mozzarella & tomato pesto) w/ dipping sauce
 - Various antipasto items
 - Thai chicken cakes w/ passionfruit chili dipping sauce
 - Greek lamb kofta w/ mint yoghurt (gf)
 - Jamaican jerk chicken skewers
 - Stuffed baby mushrooms (v)
 - Japanese BBQ pork belly
 - Chicken chimichangas
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MINI MEALS

- Beer battered fish & lemon pepper chips in bamboo cones
 - Thai beef noodle salad served in a noodle box (gf)
 - BBQ spiced chicken w/ Moroccan street salad & herbed scalloped potatoes
 - Chimichurri – lamb kebab w/ fresh salsa & red rice salad
 - Buttermilk chicken sliders w/ chipotle & maple mayo
 - Pork belly w/ homemade spiced plum sauce w/ crisp parmesan & pumpkin fingers
 - Korma lamb curry on coconut rice & micro coriander
 - Katsu crispy chicken skewers w/ Japanese BBQ sauce
 - Braised beef cheek in red wine on a buttery potato mash
 - Prawn panzanella salad w/ olive & jalapeno dressing
 - Goat cheese cheesecake w/ red onion jam
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PLATE & FORK

FULL MONTY PLATE \$75.00

Canapes

Chermoula chicken skewers

Arancini balls w/ cheese & plum sauce

Main

Marinated rack of lamb w/ coriander & honey grilled

Roast sumac, za'atar & lemon chicken breast w/ tzatziki sauce on the side

Herbed baked salmon w/ lemon sauce

Moroccan street salad

Quinoa & red rice w/ toasted pistachios, chopped apricots, rocket & a citrus orange dressing

Roasted beetroot, pumpkin salad w/ baby spinach, char & fresh chervil w/ a maple, sherry vinaigrette topped w/ toasted sunflower seeds

Pan seared seasonal vegetables w/ butter sauce

Dessert

Lemon & passionfruit meringue tart w/ fresh whipped cream

Seasonal fruit

WHOLESOME PLATE \$55.00

Main

Mustard crusted sirloin w/ salsa verde

Chicken marinated w/ pesto served w/ olive & pistachio penne pasta w/ toasted almond & Italian tomatoes

Caramelised pumpkin w/ maple syrup, silverbeet w/ toasted pumpkin seeds drizzled w/ garlic yogurt & green sauce

Broccoli, grapes & cranberry salad w/ toasted almonds

Grilled fresh green beans, garlic croutons w/ a smashed tomato, olive oil & basil dressing

Crispy polenta w/ tomato salsa

Dessert

Chocolate frangipani tart

Seasonal fruit

HEARTY PLATE \$45.00

Main

Roast beef rump w/ cherry mostarda (gf)

Orange & pistachio pork w/ crispy crackling & a side sauce

Sundried tomato & olive penne pasta salad w/ basil aioli

Roast vegetable salad w/ herb dressing (gf)

Dessert

Mexican chocolate mole' tart w/ vanilla crème fraiche

Seasonal fruit

BASIC PLATE \$37.00

Main

Lemon & thyme chicken w/ grilled vegetables & feta (gf)

Chorizo & charred red onion warm potato salad (gf)

Seasonal garden salad w/ The Verandah dressing (gf)

Dessert

Seasonal fruit

QUICK HEALTHY LUNCH \$25.50

Main

African spice dusted leg of lamb w/ chimichurri / harissa

Sweet pumpkin & spiced fruit w/ brown rice & almonds (gf)

Dessert

Seasonal fruit

TERMS & CONDITIONS

Pricing

The Verandah endeavours to set event pricing for a calendar year. All prices are subject to change without notice.

License hours

The Verandah is licensed to sell alcohol between 8am and midnight.

Deposit

A 25% deposit is taken based on the minimum catering number of applicable guests.

Note: Deposit payments via credit card (Visa, Mastercard and American Express) incur an additional charge of 2.0%.

Account Terms

Bookings are accepted on a one account basis for meals. Beverage accounts are arranged during the planning process.

Payment Terms

Final accounts should be paid on delivery or pick up. If an account is sent after delivery or pick up, payment is due within 7 days of the event being held, unless prior arrangements have been made.

Late payments may incur late payment and administration fees of 5% of the balance owing.

Note: Account payments via credit card (Visa, Mastercard and American Express) incur an additional charge of 2.0%.

Final Numbers and Confirmation of Details

Final numbers and all details must be confirmed 10 working days before the event. Numbers confirmed at this time will be the minimum number charged for.

Cancellation

All cancellations are to be received in writing.

For events with 30 or more guests, cancellation must be received more than 7 days before the event or the deposit is forfeited.

For events with less than 30 guests, cancellation must be received by 2pm the day before the event to avoid loss of deposit.

Special Offers/Rebates

Only one special offer/rebate can be used for any one single event.

Public holidays

Any event held on a Public Holiday a 15% surcharge will apply to the total account.

Miscellaneous Charges

The client will be charged for any additional costs relating to misuse, loss or damage to equipment, breakages or additional cleaning relating to the event.

