Sherry Kitchen

Full day Charter

(based on 12 pax which is the minimum order)

Morning tea - Lunch buffet - Afternoon tea $100 +gst per guest (LUNCH ONLY BUFFET $75+gst per head)

(Please speak to us if you have any dietary restrictions/requests)

MORNING TEA

Frittata petite – crustless quiche: bacon, vegetarian or chorizo x 12 GF/Vege option

Mini croissant: Champagne ham, cheddar, tomato/egg scramble, avocado + tomato x 12

Mini muffins x 12 – Assorted flavours *GF on request

Fruit kebabs x 12 V/GF

LUNCH BUFFET

Please select 2 x Protein and 3 x Salads (comes with sourdough dinner rolls + butter)

Protein options

*Rare fillet of beef Sliced - Served with house made chimichurri GF

*Lemon and Sumac Salmon side – served with salsa Verde or Horseradish cream

*Harissa Spiced Chicken thighs – Served with minted yoghurt sauce

*Sticky chili Glazed Champagne ham half sliced– Served with creamy wholegrain mustard

Salad options

*Gourmet baby potato salad w capers and roquette V/GF

*Raw Energy salad (Beetroot, carrot, Kale, spinach, currants w nuts and seeds)GF/V *contains nuts – served with pomegranate dressing

*Moroccan roasted Cauliflower salad w chickpeas, parsley, feta + spinach – served w tzatziki dressing V/GF

*Mediterranean Orzo salad w seasonal veg, pesto, capsicum, olives and parmesan V

*Roasted Kumara + chorizo salad w spinach + pumpkin seeds GF

*Zucchini noodles, grilled seasonal greens, feta, peas w Minted yoghurt dressing GF/V

*Asian slaw – Crispy cabbage slaw w beansprouts, coriander and a sesame dressing GF/V

*Vermicelli Slaw – Glass noodles in crunchy slaw with a sticky chili sauce GF/V

*Seasonal green salad w Avocado, baby cos + roquette, radish, cucumber + cherry tomatoes – Served with a lemon + mustard dressing GF/V

*Roasted vegetable salad w spinach + feta w balsamic dressing V/GF

*Classic Caesar Salad w croutons on the side

AFTERNOON TEA

Selection of sweet slices x 12

Assorted club sandwiches x 36

ADDITIONAL EXTRAS to serve 12pax

Antipasti platter $250 small $350 Medium

Selection of NZ finest Kapiti cheeses, Artisan dips, Olives, Cured meats w bruschetta, crackers + crudites – Perfect for an afternoon sundowner!

SLIDERS $8

(*min 12 of each flavour)*

Pulled pork + chipotle slaw

Prawn cocktail w cos on brioche

Fillet beef + horseradish cream

Smoked Salmon w wasabi cream + avocado

Champagne ham, brie + onion jam

Chickpea falafel, beetroot chutney + slaw (v)

Pulled chicken, pesto, peppers + camembert

PETITE FOURS BOX $120

selection of bites sized sweet treats – may include: macaroons, lemon tarts, truffles, sweet slice bites, petite lamingtons

FRESH SPRING ROLLS (GF) $7 each

(min 12 per flavour)

Vietnamese Rice paper rolls, served with a sweet chili dipping sauce

Pulled pork + peri peri sauce GF

Teriyaki chicken + avocado GF

Turmeric Tofu + avocado GF/V

Spicy Prawn + avocado GF

DELI SANDWICHES/WRAPS LUNCH BOX $190

(Serves 12) Chef selection of assorted deli sandwiches and wraps – Feel free to have all of one or the other!

CANAPE OPTIONS

(*min 12 of each)*

Triple cheese arancini w red pepper pesto (v) $6

Lamb Koftas (gf) Served with tzatziki $6

Glazed Thai chicken balls (GF) $5

Smoked salmon + wasabi cream cheese petite pancake $6

Petite corn fritter w spiced guacamole $6 V/GF

Caprese skewers w balsamic glaze $6 V/GF

Falafel bites w hummus + roasted beetroot $6 V/GF

Prosciutto, pear + blue cheese wraps $6 GF

Dates in bacon w kikorangi blue + ginger $6 GF

Seared sesame tuna, wasabi cream cheese on cucumber $6

*Or make any selection from our online canapes menu

BREAKFAST OPTIONS

(*min 12 pax)*

Bacon bene Bap $16

Vege Bene bap $16

Breakfast Burrito bacon or vegetarian $16

Chia pudding V/GF $12

Fruit salad pottles V/GF $12

Granola w Greek yoghurt $12 *coconut yoghurt $2 extra

Danish + pastries $7 each

Frittata GF choose bacon, chorizo or Vegetarian $14

Scones: Cheese, bacon or date $7 each (served with butter)

Banana bread served w butter $7 each

Muffins: chef selection $7 each