



# Catering Menu

What we have to offer:

# Breakfast



## **Breakfast Menu**

### **Continental Selection**

Selection of fresh fruit, cereal, yoghurt  
Fresh croissants & toast and accompaniments

### **Hot Selection**

Bacon  
Sausages  
Roasted tomatoes  
Hash browns  
Scrambled eggs  
Savoury mushroom & spinach mix

If you like The Somerset Grocer cafe menu  
then you will love our catering menu!

With an extensive list of options to choose  
from and a fine selection of gourmet  
New Zealand food. We can customise the  
perfect menu for your Ashburton function.



# Lunch & Dinner



## MAINS

Soup of the day with bread roll  
Homemade savouries  
Mini chicken kebabs  
Club Sandwiches  
Beef kebabs  
Gourmet pizza  
Half baguettes or croissants with various fillings  
Mediterranean tart  
Lasagne (beef)  
Potato bake  
Macaroni cheese  
Beef curry with rice  
Sweet & sour pork with rice  
Homemade frittata (vege)  
Toasties

## QUICHES

Chicken, brie & cranberry  
Spinach, semi-dried tomato & feta  
Roasted vegetable & chutney  
Kumara & bacon  
Pumpkin, spinach, feta & sundried tomato  
Kumara, brocolli & ricotta  
Caramelised onion, ricotta & spinach

## SALADS

Greek  
Green  
Roast Potato  
Caesar  
Pasta  
Roast Vegetable  
Cous Cous  
Red Cabbage Coleslaw  
Pumpkin & Feta

## DESSERTS

Somerset Cheesecake  
Banoffee Pie  
Caramel pecan tart  
Banana sour cream pie  
Filled Pavlova Roll  
Sticky date pudding with caramel sauce  
Rhubarb cream cheese sour cream pie  
Moist dark chocolate mudcake  
Ripped mint fresh fruit salad

## LOAVES

Banana Loaf  
Ginger Loaf  
Fruit Loaf  
Date & Walnut Loaf

## Buffet Menu One

### On Arrival

Smoked Salmon Blinis  
Puff Pastry squares with various toppings

### Mains

Hot sticky orange glazed ham on the bone with condiments  
Hot turkey with cranberry jus  
New Season potatoes with butter & ripped mint  
Green beans wrapped in bacon  
Honey glazed baby carrots  
A selection of two salads

### Dessert

Berry filled pavlova  
Summer fruit salad mixed with fresh mint leaves  
Ice cream

## Buffet Menu Two

### On Arrival

Smoked Salmon Blinis  
Puff Pastry squares with various toppings  
Devils on Horseback

## Main

Hot sticky orange glazed Ham on the Bone with condiments  
Hot turkey with festive stuffing & cranberry & orange relish  
Sirloin of beef with horseradish cream & pan gravy  
Cold meat platter  
New season potatoes with butter & ripped mint  
Green beans wrapped in bacon  
Honey glazed baby carrots  
Cauliflower & Broccoli bake  
A selection of three salads

### Dessert

Cheesecake  
Berry Filled Pavlova  
Christmas pudding and brandy custard  
Summer fruit salad mixed with fresh mint leaves  
Ice Cream



# Lunch & Dinner

# Nibbles



## Alternate Drop Menu

### To Start

Funky pumpkin soup, served with a fresh bread roll

Chicken liver pate, served with a berry coulis  
& melba toast

### Mains

Salmon fillet, oven baked with a herb crust served with  
Mediterranean couscous, topped with hollandaise  
sauce & finished with a fresh garden salad

Chicken breast filled with apricot & cream cheese,  
served with seasonal vegetables

### Dessert

Sticky date pudding, served with caramel sauce  
& ice cream

Mini pavlova, served with fresh fruit salad



## Sandwiches / Wraps

Chicken, brie, cranberry &  
mesclun

Chicken mayo & lettuce

Smoked salmon & lemon  
scented cream cheese

Egg, cucumber & mesclun

Apricot, ginger & cream  
cheese

Ham, swiss cheese, lettuce  
& grainy mustard

Ham, cheese, onion,  
tomato & lettuce

## Sliders

Chicken cranberry & brie

Pulled pork, caramelised  
apple, spinach &  
onion chutney

Gurnard, lemon aioli  
& rocket

Roast beef, caramelised  
onion, spinach & hummus

## Scones & Muffins

Lemon Friand (gf)

Strawberry & Vanilla (gf)

Banana, chocolate chip  
muffin

Peach & cream cheese  
muffin

Spiced apple & cinnamon  
muffins

Raspberry white  
chocolate muffins

Salsa & cheese scones

Pesto & cheese scones

Three cheese scones  
with butter

Bacon sundried tomato  
spinach feta scone

## Savoury Selection

Sun-dried tomato, spinach  
& ricotta tarts

Pork, apple & sage  
sausage rolls

Chicken cream cheese &  
apricot tarts

Hot smoked salmon  
vol-e-vents

Caramelized onion & feta  
tarts

Bacon & Egg tarts

Smoked salmon & leek tart

Mini beef meatballs with  
dipping sauce

Smoked Salmon, cream  
cheese & lemon blinis

Sweet corn, chilli & cream  
cheese blinis

Devils on horseback

Thai chicken skewers

Soy Beef skewers

## Sweets

Chocolate caramel  
slice (gf)

Ginger Crunch (gf)

Somerset Slice (gf) (df)

Chocolate raspberry  
brownie

Lemon Coconut Slice

Raspberry white  
chocolate Slice

Chocolate Fudge

Peppermint Slice (gf)

Lolly Cake

# Platters

## Sweet Platter

An assortment of bite-sized slices & fruit kebabs (gfa)

### Choose from:

Chocolate caramel slice (gf)

Ginger Crunch (gf)

Somerset Slice (gf)(df)

Chocolate raspberry brownie

Lemon Coconut Slice

Raspberry white chocolate Slice

Chocolate Fudge

Peppermint Slice (gf)

Lolly Cake

## Morning & Afternoon Tea Platter

An assortment of sweet and savoury mini muffins, cocktail sandwiches and slices (gfa)

## Cheese & Fruit Platter

An assortment of sweet  
A beautifully presented selection of top quality local cheeses served with crackers and fruit (gfa)

## Antipasto Platter (minimum 5 people)

An assortment of meat, vegetable antipasto, dips, breads, black and green olives, sundried tomatoes, caper berries, crackers, soft and hard cheeses and a selection of deli meats (gfa)

## Bruschetta Platter

Tomato and basil or salmon and cream cheese

## Cheese Puffs - Palmiers Selection

Salami and cheese

Two cheese and herb

Ham, mustard, spring onion and cheese

Sundried tomato pesto, spinach and feta

Basil pesto and ricotta

## Sweets - Palmiers Selection

Apple & cinnamon sugar

Chocolate & hazelnut tarts

Apple custard

Chocolate & raspberry

# Christmas

## Christmas Banquet One

### Entree

Money Bags, pumpkin and goats cheese wrapped in crisp pastry served on honeyed beetroot

Duck liver pate with toast and cranberry jam. Salad of cucumber, capsicum, tomato and feta served with a herb vinaigrette

### Mains

Money Bags, pumpkin & goats cheese wrapped in crisp pastry served on honeyed beetroot

Chicken breast with cranberry & pistachio stuffing

Maple glazed salmon

Beef fillet with salsa verde  
Served with crushed new potatoes, green beans with lemon butter & seasonal salad

### Dessert

Berry filled Pavlova

Christmas pudding & brandy custard

Summer fruit salad mixed with fresh mint leaves & cream

## Christmas Banquet Two

### Entree

Smoked salmon blinis

Sundried tomato pesto & ricotta puffs

Spinach & goats cheese puffs

### Mains

Hot sticky orange glazed Ham on the Bone with condiments

Hot turkey with festive stuffing & cranberry and orange relish

New season potatoes with butter & ripped mint

Green beans wrapped in bacon

Honey glazed baby carrots

Cauliflower & Broccoli bake

Green salad

Orzo & pumpkin salad

### Dessert

Christmas pudding with brandy custard

Summer fruit salad mixed with fresh mint leaves

Berry-filled pavlova

## Christmas Banquet Three

### Mains

Beef Stroganoff & Rice

Hot sticky orange glazed Ham on the bone with condiments

New Season potatoes with butter & ripped mint

Green beans wrapped in bacon

Honey glazed baby carrots

A selection of two salads

### Dessert

Berry filled Pavlova

Christmas pudding & brandy custard

Summer fruit salad mixed with fresh mint leaves & cream





Somerset House  
Ground Floor, Burnett Street  
Ashburton

Phone: 03 307 5899

Nicky: 027 5449 524

Mark: 027 6449 008

Email: [manager@somersetgrocer.co.nz](mailto:manager@somersetgrocer.co.nz)

[somersetgrocer.co.nz](http://somersetgrocer.co.nz)