

Catering Order Form // Lunch | Dinner

Client (one function sheet per service)	Event Type	Date	Food Arrival	Service Time	Menu Confirmed	No. of People
Contact Person			Phone/ Email			



Lunch | Dinner Options

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 and sour pork with rice
Homemade frittata (vege)
Toasties

Quiches

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

Salads

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

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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 and Walnut Loaf

Alternate Drop Menu // \$48.50 P/H

To Start

Funky pumpkin soup, served with a fresh bread roll
Chicken liver pate, served with a berry coulis and melba toast

Mains

Salmon fillet, oven baked with a herb crust served with mediterranean couscous, topped with hollandaise sauce and finished with a fresh garden salad
Chicken breast filled with apricot and cream cheese, served with seasonal vegetables

Dessert

Sticky date pudding, served with caramel sauce and ice cream
Mini pavlova, served with fresh fruit salad

This menu will be served as alternate drop to the table. Please inform our wait staff of any allergies you may have and we will do our best to accommodate your needs.

Catering Order Form // Buffet Menus

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Breakfast // \$21.50 Per Head

Continental Selection
Selection of fresh fruit, cereal, yoghurt Fresh croissants and toast and accompaniments.
Hot Selection
Bacon
Sausages
Roasted tomatoes
Hash browns
Scrambled eggs
Savoury mushroom and spinach mix

Buffet Menu 1 // \$42.00 Per Head

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 and ripped mint
Green beans wrapped in bacon
Honey glazed baby carrots
A selection of two salads.
Desserts
Berry filled Pavlova
Summer fruit salad mixed with fresh mint leaves
Ice Cream

Buffet Menu 2 // \$50.00 Per Head

On Arrival
Smoked Salmon Blinis
Puff Pastry squares with various toppings
Devils on Horseback
Mains
Hot sticky orange glazed Ham on the Bone with condiments
Hot turkey with festive stuffing and cranberry and orange relish
Sirloin of beef with horseradish cream and pan gravy
Cold meat platter
New season potatoes with butter and ripped mint
Green beans wrapped in bacon
Honey glazed baby carrots
Cauliflower and Broccoli bake
A selection of three salads.
Desserts
Cheesecake
Berry Filled Pavlova
Christmas pudding and brandy custard
Summer fruit salad mixed with fresh mint leaves
Ice Cream

Key:
(gfa) Gluten Free Available, (gf) Gluten Free, (df) Dairy Free

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**PLEASE
RETURN
ORDER
FORM TO**

Somerset Grocer
Burnett Street, Ashburton
manager@somersetgrocer.co.nz
03 307 5899

Catering Order Form // 1

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Pricing // Excludes GST. Includes set-up cost, delivery & collection.

	3 Items	4 Items	5 Items	6 Items	7 Items	8 items
Price Per Guest	\$9.50	\$13.00	\$16.50	\$17.90	\$19.90	\$22.50

Sandwiches / Wraps		Savoury Selection	
Chicken, brie, cranberry and mesclun		Sun-dried tomato, spinach and ricotta tarts	
Chicken mayo and lettuce		Pork, apple and sage sausage rolls	
Smoked salmon & lemon scented cream cheese		Chicken cream cheese and apricot tarts	
Egg, cucumber and mesclun		Hot smoked salmon vol-e-vents	
Apricot, ginger & cream cheese		Caramelized onion & feta tarts	
Ham, swiss cheese, lettuce and grainy mustard		Bacon and Egg tarts	
Ham, cheese, onion, tomato and lettuce		Smoked salmon & leek tart	
Sliders		Mini beef meatballs with dipping sauce	
Chicken cranberry and brie		Smoked Salmon, cream cheese and lemon blinis	
Pulled pork, caramelised apple, spinach and onion chutney		Sweet corn, chilli and cream cheese blinis	
Gurnard, lemon aioli and rocket		Devils on horseback	
Roast beef, caramelised onion, spinach and hummus		Thai chicken skewers	
		Soy Beef skewers	
Scones & Muffins		Sweets	
Lemon Friand (gf)		Chocolate caramel slice (gf)	
Strawberry and Vanilla (gf)		Ginger Crunch (gf)	
Banana, chocolate chip muffin		Somerset Slice (gf)(df)	
Peach and Cream cheese muffin		Chocolate raspberry brownie	
Spiced apple and cinnamon muffins		Lemon Coconut Slice	
Raspberry white chocolate muffins		Raspberry white chocolate Slice	
Salsa and cheese scones		Chocolate Fudge	
Pesto and cheese scones		Peppermint Slice (gf)	
Three cheese scones with butter		Lolly Cake	
Bacon sundried tomato spinach feta scone			

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Catering Order Form // Platters

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PLATTERS // Please tick your choices from the following platter menu that you require:

Sweet Platter
An assortment of bite-sized slices and 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 and Fruit Platter
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
An assortment of bite-sized slices and fruit kebabs (gfa)
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 and cinnamon sugar
Chocolate and hazelnut tarts
Apple custard
Chocolate and raspberry

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Catering Order Form // Christmas

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Xmas Banquet 1 // \$55.00 P/H <input type="checkbox"/>
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
Chicken breast with cranberry and pistachio stuffing
Maple glazed salmon
Beef fillet with salsa verde served medium rare
<i>Served with crushed new potatoes, green beans with lemon butter and seasonal salad</i>
Dessert
Christmas creme brulee
Meringue stack with crushed berry cream and mint syrup
White chocolate cheesecake with raspberry coulis

Xmas Banquet 2 // \$55.00 P/H <input type="checkbox"/>
On Arrival
Smoked salmon blinis
Sundried tomato pesto and ricotta puffs
Spinach and goats cheese puffs
Mains
Hot sticky orange glazed Ham on the Bone with condiments
Hot turkey with festive stuffing and cranberry and orange relish
New season potatoes with butter and ripped mint
Green beans wrapped in bacon
Honey glazed baby carrots
Cauliflower and Broccoli bake
Green salad
Orzo and pumpkin salad
Dessert
Christmas pudding with brandy custard
Summer fruit salad mixed with fresh mint leaves
Berry-filled pavlova

Xmas Banquet 3 // \$38.50 P/H <input type="checkbox"/>
Mains
Beef Stroganoff and Rice
Hot sticky orange glazed Ham on the bone with condiments
New Season potatoes with butter and ripped mint
Green beans wrapped in bacon
Honey glazed baby carrots
A selection of two salads.
Dessert
Berry filled Pavlova
Christmas pudding and brandy custard
Summer fruit salad mixed with fresh mint leaves & cream