

CATERING MENU

MORNING / AFTERNOON TEA



SAVOURY ITEMS

House-made baby pies

- Beef and cheese
- Creamy chicken
- *Vegetarian option available

Mini burgers

- Shredded brisket and mustard slaw
- Mild siracha pork, sour pickles and crème fraiche

Filo parcels

Fennel, kumara, cheddar and house relish (v)

Daily vege quiche

Parmesan, ricotta and spinach (v)

Hoisin sausage rolls

Pork and hoisin spice

Roasted chicken skewers

Yoghurt, herbs and salted lemon (gf)

FRESH ROLLS

Peppered beef, onion jam, swiss cheese, roquette

Caesar roasted chicken, bacon mayo, egg, cos lettuce and parmesan

Bacon breakfast bap, aioli and relish (served cold)

Balsamic mushroom, herb butter, pickled vege and baby spinach (v)

CATERING PACKAGES

Am or pm tea

One sweet or one savoury item

Working lunch

Two savouries, filled roll or wrap and sweet item

Tea and coffee station

SWEET ITEMS

Tk daily scones

Savoury or sweet available

Bircher muesli pots

Fresh fruit and honey yoghurt

Freshly baked muffin

Daily sweet muffin selection

Tk cookie

Salted peanut and dark chocolate or date, ginger and orange

Sweet assortment

A daily assortment of seasonal freshly baked cakes and treats

DAILY WRAPS

Pulled chipotle pork, carrot cumin salad, and spinach

Lemon chicken, iceberg, pickled cucumber, cottage cheese, paprika

Vege burrito with egg, chutney, swiss cheese and spinach (v)

V - Vegetarian | GF - Gluten Free

Please notify us of any special dietary requirements prior to the groups' arrival, and we will cater to them separately. Please note, items are subject to seasonal availability.

Add on any additional tea break items at \$4.00 per person per item.

Ready to book or further questions?

**Please contact Jabez on 09 255 4142
or email jabez@jetpark.co.nz.**