



CATERING

Spoonful Corporate Full Menu

Updated April 2023

gf (gluten free) | df (dairy free) | v (vegetarian) | vg (vegan)

Morning Tea Menu

We recommend one sweet item & one savory item.

Seasonal Fruit Platter \$90.00

Scones (v) | \$4.00

(All served with whipped butter)

- Three cheese
- Rosemary & aged cheddar
- Smoked paprika, cheese & onion
- Cinnamon & date with whipped butter
- Sweetcorn, feta & herb
- Potato, parmesan & toasted black sesame seed

Muffins (v) | \$4.50

- Cinnamon spiced pear & bran
- Blueberry & Lemon Curd Custard
- Golden Raisin & bran
- Apple & sour cream crumble
- Carrot cake with spiced honey glaze
- Lemon, chia & ricotta muffin
- Apple streusel muffin
- Jalapeno, coriander, and corn muffins
- Mushroom, thyme & cheddar
- Jelly doughnut \$5.00
- Peach, almond & vanilla custard \$5.00
- Raspberry & white chocolate custard \$5.00
- Banoffee pie with caramel \$5.00

Scrolls | \$4.00

- Bacon, potato & thyme
- Marmite, aged cheddar & caramelized onion (v)
- Pumpkin, feta & tomato chutney (v)
- Basil pesto, olive & parmesan (v)

Danish Pastries (v) | \$4.50

- Pain au chocolat
- Apricot & vanilla custard
- Banana & custard
- Lemon & verbena with vanilla custard
- Mushroom, scalloped potato & thyme

More Sweet Items | \$4.00-5.00

- Chocolate & Goji berry bliss balls (vg, gf) \$4
- Brown sugar & ginger cookie (v) \$4
- Carrot cake foosball (gf, df) \$4
- Soft oat & date bars (df) \$4
- Chocolate & Seed muesli bar (nf, gf, vg) \$4
- Waffles, maple syrup & bacon \$5



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Finger Food/Lunch Menu

We recommend selecting 3 finger food items and 1 salad.

Sandwiches

- Open toasted Reuben bagel - corn beef, pickle, Swiss cheese - \$6
- Croque monsieur- toasted sourdough sandwich, ham, Dijon mustard gruyere cheese sauce - \$4.50
- Toasted sourdough sandwich with roasted seasonal vegetables & hummus (v) - \$4

Club / Finger Sandwiches | \$4.00

- Green goddess chicken
- Ham, brie & apple
- Coronation chicken
- Egg and watercress (v)
- Roast vegetable, dukkha & hummus (vg)

Pies | \$4.50

- Angus Beef mice & cheese
- Chicken, leek & dill; parmesan crust
- Slow-cooked lamb, rosemary & roasted garlic

Sausage Rolls | \$5.00 (2 portions each)

- Pork, fennel, and caramelized onion sausage roll
- Merguez lamb sausage roll

Tacos & Tortillas | \$4.50

- Soft shell taco with spicy yoghurt chicken strips, black beans, and sweetcorn salsa
- Soft shell taco with spicy crumbed portobello mushrooms, black beans, and sweetcorn salsa (v)
- Crispy Terakihi tacos with slaw & sour cream

- Chorizo & new potato Spanish style tortilla (gf)
- Black bean, portobello mushroom & cheese quesadillas (v)

Seafood | \$5.00

- 3 steamed prawns with thousand island dressing (gf)
- Croque madame- toasted sourdough sandwich smoked salmon, spinach & cheese sauce
- Prawn & corn fritters with lemon mayo (gf)
- Seared mirin & soy salmon (gf)
- Prawn Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot, with an almond butter chili dipping sauce (gf)
- Spiced prawn skewers with sumac yoghurt (gf)





C A T E R I N G

More meat

- Chilean beef empanadas (x2 each) - \$4.5
- Lamb & buckwheat koftas (*gf*) - \$5
- Lemon herb chicken skewers with lemon mayonnaise (*gf*) - \$5
- Hot Japanese Katsu Skewers with shredded slaw and tonkatsu sauce (*v*) - \$4.5
- Breakfast frittata with Parma ham, mushrooms, and fresh herbs (*gf*) \$4.5

More Vegetarian & Vegan friendly | \$4.50

- Vegetable Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot with an almond butter chili dipping sauce (*v, gf*)
- Caramelized onion broad bean & parmesan quiche (*v, gf*)
- Sundried tomato, basil & mozzarella risotto cakes (*v*)
- Broccoli & aged cheddar fritters (*v*)
- Cheese & rosemary polenta sticks with tomato chutney (*v*)
- Roasted kumara, spinach frittata with a pumpkin seed & chia top (*v*)
- Persian herb frittata (*v*)
- Roast pumpkin, parmesan & spinach galette (*v*)
- Roasted kumara, spinach frittata with a pumpkin seed & chia top (*v*)
- Spanakopita - spinach & feta filo pastry parcel (*v*)

- Sweet potato wedges (*vg, gf*) - \$4
- Miso glazed aubergines (*vg, gf*) - \$4

Continued below



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Salads | \$4.50 per portion

Vegetarian friendly

Orange kumara, baby pea & mint salad (gf)

Classic Caesar salad, with soft boiled egg, sourdough croutons; parmesan dressing

Greek salad, tomato, cucumber, feta, kalamata olives; rich feta & oregano dressing (gf)

Indonesian gado gado salad; peanut sauce (gf)

New potato, pesto & egg salad (gf)

Vegan friendly

Salad of scorched cauliflower, broccoli, toasted seeds & feta; herb vinaigrette (gf)

Classic tabbouleh - finely chopped parsley, with tomatoes, mint, onion, baby spinach; olive oil, lemon juice, salt & pepper

Soba noodle salad with summer vegetables, edamame beans; sweet chili dressing

Sprouting broccoli and edamame salad with curry leaves & lime (gf)

Continued below





CATERING

Afternoon Tea Menu

We recommend 1-2 afternoon tea items.

Cookies (v) | \$4.50

- Pistachio & dark chocolate
- Salted chocolate brownie
- Crystalized ginger & molasses
- Granola & maple raisin
- Alfajore biscuit with dulce de leche and toasted coconut

Cakes & Baked Treats (v) | \$5.00

- Blueberry & almond lemon drizzle cake
- Carrot cake with cream cheese frosting (gf)
- Louise cake, shortbread, black Doris plum jam & coconut meringue
- Lemon & poppyseed cake
- Apple & maple syrup cake
- Caramel gingerbread cakes
- Salted caramel chocolate tart
- Double chocolate fudge brownie
- Ginger crunch
- Saffron custard doughnut
- Black Doris jam doughnut
- Portuguese custard tarts
- Chocolate covered strawberry fruit skewers (seasonal)
- American apple pies

Lamingtons (v) | \$5.00

- Chocolate & strawberry jam
- Lemon curd & coconut
- Raw lamingtons with raspberry jam (gf, vg)

A little more... (v) | \$6.00

- Chocolate nemesis cake
- Chocolate prune & brandy brownie
- Burnt Basque cheesecake
- Cherry & yuzu cheesecake
- Tiramisu jars with amaretti biscuits & grated dark chocolate



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