



C A T E R I N G

Spoonful Themed Set Menus

Updated May 2023

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

Spanish Set Menu | \$37 per person

Morning Tea

- Cinnamon spiced pear & bran muffins (v)
- Smoked paprika, cheese & onion scones with whipped butter (v)

Lunch

- Charred chicken, capsicum & chorizo skewers
- Zucchini Jamon – baked with rich tomato sauce & parmesan
- Potato rosti with Bravas sauce (v)
- Tortilla Espanola – egg, potatoes & onion (v)
- Spiced chickpea, tomato, spinach & shallot salad with a sherry vinegar dressing (vg)

Afternoon Tea

- Individual Basque cheesecakes

Vegetarian Set Menu | \$36 per person

Morning Tea

- Cinnamon & date scones with whipped butter
- Classic aged cheddar & caramelized quiche

Lunch

- Cucumber finger sandwiches with cream cheese & lemon
- Fritto Misto – mixed vegetable fritters with mozzarella & lemon (gf)
- Risotto cakes with baby spinach & winter herbs (gf)
- Roasted cauliflower popcorn with smokey paprika
- Puy lentil, pumpkin & herb salad with a red wine & extra virgin olive oil dressing (vg, gf)

Afternoon Tea

- Apple & maple syrup cake



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Mexican Set Menu | \$40 per person

Morning Tea

- Pineapple & mint preserve pastry with orange blossom custard (v)
- Mexican breakfast frittata (v)

Lunch

- Chicken flautas – fried tortilla with spicy chicken, cheese & potato
- Mollete - toasted open sandwich, black beans, cheese & jalapeno (v)
- Prawn & chipotle skewers
- Soft tacos with jackfruit mole & chili jam (vg)

Afternoon Tea

- Alfajores biscuit – dulce de leche & toasted coconut (v)

Kiwiana Set Menu | \$38 per person

Morning Tea

- Marmite, caramelized onion & aged cheddar scrolls (v)
- Kiwifruit & lemon verbena Danish pastry with vanilla custard (v)

Lunch

- Classic bacon & egg pie
- Crumbed terakihi fish with herb mayonnaise
- Sweetcorn, cheddar & herb fritters (v)
- Kumara wedges (v)
- Salad of NZ avocados, cherry tomatoes, cos and red onion (vg)

Afternoon Tea

- Ginger crunch slice (v)

Middle Eastern Set Menu | \$26 per person

- Zaatar, feta & cheese filo pastries (v)
- Persian herb frittata (v, gf)
- Merguez lamb sausage rolls (2 per portion)
- Butternut squash rosti with soft boiled egg (v, gf)
- Middle Eastern slaw with a yogurt & herb dressing (v, gf)

Afternoon Tea

- Dark chocolate & pistachio cookie (v)





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Pub Lunch Set Menu | \$27 per person

- Lamb & caramelized onion sausage rolls with quince jam (2 per portion)
- Ploughman on Acme baguette with honey jam, pickled onion & aged cheddar
- Bubble & squeak with portobello mushrooms (v)
- Beer battered corn & cheese fritters (v)
- Caesar salad with soft boiled eggs & sourdough croutons (v)

Afternoon Tea

- Fruit scones with jam & whipped cream (v)

Japanese Set Menu | \$31 per person

- Okonomiyaki – Japanese vegetable fritter served with kewpie mayonnaise (v)
- Hot Japanese katsu skewers with shredded cabbage and tonkatsu sauce
- Seared mirin & soy salmon (gf)
- Prawn skewers with yum yum sauce (gf)
- Sprouting broccoli & edamame salad with curry leaves & line (vg, gf)

Afternoon Tea

- Cherry & yuzu cheesecake (v)

American Set Menu | \$26 per person

- California burger with cheese, onion & cucumber pickles
- Parmesan & roast capsicum risotto balls (v, gf)
- Buffalo chicken thigh skewer (gf)
- Sweet potato wedges (vg, gf)
- Cobb salad with ranch dressing (v, gf)

Afternoon Tea

- Apple pie with sweetened vanilla cream (v)



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C A T E R I N G

French Set Menu | \$28 per person

- Toulouse sausage, Dijon & caramelized onion rolls (2 per portion)
- Chicken, white wine & wholegrain mustard brochette (gf)
- Gruyere cheese & tomato tarte (v)
- French potato, shallot & parsley salad with Dijon vinaigrette (vg, gf)
- Crepes with greens & cheese sauce (v)

Afternoon Tea

- Apple tart tatin (v)

Summer Set Menu | \$28 per person

Subject to seasonality

- Seared short-cured beef sirloin with a strawberry & verbena vinaigrette (gf, df)
- Chargrilled chicken skewer with spiced plum chutney (gf, df)
- Cheddar & summer vegetable pastie (v)
- Tangy courgetti salad (vg, gf)

Afternoon Tea

- Blueberry cornmeal buckle slice



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