



CATERING

Morning Tea Menu

We recommend one savoury item and one sweet item.

gf = gluten free

df = dairy free

v = vegetarian

vg = vegan

\$90.00

Winter seasonal fruit platter

Sweet \$3.50

- Soft oat & date bars (*df*)
- Ginger & treacle scone
- Carrot cake foosball (*gf, df*)
- Chocolate & Seed muesli bar (*nut free, gf, vg*)
- Almond & Maple Friand (*gf*)
- Brown sugar & ginger cookie

Sweet \$4.00

- Golden Raisin & bran muffin
- Apple & sour cream crumble muffin
- Chocolate & walnut muffin
- Carrot cake muffin with spiced honey glaze
- Chocolate, banana & coconut muffin
- Almond & date scone with whipped butter
- Salted caramel & apple scone
- Crème fraiche glazed cinnamon scrolls
- Goji Coconut bliss balls (*gf, vg*)
- Lemon, Chia & Ricotta Muffins
- Blueberry & Lemon Curd Custard Muffin
- Apple streusel muffin
- pain au chocolate
- Pumpkin & spice muffin



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Sweet \$4.50

- Sticky raisin brioche with caramel glaze
- Vanilla poached pear & custard Danish
- Banoffee pie muffin with caramel
- Raspberry & white chocolate custard muffin
- Jelly doughnut muffin
- Brioche French toast with dulce de leche
- Banana custard Danish
- Ginger nut crunch bars (*gf, vg*)
- Peach, almond & vanilla custard muffin

Savoury \$3.50

- Sweetcorn, feta & herb scone (*v*)
- Rosemary & aged cheddar scone (*v*)
- Potato, parmesan & toasted black sesame seed scone (*v*)
- Sun-dried tomato and dill scone, served with butter (*v*)

Savoury \$4.00

- Brie & pickle scone (*v*)
- Pumpkin, feta & tomato chutney scrolls (*v*)
- Bacon, potato & thyme scroll
- Jalapeno, coriander and corn muffins (*v*)

Savoury \$4.50

- Basil pesto, olive & parmesan scroll (*v*)
- Mushroom, thyme & cheddar muffin (*v*)
- Mushroom, scalloped potato & thyme danish pastry (*v*)
- Prosciutto & truffle danish
- Waffles, maple syrup & bacon
- Breakfast frittata with parma ham, mushrooms and fresh herbs (*gf*)



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CATERING

Finger Food/Lunch Menu

We recommend selecting 3 finger food items and 1 salad.

Meat / Seafood

- 3 steamed prawns with thousand island dressing (*gf*) - \$4.5
- Chicken, leek and dill pie with a parmesan crust - \$4.5
- Chorizo & new potato Spanish style tortilla (*gf*) - \$4
- Crispy Terakihi tacos with slaw & sour cream - \$4.5
- Green goddess chicken club sandwich - \$4
- Ham, brie & apple club sandwich - \$4
- Hot smoked salmon & creme fraiche frittata (*gf*) - \$4.5
- Hot Japanese sandwich - chicken katsu, shredded cabbage & tonkatsu sauce - \$4.5
- Croque madame- toasted sourdough sandwich smoked salmon, spinach & cheese sauce \$4.5
- Pork, fennel and caramelised onion sausage roll - \$4.5
- Hot Japanese sandwich - okonomiyaki, mayonnaise & tonkatsu sauce (*v*) - \$4.5
- Prawn & corn fritter with lemon mayo (*gf*) - \$ 4
- Seared mirin & soy salmon (*gf*) - \$5
- Salmon fishcakes sauce remoulade - \$6
- Slow cooked lamb, rosemary & roasted garlic pie - \$4.5
- Toulouse & Dijon onion rolls - \$4.5
- Chicken tikka club with crispy cos leaves & cucumber raita - 4.5
- Chilean beef empanadas (x2 each) - \$4.5
- Prawn Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot with an almond butter chili dipping sauce (*gf*) - \$4.5



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S P O N F U L

C A T E R I N G

- Soft shell taco with spicy yoghurt chicken strips, black beans and sweetcorn salsa - \$4.5
- Croque monsieur- toasted sourdough sandwich, ham, Dijon mustard gruyere cheese sauce - \$4.50
- Lamb & buckwheat koftas (*gf*) - \$5
- Lemon herb chicken skewers with lemon mayonnaise (*gf*) - \$5
- Merguez lamb sausage roll - \$4.5
- Open toasted bagel, Rueben, corn beef, pickle swiss cheese - \$6
- Wagyu mince & cheese pie - \$4.5
- Spiced prawn skewers with sumac yoghurt (*gf*) - \$4.5

Vegetarian

- Vegetable Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot with an almond butter chili dipping sauce (*v, gf*) - \$4
- Sundried tomato, basil & mozzarella risotto cakes (*v*) - \$4
- Black bean, portobello mushroom & cheese quesadillas (*v*) - \$4.5
- Broccoli & aged cheddar fritters (*v*) - \$4
- Caramelised onion broad bean & parmesan quiche (*v, gf*) - \$4
- Cheese & rosemary polenta sticks with tomato chutney (*v*) - \$4
- Crispy cauliflower & crunchy cucumber pita pocket
- Soft shell taco with spicy crumbed portobello mushrooms, black beans and sweetcorn salsa (*v*) - \$4.5
- Roasted kumara, spinach frittata with a pumpkin seed & chia top (*v*) - \$4
- with tzatziki sauce (*v*) - \$4
- Okonomiyaki - Japanese vegetable fritter served with kewpie mayonnaise (*v*) - \$4
- Persian herb frittata (*v*) - \$4





C A T E R I N G

- Soft shell taco with spicy crumbed portobello mushrooms, black beans and sweetcorn salsa (v) - \$4.5
- Roasted kumara, spinach frittata with a pumpkin seed & chia top (v) - \$4
- Pizza square topped with artichokes, thinly sliced new potato, crispy sage leaves and parmesan (v) - \$4
- Roast pumpkin, parmesan & spinach galette (v) - \$4
- Spanakopita - spinach & feta filo pastry parcel (v) - \$4
- Toasted sourdough sandwich with roasted seasonal vegetables & hummus (v) - \$4
- Chickpea, tahini roast capsicum & spinach roll (v) - \$4.5

Vegan

- Roast vegetable, dukkha & hummus club sandwich (vg) - \$4
- Sweet potato wedges (vg, gf) - \$3.5
- Miso glazed aubergines (vg, gf) - \$3.5
- Roast vegetable, dukkha & Hummus club sandwich on paleo thoroughbread (gf, vg) - \$5
- Mexican rice, black bean & cilantro burrito (vg) - \$5
- Sliders with broad bean & chickpea falafel & smokey hummus (vg) - \$4.5

Salads \$4.50

- Orange kumara, baby pea & mint salad (v, gf)
- Classic Caesar salad, with soft boiled egg, sourdough croutons & parmesan dressing (v)
- Salad of scorched cauliflower, broccoli, toasted seeds & feta with a herb vinaigrette (vg, gf)
- Greek salad, tomato, cucumber, feta, kalamata olives with a rich feta & oregano dressing (v, gf)



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C A T E R I N G

- Indonesian gado gado salad with peanut sauce (*gf, v*)
- New potato, pesto & egg salad (*v, gf*)
- Sprouting broccoli & edamame salad with curry leaves & lime (*vg, gf*)
- Risoni & orange kumara salad with a dill vinaigrette (*vg*)
- Soba noodle salad with summer vegetables, edamame beans and sweet chili dressing (*vg*)
- Classic tabbouleh - finely chopped parsley, with tomatoes, mint, onion, baby spinach seasoned with olive oil, lemon juice, salt and pepper (*vg*)
- Cobb salad with ranch dressing (*v, gf*)



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CATERING

Afternoon Tea Menu

We recommend one afternoon tea item.

\$90.00

Winter season fruit platter

\$4.00

- Crystalized ginger & molasses cookie
- Chocolate fudge brownie
- Orange & cinnamon syrup cake (*gf, df*)
- Alfajore biscuit with dulce de leche and toasted coconut
- Caramel gingerbread cakes
- Chocolate & strawberry jam lamington
- Lemon curd & coconut lamingtons
- Lavender & honey madeleines
- Salted chocolate brownie cookies

\$4.50

- Portuguese custard tarts
- Blueberry & almond lemon drizzle cake
- Chocolate covered strawberry fruit skewers - seasonal
- Salted caramel chocolate tart
- Caramel pecan brownie
- Banana & date cake with lemon drizzle
- Chocolate cheesecake brownie
- Chocolate & berry roulade
- Carrot cake with cream cheese frosting (*gf*)
- Louise cake, shortbread, black doris plum jam & coconut meringue
- Lemon & poppyseed cake



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S P O N F U L

C A T E R I N G

- Granola & maple raisin cookies
- Carrot cake with cream cheese frosting (*gf*)
- Louise cake, shortbread, black doris plum jam & coconut meringue
- Lemon & poppyseed cake
- Granola & maple raisin cookies

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- Chocolate nemesis cake
- Chocolate prune & brandy brownie
- Upside down chocolate, hazelnut & pear cake
- Raw lamingtons with raspberry jam (*gf, vg*)
- Saffron custard doughnut
- Salted chocolate cake with fix & fog peanut butter maple glaze
- Tiramisu jars with amaretti biscuits & grated dark chocolate
- Cherry & yuzu cheesecake
- Black doris jam doughnut

