



CATERING MENU

Please email orders to hello@centraldeli.co.nz or call us on 07 574 2310 to discuss options.

Please allow 48 hours' notice for catering orders, if something last minute has popped up, please give us a call to find out if we can help. Boxes can be modified slightly.

Our catering menu provides fresh and delicious options perfect for office celebrations, working lunches, training days, BBQ's, kids' parties or afternoon tea. All our items are made in-house by our talented chefs. We only use fresh produce and therefore this may change with the seasons.

Prices listed are subject to change. An additional fee is charged for cut in half options

(VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free (V) Vegetarian

BOXES

The Morning Bake Box:

1. The Mixed Morning Bake Box \$54.00: 2x savoury muffins, 2x date and orange scones, 2x cheese scones. 2x sweet muffins. Served with butter. (8 standard pieces, serves 8-16 people)
2. Gluten Free Cheese Scone Box \$48.00: 6x cheese scones made with GF flour. Served with butter.
3. Sweet Muffin Box \$45.00: 6x mixed flavour sweet muffins. (6 standard pieces, serve 6-12 people)
4. Scone Box \$50.00: 4x cheese scones and 4x cheese and bacon scones. Served with butter.
5. Gluten Free Breakfast Muffin Box \$34.00: 4x Savoury muffins with egg, bacon and spinach made with GF flour. Served with butter

The Tradie Breakfast Box \$18.00 per person:

Bap filled with bacon, scrambled eggs, hash brown and relish and a mini mince and cheese pie. Individually boxed with serviette. (Minimum of 8)

The Office Breakfast Box \$172.00:

8x plain croissants served with butter and jam, 8x house made granola cups served with seasonal fruit, Raglan coconut yoghurt and your choice of milk and a seasonal fresh fruit selection.

Morning Tea Box \$98.00:

8x mini cheese scones, 8x mini sweet slices, 8x mini savoury tarts.

Sweet Slice Selection:

1. Box of 4 mixed slices \$22.00
2. Box of 6 mixed slices \$33.00
3. Box of 8 mixed slices \$44.00
4. Box of 4 mixed GF slices \$24.00
5. Box of 6 mixed GF slices \$36.00
6. Box of 8 mixed GF slices \$48.00

High Tea Box \$30 per person:

Mixed club sandwich triangles, mini scones with jam, mini sweet slices and mini savouries served chilled (minimum of 6 people. A High Tea stand is available to hire for a deposit)

Lunch Box \$24.50 per person:

Turkish bread sandwich/ Gluten Free wrap, small salad of the day, bite size sweet slice. Packaged individually with serviette and fork and can include name label. (GF wrap available for +\$2.50 per person). Minimum of 6. Sandwich/Wrap filling choice below:

- Champagne ham, sliced cheese, mixed lettuce, carrot and mayo
- Shredded Chicken, sliced cheese, mixed lettuce, carrot and mayo
- Roast Portobello Mushroom, sliced cheese, mixed lettuce, carrot and mayo

On the Go Box \$22.50 per person:

Turkish bread sandwich / Gluten Free wrap, sweet slice and bottled Karma drink. Packaged individually with serviette and fork and can include name label. GF and DF available. (minimum of 6) Sandwich/Wrap filling choice below:

- Champagne ham, sliced cheese, mixed lettuce, carrot and mayo
- Shredded Chicken, sliced cheese, mixed lettuce, carrot and mayo
- B.L.A.T (bacon, lettuce, avo, tomato)
- Roast Portobello Mushroom, sliced cheese, mixed lettuce, carrot and mayo

Karma Drink choice below:

- Cola, Sugar free cola, Gingerella, Razza (raspberry lemonade), Lemmy, Apple Juice, Orange, Apple, Mango Juice, Apple, Passionfruit, Guava Juice

Kids Lunch Box \$14.50 per person:

Ham and cheese sandwich, mini savoury muffin, choc chip cookie and a piece of fresh fruit. Packaged individually with serviette and can include name label. (Minimum of 10. Vegetarian available)

Mixed Club Sandwich Catering Box \$75.00:

A choice of filling for 24 bite sized sandwiches

- Chicken, cucumber with lime mayonnaise
- Ham, cucumber and curried egg mayonnaise
- Tuna, cucumber and herby cream cheese
- Asparagus, basil pesto, cucumber and cream cheese (V)

Antipasto Box \$150.00:

A selection of cheeses, cured meats, olives, sundried tomatoes, pickles, dips, bread and crackers served in a clear top box (GF available. Suitable for 10 people)

Fruit Platter Box Small \$70.00 serves 6 – 12 / Large \$90.00 serves 12 - 20:

Seasonal fresh fruit platter served in a clear top box

Kids Party Platter Box \$9.50 per person:

Mini mince and cheese pies, mini saveloys, fairy bread, fruit skewers, lolly cake, popcorn. Minimum of 10 people

Fill the Freezer Care Packs: Suitable for 2 or 4 people. Meals can be frozen or fresh on pick up.

Can include a gift card/note?

- Beef Lasagne \$32.00
- Vegetarian Lasagne \$32.00
- Shepherds Pie \$28.00
- Smoked fish Pie \$32.00
- Seasonal Soup \$28.00
- Indian style chicken curry with rice \$28.00
- Apple Crumble \$28.00

Feed the crowd: A large size that will feed 12 people, disposable cutlery and side plates available upon request at an extra cost.

- Vegetarian Quiche \$86.00
- Classic Bacon & Egg Pie \$86.00
- Vegetarian Frittata (GF) \$83.00
- Beef Lasagne with vegetables and bechamel sauce \$185.00
- Vegetarian Lasagne \$165.00
- Mac N Cheese (with bacon or vegetarian) \$110.00

INDIVIDUAL ITEMS

Individually Wrapped Cutlery Sets: Wooden knife, fork and napkin \$0.70

Mount Sourdough Loaf:

Whole loaf \$10.99 or sliced \$13.00. Served with butter (optional)

Breakfast Cups:

- House made Granola served with seasonal fresh fruit, Raglan coconut yoghurt and your choice of blue, green, soy, coconut or almond milk (V, DF available) \$16.50
- Overnight Oats served with fresh fruit \$14.50

Breakfast Bap:

Bap filled with bacon, scrambled eggs, hash brown and relish \$14.50

Croissants:

Plain Croissant served with preserves \$8.50

Almond Filled Croissant \$7.50

Breakfast Pie:

Pastry Free Bacon & Egg Pie (GF) \$7.50

Fresh Baking: Cut in half option, extra 50c

Cinnamon Brioche \$7.00

Bran, Blueberry and Apple Muffin \$6.50

Sweet Decorated Muffin \$7.50

Vegetarian Savoury Muffin with sundried tomato and feta \$7.50

Savoury Muffin with Bacon \$8.00

Cheese Scone \$6.00

Cheese & Bacon Scone \$6.50

Date and Orange Scone \$7.50

Savoury Scone, red pepper, cream cheese, pesto, cheese \$8.50

Vegetarian Savoury Scroll \$7.50

Carrot, Date and Banana Bread Slice (GF, DF) \$9.50

Friand – Raspberry and Almond or Blueberry and Coconut (GF) \$5.50

Slices: Cut in half option, extra 50c

Chocolate and Raspberry Brownie (GF) \$6.00

Nutty Caramel Slice (contains nuts) \$6.00

Lemon, Passionfruit and Coconut Slice (GF) \$6.50

Cacao and Walnut Slice (VG/GF/DF) \$7.5

Ginger Crunch \$6.00

Hazelnut Coffee Caramel Slice (contains nuts) \$7.5

Classic Peppermint Slice (GF) \$6.00

Lolly Log \$5.50

Neenish Tart \$6.50

Cookies:

- Chocolate Chip Cookie \$4.50
- Afghan Biscuit \$5.00
- Citrus Bite (GF) \$4.50
- Melting Moments (seasonal) \$5.00
- Breakfast Biscuit (vegan) \$7

Filled Donuts: \$5.50. Minimum order of 4

- Caramel & Chocolate
- Cream & Jam
- Lemon & Passionfruit

Whole Cakes: – 23cm (12 generous slices) \$75.00

- Carrot cake with cream cheese icing and fresh edible flowers
- Spiced apple cake with cream cheese icing
- Chocolate cake with buttercream icing (Can be made vegan +\$)
- Lemon, sour cream drizzle cake with or without plums (GF)

Filled Rolls with a choice of filling:

- Chicken, bacon, avocado with sweet chilli and sour cream (seasonal) \$13.50
- Slow roasted pulled pork with sriracha mayo, cucumber and coleslaw \$12.50
- Roasted beef, blue cheese and caramelised onion jam \$13.50
- Coronation chicken with coleslaw \$12.50

- Vegetarian, halloumi, red pepper, spinach and vegan aioli \$12.50 (V)
- Ham, cheese, tomato, spinach and relish \$12.50
- Pulled Jackfruit, spinach, vegan aioli and roasted red peppers \$12.00 (VG)
- Ham & Cheese Baguette with salad and Dijon mustard \$14.50

Sandwiches and Wraps: Fresh sandwich \$12.00 or wrap \$9.50 with a choice of filling. Gluten Free wraps available +\$2.50

Choice of filling. Please state whether a sandwich or wrap:

- Champagne ham, sliced cheese, mixed lettuce, carrot, mayo
- Shredded chicken, sliced cheese, mixed lettuce, carrot, mayo
- BLAT (bacon, lettuce, avo, tomato)
- Roast portobello mushroom, sliced cheese, mixed lettuce, carrot, mayo

Club Sandwich Rectangles: \$5.80

- Chicken, cucumber with lime mayonnaise
- Ham, cucumber and curried egg mayonnaise
- Tuna, cucumber and herby cream cheese
- Asparagus, basil pesto, cucumber and cream cheese (V)

Toasted Sandwiches: (Will require your own toasting facilities as best served immediately)

- Croque Monsieur, ham, cheese, bechamel sauce \$12.50
- Cuban, pulled pork, cheese, pickles \$14.50
- Portobello mushroom and spinach \$13.50

Filled Croissants:

- Chicken, Cranberry and Brie \$14.50
- Ham, Tomato and Swiss Cheese \$14.00
- Halloumi, red pepper, baby spinach, pesto \$14.00 (V)

Deli Salads:

Lunch size salad bowl \$17.50 (Serves 1 as a main, or serves 2 as a side)

Medium Salad Bowl \$58.00 (Serves 6 – 8 people as a side)

Large Salad Bowl \$168 (Serves 15 – 20 people as a side)

- Thai beef/chicken marinated overnight with mixed veggies, sweet soy dressing, Udon noodles and peanuts (DF)
- Tropical chicken with toasted cashews, cucumber, rocket, mung beans, coconut and fresh lime (GF, DF)

- Vietnamese Chicken with toasted peanuts, capsicums, carrots, spring onions, cabbage (DF, GF)
- Chicken Caesar with cos lettuce, bacon and parmesan (croutons served on the side)
- Israeli Cous Cous with grilled chorizo, olives, feta, fresh herbs and smoked paprika and sweet chilli dressing
- Salmon orzo with pesto, rocket, toasted almonds, feta and sundried tomatoes
- Salmon rice noodle with green beans, edamame, carrots, bok choy and sweet chilli lime dressing(GF, DF)
- Salmon Sushi Bowl with brown rice, carrots, kale, red onion, pickled ginger, avocado and seaweed (Seasonal, GF DF)
- Caramelised beetroot, orange, feta, watercress and toasted walnuts (GF, V)
- Roast pumpkin, spinach, toasted walnuts and feta (GF)
- Black rice with mango, lime, chilli and roasted cashews (V, DF, GF)
- Asian brown rice with currants and peanuts (DF, GF, V)
- Charred broccoli and cauliflower with toasted almonds, mint, lemon and sesame (DF, GF)
- Keto Broccoli Salad with red onions, cheddar, diced bacon and almonds (GF)
- Balsamic roasted vegetables with baby spinach, seeds and feta (optional) (DF, GF)
- Honey Thyme Roasted Carrots, rocket, dukkah and Tahini Yoghurt (GF)
- Spiced Cauliflower, pumpkin seeds, carrots and cranberries (GF, DF)
- Soul Food salad with carrot, parsnip, walnut, blue cheese & pesto (GF)
- Asian Slaw with sweet chilli ginger dressing and roasted peanuts (GF DF)
- Zoodle Pesto Salad (Zucchini noodles) with fresh herbs, greens and peas (GF DF, Seasonal)
- BBQ Chinese Stir Fry with 5 Spice Chicken, bok choy, carrots, capsicum, ginger, garlic and egg noodles (DF)
- Keto Pesto Chicken Salad with cherry tomatoes, sundried tomatoes, spinach and feta (GF)
- Chicken, Prawn or Tofu Pad Thai with garlic, spring onions, bok choy, egg, mung beans and peanuts (GF)
- Greek Chicken Salad with cos lettuce, tomato cucumber, olives, red onions and feta (GF)
- Herby Slaw, rocket, mint, cabbage, spring onion, celery and silverbeet and feta with roasted seeds and herby dressing
- Seasoned broccoli and bacon, orzo salad with tomato and toasted almonds

Catering Proteins:

- Champagne Whole Ham (bone in) approx. 7.5kg and feeds 30 – 40 \$315.00
- Half Champagne Ham (bone in) approx. 4kg and feeds 20+ \$215

With your choice of glaze:

- Sweet Honey Mustard Glaze (GF, DF)
- Spice Plum Glaze (GF, DF)

Savouries: Pies must be minimum of 6 of one flavour

- Bacon, corn and onion tart \$9.50
- Roast pumpkin, mushroom, blue cheese and caramelised red onion tart (V) \$9.50
- Mediterranean vegetable and spinach tart (V) \$9.50
- Pastry free bacon and egg pie (GF, keto) \$7.50
- House-made Beef & Pork sausage roll \$11.00
- Chicken & Leek Pie \$10.00
- Lamb Coconut Curry Pie \$10.50
- Smoked Fish Pie \$10.50
- Mince & Cheese Pie \$10.00

Finger Food / Party Savouries:

Mini Tarts (Same Flavours as above minimum of 8) \$6.00

Mini Pastry free bacon and egg pie (GF, minimum of 6) \$5.00

Mini Pies (Same Flavours as above, minimum of 8) \$5.50 - \$6.50

Mini Sausage Roll \$3.50 (minimum of 12, Will need 48 hour notice)

Soups: (Priced per quantity of people) Served with Fresh baked Mount Sourdough or gluten free bread

- Thai Pumpkin Soup
- Roast Tomato and capsicum (GF)
- Vegan Green Souperfood with leek, broccoli, cauliflower, spinach, parsley, coconut cream (VG,V)

Cold Drinks:

Antipodes Mineral Water 500ml Sparkling/Still \$8.50

Karma Fruit Juice \$6.00

- Apple, Orange, Mango
- Apple, Guava, Passionfruit
- Apple

Karma Fizzy Drinks \$6.00

- Cola
- Gingerella
- Razza (Raspberry/Lemonade)

Karma Mini Cans \$4.00 (Great for kids)

- Lemmy Lemonade

Good Buzz Kombucha 328ml \$7.00

- Pineapple & Mango
- Blueberry & Peach
- Feijoa

Freshly Squeezed Orange Juice \$10.00

Additional Notes:

Please provide information of any dietary requirements or allergies. Delivery can be arranged within the Mount for a fee. We will require a deposit to borrow our platters or bowls, this will be held until all equipment is returned. All equipment borrowed needs to be returned cleaned by the agreed date. Invoices are pre arranged and are required to be paid within 7 days of issue.