



CATERING

Spoonful Corporate Full Menu

Updated Nov 2024

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

Morning Tea Menu

We recommend one sweet item & one savoury item.

Seasonal Fruit Platter \$90.00

Scones (v) | \$4.50

(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) | \$5.50

- 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 | \$5.00

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

Danish Pastries (v) | \$5.00

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

More Sweet Items | \$4.50

- Chocolate & Goji berry bliss balls (vg, gf)
- Brown sugar & ginger cookie (v)
- Carrot cake foosball (gf, df)
- Soft oat & date bars (df)
- Chocolate & Seed muesli bar (nf, gf, vg)
- Waffles, maple syrup & bacon \$6.5



+64 21 0833 6965



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C A T E R I N G

Finger Food/Lunch Menu

We recommend selecting 3 finger food items and 1 salad.

Sandwiches

- Open toasted Reuben bagel - corn beef, pickle, Swiss cheese - **\$6.00**
- Croque monsieur- toasted sourdough sandwich, ham, Dijon mustard gruyere cheese sauce - **\$5.50**
- Toasted sourdough sandwich with roasted seasonal vegetables & hummus (v) - **\$5.50**

Club / Finger Sandwiches | \$5.00

- Ham, brie & apple
- Coronation chicken
- Egg and watercress (v)
- Roast vegetable, dukkha & hummus (vg)
- Green goddess chicken - **\$5.50**

Tacos & Tortillas | \$5.50

- 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 Tarakihi tacos with slaw & sour cream
- Chorizo & new potato Spanish style tortilla (gf)
- Black bean, portobello mushroom & cheese quesadillas (v)

Pies | \$6.50

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

Sausage Rolls | \$5.00 (2 portions each)

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

Seafood | \$7.00

- 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 chilli dipping sauce (gf)
- Spiced prawn skewers with sumac yoghurt (gf)



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More Meat Items

- Chilean beef empanadas (x2 each) - \$5.50
- Lamb & buckwheat koftas (*gf*) - \$7
- Lemon herb chicken skewers with lemon mayonnaise (*gf*) - \$7
- Hot Japanese Katsu Skewers with shredded slaw and tonkatsu sauce (*v*) - \$7
- Breakfast frittata with Parma ham, mushrooms, and fresh herbs (*gf*) \$5.50

More Vegetarian & Vegan friendly | \$5.50

- Vegetable Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot with an almond butter chilli dipping sauce (*v, gf*)
- Caramelised 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*)
- Miso glazed aubergines (*vg, gf*)



Salads | \$5.50 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 chilli dressing

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





C A T E R I N G

Afternoon Tea Menu

We recommend 1-2 afternoon tea items.

Cookies (v) | \$5.00

- 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) | \$6.00

- 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
- Raspberry & cheesecake chocolate brownies
- Ginger crunch
- Portuguese custard tarts
- Chocolate covered strawberry fruit skewers (seasonal)
- American apple pies
- Burnt Basque cheesecake
- Cherry & yuzu cheesecake

Lamingtons and doughnuts (v) | \$6.50

- Chocolate & strawberry jam
- Lemon curd & coconut
- Raw lamingtons with raspberry jam (gf, vg)
- Saffron custard doughnut
- Black Doris jam doughnut

A little more... (v) | \$12.00

- 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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