



## Food by Little Red

Food by Little Red is a small boutique catering company offering customised menus to clients seeking a unique and memorable experience. Attached is a sample menu however we also cater to special requests and/or dietary requirements.

### Buffet Menu

Our buffet menu comes with a choice of 2 meat dishes, 4 salads, selection of artisan breads and rolls and accompanying relishes, dressings and condiments for \$55 - \$60 per head + GST

#### Choose 2 meat dishes from the following options:

- Honey and beer glazed half ham
- Moroccan spiced lamb tagine
- Rosemary, garlic and sherry marinated beef fillet
- Herb rubbed venison tenderloin with red wine and cranberry jus \* additional charge
- Pork tenderloin rolled and stuffed with ground almonds, parmesan and spinach
- Slow roasted pork belly with pink peppercorns and caramelised pear
- Fijian goat masala with poppadoms
- Baked tarragon and grape chicken thighs
- Chicken thighs baked with wine, dried apricots, prunes, olives and herbs
- Smoky lemon and paprika chicken thighs
- Lemon and coriander spiced hot smoked side of salmon\*
- Kaffir lime infused monkfish with tomato and lemon

#### Choose 4 salads from the following options:

- Garden green salad
- Roasted new potato, balsamic mayo and parmesan salad
- Raw food baby spinach, carrot, beetroot and seeds with orange dressing
- Seasonal green salad (eg asparagus and green bean) with red kidney bean and red pepper
- Broccoli and cauliflower salad with red chilli and lemon parsley dressing
- Cumin spiced lentil and bean salad with feta and red peppers
- Coleslaw with apple and raisins
- Red cabbage, peanut and wasabi slaw

- Fennel, radish and walnut slaw
- Roast vegetable and rocket pesto dressing
- Peshwari rice with coriander and caramelised onions
- Apricot, almond and herbed cous cous
- Orzo, tomato, red onion and basil

### **After Dinner Options**

- Cheese Platter \$250 + GST (based on being for a minimum of 20 people): 4 types of cheese, dried fruit, spiced pecan and petit four selection with homemade parmesan shortbread and selection of crackers
- Petit fours platter \$9.50 per head + GST (based on being for a minimum of 20 people): 3 types of petit four

### **Dessert options**

#### **Choice of 2 at \$14 per head + GST:**

- Rich cherry and chocolate sponge trifle
- Fresh fruit and lemon curd Eton mess
- Rum espresso tiramisu
- Caramelised banana and raspberry coulis Eton mess
- New York cheesecake
- Citron tart and fresh cream
- Chocolate and orange bread and butter pudding
- Orange and almond cake with cardamom syrup, vanilla cream and pistachio (gluten free)\*
- Salted caramel profiteroles
- Seasonal fruit tarte tatin
- Selection of fresh seasonal fruit\*
- Seasonal fruit crumble with cream or custard\*\*

### **Service staff costs**

If the numbers are between 20 – 30 people 1 chef and front of house supervisor would be sufficient.

#### **Staff costs:**

Chef @ 35 per hour + GST (minimum of 4 hours)

Front of house supervisor @ 30 per hour + GST (minimum of 4 hours)

Front of house @ 27 per hour + GST (minimum of 4 hours)

## **Delivery option**

Food by Little Red endeavours at all times to ensure high standards of food safety. Food will be delivered chilled and must be refrigerated until served. We cannot accept responsibility for food once it has been delivered.

It is possible to have certain items delivered pre plattered or delivered ready to serve or with heating instructions.

We will arrange collection of platters at your convenience however we do have to charge clients for breakages.

There is a \$50 + GST charge for all deliveries within the Central Auckland area for all events.

## **Terms and Conditions**

Food by Little Red require full payment 7 days prior to the event by direct bank transfer. A quote can be provided prior to an invoice being issued.

Should the event be cancelled by the client after payment has been made only 50% of the payment will be refunded.