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98 Waikawa Road Picton Marlborough Sounds

A PACKAGE OF IDEAS FOR YOUR NEXT FUNCTION

- * All Prices are G.S.T. **Exclusive**.
- * Payment is required within **7 days** of your function.
- * Delivery / pick-up by arrangement

BREAKFAST Ideas and suggestions
Banana and cinnamon stuffed French Toast \$6.00
Vanilla Waffles with Mixed seasonal Berries \$8.00
Bircher Muesli, fresh fruit and yoghurt \$6.50
Oven Roasted Tomatoes, Bacon and scrambled eggs on an English styled Muffin \$9.00
Eggs Benedict with smoked salmon and spinach \$9.00

BREAKFAST PLATTER
Savoury and sweet mini Muffins, toasted stuffed Ham and cheese croissants, Bacon and Egg small rolls, selection of small sweet Danish, Fresh Fruit Kebabs \$15.00 per person

COFFEE AND TEA BREAKS MENU	
All items are individually priced	
Mini Bagel Filled with Smoked Salmon	\$3.50
Mini Croissant Filled with Ham and Brie	\$3.50
Mini Mince Pies	\$2.00
Muffins - Apple and Cinnamon with	\$2.50
Muffins - Banana and Vanilla with Butter	\$2.50
Muffins - Blueberry and White Chocolate	\$2.50
Muffins - Cheese Bacon and Onion with	\$2.50
Muffins - Cheese, Onion and Spinach	\$2.50
Muffins - Fresh Herbs, Spring Onion and	\$2.50
Scones - Cheese with Butter	\$2.50
Scones - Date Scones with Butter	\$2.50
Scones - Homemade Plain with Jam and	\$2.50
Scones - Pumpkin and Cheese	\$2.50
Mini Savouries	\$2.00
Chicken Sausage Rolls	\$2.00
Sausage Rolls	\$2.00
Club Sandwiches	\$2.00
Pinwheel Sandwiches	\$2.00
Quiche - Asparagus and Brie	\$2.00
Quiche - Spinach and Feta	\$2.00
Tartlets - Ham, Cheese and Leek	\$2.00

COFFEE AND TEA BREAKS MENU	
Savoury Mountain Bread Roll-Ups	\$2.00
Homemade Biscuits (2 per person)	\$2.50
Lemon or Pecan Tart	\$2.50
Pikelets with Jam and Cream	\$2.50
Sultana, Apple and Spice Scroll	\$2.50
Sweet Danish Selection	\$2.00
Sweet Treats - Ginger Slice, Caramel Fudge Brownie, Healthy	\$2.50

LUNCH MENUS

More Formal Lunches can be Designed for your Special Occasion or Function

PLOUGHMAN'S LUNCH	LUNCH - MENU 1
French Crusty Bread Edam Cheese, Pickles, Salami Roast Beef and Horseradish Sauce Gherkins and Pickled Onions Tomato, Lettuce and Cucumber \$12.50 per person - Plus GST	(Light lunch on the run for small groups) Ham and Cheese Sandwich Mini Mince Pie Homemade Biscuit \$10.00 per person Plus GST
LUNCH - MENU 2	LUNCH - MENU 3
Large Chicken Bagel with Salad Thai Beef with Steamed White Rice Corn and Bacon Fritter Mango Chutney \$12.50 per person - Plus GST	Mini Bagels filled with Smoked Salmon Bacon and Egg Scots Quiche Pie Chicken Bites with Lime Mayo Dip Fresh Fruit and Cheese Platter \$15.50 per person - Plus GST
LUNCH - MENU 4	LUNCH - MENU 5
(Hot and Cold Quick Lunch for Busy) Beef Lasagne Tossed Salad with Dressing Baked Jacket Potato Bread Roll and Butter Lemon Tart \$15.00 per person - Plus GST	Mix Club Sandwiches, Pinwheels, Chicken Rolls and Roll-Ups Zucchini and Bacon Slice Mini Mince Pies Fresh Fruit Platter \$16.00 per person - Plus GST

DELI STYLE LUNCH ITEMS
Seafood chowder full of local produce \$9.00 each
Mussel fritters with seafood dressing \$5.00 each
Sweet Corn and Bacon Fritters with avocado dressing. \$5.00 each
Zucchini, Feta and Spinach Fritters with Tomato and Basil Mint salsa \$5.00 each
Cajun and Chicken Potato cakes Mignons \$8.00 each
Grilled crab and potato cakes with Lime dressing \$5.00 each
Baked scotch eggs coated with parmesan, cheddar, oats, cornflakes, garlic. \$5.00 each
Stuffed Feta and spinach Portobello Mushrooms \$4.00 each
Noodle fritters with smoked salmon and creamed cheese \$5.00 each
Moroccan Piced Lamb Shanks \$10.00 per serve
Smoked Salmon Kumara Cakes with sour cream side dressing \$5.00
Fresh Salmon and Kumara Danish \$10.00 2 portion serve
Whole Vegetarian Frittata; spiced vegetables chargrilled, Mango Chutney \$35.00 for 12
Egg-plant Lasagne with home made pasta gluten free option as well \$40.00 for 12
Generous Home-made Chicken Satays with Gourmet Deli Peanut sauce \$4.50 each

PLATTERS MENUS

(All Platters are for a minimum of 10 People)

ITALIAN ANTIPASTO PLATTER	MIDDLE EASTERN PLATTER
Smoked and Dried Italian Meats Sausage Marinated Olives Feta Cheese Hummus and Basil Pesto Basket of Fresh Bread	Hummus, Dhal, Falafel and Dolmades Roasted Egg Plant Dip Mini Kofta Balls Chicken Patties Basket of Naan Bread
\$10.00 per person	\$10.00 Per Person
VEGETARIAN PLATTER	GREEK STYLE PLATTER
Crunchy Seasonal Vegetables Tomato and Garlic Salsa Corn and Spring Onion Dip Falafel and Hummus Dolmades Cheese Straws and Crackers	Grilled Feta Marinated Squid Taramasalata (fish roe dip) Tzatziki Yoghurt and Cucumber with Local Marlborough Olives Dolmas (Vine Leaf Rolls) Home-made Flat Breads
\$10.00 per person	\$10.00 per person
MIXED SEAFOOD PLATTER	SANDWICH PLATTER
Local marinated raw fish Nigidi raw salmon on cooked suchi rice Steamed Marlborough Mussels Sashimi Rice Balls Shrimps with Cocktail Sauce Soya Sauce , Wasabi , Pickled Ginger	Club Sandwich Pinwheels Asparagus Rolls Chicken Rolls Fresh Fruit Platter Naan Rolls
\$15.00 per person	\$15.00 per person
MEDITERRANEAN STYLE PLATTER	FRUIT AND CHEESE PLATTER
Centre Bowl of Aioli Small Boiled New Potatoes Red Peppers Blanched Green Beans Olives, Tomato Wedges Hard Boiled Eggs Smoked Fish Cold Chicken Prawns Rare Beef Marinated Squid Italian Sausage Served with Sandwich Brown Bread	Diced Fresh Fruit A selection of available seasonal Fruit A Selection of New Zealand premier Whitestone Cheeses and Crackers
	\$12.50 per person
	MINI TARTS PLATTER
	Chocolate Mousse, Patisserie cream fruit, Blueberry, Lemon Meringue Pie, Lemon and Lime Curd and Pecan Pie Price on application.
	SWEET TREAT PLATTER
	small wedges of fudge brownie caramel slice, chocolate rough and ginger slice garnished with grapes or seasonal berries. Price on application.
\$18.00 per person (A Minimum of 10 People)	

DELI FOODS
Marinated Marlborough Olives \$8.00 per pottle
Marinated Feta with Lemons and Capers \$8.00 per pottle
Chicken Liver Pate 110gms pottle \$5.00
Duck Liver Pate 110gms pottle \$5.00
Vacuum Packed Terrines \$7.00 per slice
Whole terrines \$75.00 about 12 sliced
Pheasant and Turkey
Chicken, Pork cherry and Pistachio
Duck Terrine
Chicken, Portobello mushroom terrine
Chicken Tenderloins, seeded mustard and semi-dried tomato
Wild Boar and Venison Terrine
Vegetable Terrine; eggplant, asparagus, fresh herbs, courgettes, peppers, fennel, potato
Fresh salmon, smoked salmon cream cheese gherkins and capers
Turkey roasted garlic and fig
Basil and cashew Pesto 110gms \$5.00
Watercress Pesto 110gms \$5.00
smoked salmon, capers and dill pate \$5.00 110gms
Harrisa 110 gms \$8.00
Pumpkin, cashew and feta dip \$5.00 110gms
Tomato basil Mint salsa \$110gms \$5.00
Extensive Local New Zealand Cheeses Price on application
Flat Breads \$4.00 each
Pide Breads (Turkish) \$5.00 each
Focaccia slabs \$10.00
Salads
Marinated Mushrooms
Tabouli
Chargrilled Vegetables finished with Basil Pesto
Roasted Kumara, Pumpkin and Potato with Rosemary, Garlic and local Olive Oil
Baby Cos, Avocado and Bacon Salad with Caesar dressing
Orzo Salad with Mushroom and Almonds
Watermelon, Feta and Herbs
A wide range of award winning New Zealand Whitestone cheeses and other more local cheeses of great note. Price and description on request.
Prices on application.

COCKTAIL MENU**Minimum of 15 of each item Priced per item**

BEEF	
Chiritzo, Edam and Olive sticks	\$2.00
Herb Meat Balls with Plum sauce	\$2.50
Mini mince potato top pies	\$2.00
rare Beef Canapés with horseradish	\$2.50
Marinated rare sliced beef with spring onion, mustard, olives, capers and peppers in a mini bread roll	\$3.00
sesame soy glazed beef skewers	\$2.50
Sausage Rolls with dipping sauce	\$2.00
CHICKEN	
Chicken Bites with Lime Aioli	\$2.50
Chicken Sausage Rolls	\$2.00
Chicken Falafel	\$2.50
Thai Chicken Cakes with Chilli Dipping	\$2.50
smallish chicken satays sticks	\$3.00
LAMB	
Moroccan Lamb Filo Triangles	\$2.00
Thai Lamb Cakes with chilli sauce	\$2.50
Lamb and mint Croquets	\$2.50
Spiced Lamb Kofta with Hummus	\$2.50
PORK	
Bacon and Mushroom Bread cases	\$2.50
Bacon and Mushroom mini Quiche	\$2.00
Han, cheese and corn tartlets	\$2.50
Rosemary, ham, cheese mini muffins	\$2.50
Bacon and Scallop rollups	\$2.50
SEAFOOD	
Crab Cakes with Avocado Dip	\$3.00
smoked Marlborough mussels with seafood sauce	\$1.80
cucumber and salmon rounds	\$2.00
Fresh salmon sushi	\$2.00
savoury piklet with smoked salmon creamed cheese	\$2.50
Thai Fish cakes	\$3.00
VEGETARIAN	
Onion marmalade with sour cream in pastry cases	\$2.50
Chargrilled vegetable Tartlets with Pesto	\$2.50
Falafel with hummus	\$2.00
Club Sandwiches	\$2.00
feta and spinach filo triangles	\$2.00

ARE YOU GAME
Baked Rabbit with mushroom and thyme
Jugged Hare poached and pickled in local red wine and herbs
Brined Rack of wild boar with roasted apple sauce
Slow pot roasted wild venison that had been marinated in red onion and juniper berries and sherry
Wild Goat stew an old ie but a goodin
Mint & Mustard crusted Rack of lamb with jelly on the side
Grilled Lamb rump steak cooked naturally and finished off with basil mint pesto
Cold smoked eel on 5 grain fresh bread topped with a cold cream of horseradish sauce
Whole basted Pheasant served on a bed of Kumara mash and a side of redcurrant jelly
ALL PRICED ON APPLICATION AND AVAILABILITY
DESSERTS / CAKES
Moist Crange and Almond Cake gluten free
Fig and Calnut Cake with Lemon syrup
Old fashioned Chocolate Cake
Chocolate Guinness Cake
Tiramisu
Classic Shortbread
Afghans
Real Ginger Biscuits
Poached Orange Biscuits
Amoretti's gluten free Almond Biscuits
Excellent Date Scones
BISCOTTI chocolate, coffee, mocha, fruit & nut, pistachio & ginger

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