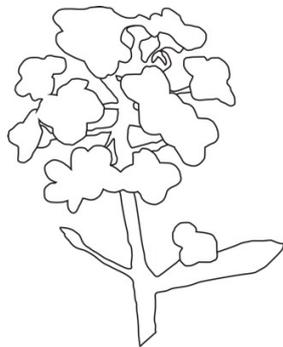


This menu provides delicious options for business meetings or functions where food can be eaten while your guests or colleagues are mingling. For more formal events, please contact us and we can create a beautiful menu your guests will love.



Please confirm bookings 48hrs in advance.
Pricing below in NZD including GST

Classic Morning Tea 8.00

Scone, mini tart/quiche, sausage roll

Sweet Tooth Morning Tea 6.00

Fruit muffin, cinnamon swirl

Savoury Morning Tea 8.50

Mini corn fritters, filled croissant, lovash with salmon, beetroot & cream cheese

Gluten free morning tea 8.50

Scone, mini tart, bacon wrapped 'sausage roll'

Basic morning tea 6.00

Spelt club sandwich, fruit muffin

Classic Lunch 15.50

Sourdough filled roll, small housemade pie, fruit or salad, sweet slice

Meat Lover's Lunch 16.50

Pulled chicken or beef and slaw bun, small housemade pie, chicken nibbles or meatballs, sweet slice

Vegetarian Lunch 15.00

vegan on request
Sourdough filled roll, small housemade bean chilli pie or stuffed mushroom, fruit or salad, sweet slice

Healthy Lunch 14.50

gluten, dairy & cane sugar free
Noodle box salad, fruit, sweet

Basic Lunch 12.00

Sourdough filled roll, sausage roll, fruit or sweet slice

All lunches can be made gluten free, a 1.00 charge applies for this option

Alyssum Cafe 12 Massey Ave Pukekohe 09 238 1645 catering@alyssum.co.nz

High Tea \$17.50
available in house or delivered

Mini scones with cream and jam
Mini citrus tarts
Sweet bites
Brioche sliders
Crostini
Savoury tart

with Fine & Dandy tea or filter coffee \$20.50

Cheese platters

Range of Mercer and other local cheeses with fruit, pickles and bread

5 person serving 40.00
10 person serving 75.00

Antipasto platters

Cold meats, range of cheeses, dips, marinated veges, olives, fruit and bread

5 person serving 80.00
10 person serving 150.00

Canapés

We provide a custom service for canapés to suit your function requirements. Below is a selection of what we offer:

Cherry tomato & Mercer gouda skewers with housemade pesto (gf)
Cucumber 'wraps' with salmon & herbed cream cheese (gf)
Salmon, beetroot & cream cheese on housemade lavosh (gf)
Prosciutto, brie & nut crostini
Ham, gouda & remoulade crostini
Blueberry cashew cream & mint crostini (v)
Chicken, cranberry & brie tart
Mushroom & goat's cheese coconut tart (gf)
Pesto marinated mushroom with whipped potato (v gf)
Mini Caesar salad

Whole cakes

Raw cake garnished with edible flowers \$75

Carrot, chocolate, lemon or gluten free chocolate fudge
with cream cheese icing, ganache or glaze
round (serves 8-10) \$45 slab (serves 16) \$65

Dietary restrictions happily catered for Please note all care is taken to minimise allergen contamination but ingredients may contain traces beyond our control