



# Catering Menu

<p><b>Morning / Afternoon Tea</b> <b>Lunch</b></p> <p><b>Savoury</b></p> <p>Cheese scones          Quichette          Frittata          Filled schiacciata          Filled croissant          Wraps          Crostini          Seasonal salad          Mini burgers (Hokkaido-style milk bun)          Skewers          Sausage roll</p>	<p><b>Morning / Afternoon Tea</b> <b>Lunch</b></p> <p><b>Sweet – day time</b></p> <p>Mini muffins          Brownie          Biscuit selection          Sweet scones          Fruit tarts          Truffles          Profiterole with sweet cream filling          Brioche bialy          Danish selection          Fruit selection</p>	<p><b>Evening Functions</b></p> <p><b>Canapes</b></p> <p>Smoked salmon mousse on rye toasts          Gougeres (cheese-filled choux)          Koftas with dipping sauce          Blini with vegetable mousse          Fried polenta cake with caramelised onion          Creamy mushrooms on sourdough toast          Crostini with seasonal toppings          Rösti with seasonal toppings          Mini burgers (Hokkaido-style milk buns)          Arancini (rice balls) with dipping sauce          Cheese and crackers          Antipasto platters</p> <p>Canape selection available after 3.00pm</p>
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## Contact Details

Gilbert's Fine Food

A: 47 Otaki Street, Dunedin 9012

300 Highgate, Dunedin 9010

P: 03 455 7161

E: [shop@gilbertsfinefood.co.nz](mailto:shop@gilbertsfinefood.co.nz)

## General Notes

We are passionate about food and service and will do what we can to make your event a success.

We source best quality ingredients; ethically produced and locally where possible. Our eggs and meats are free range. We follow traditional techniques, including sourdough for most of our breads.

All items are prepared in our Dunedin bakery.

All serving equipment such as crockery, cutlery, trays and crates belongs to Gilbert's Fine Food and non-return or breakage may incur a charge.

We operate Monday through Saturday (closed Sundays and public holidays).

## Ordering and Delivery

Please place your order by email to [shop@gilbertsfinefood.co.nz](mailto:shop@gilbertsfinefood.co.nz).

We require a minimum of 3 days' notice, and final catering numbers are required no later than 12.00pm of the last business day before your function.

We can cater to most dietary requirements – please contact us to discuss the details.

Depending on time frames, number of people catered for, and workload for the bakery, we may not always be able to supply your desired item. We will be in touch regarding changes if these are needed.

We are happy to discuss variations to items listed on our menu.

We recommend the following serving sizes:

- Morning and/or afternoon tea – 1-2 items per person
- Lunch – 3-4 items per person
- Canapes – 3-4 items per person

We have a range of non-alcoholic beverages available – please contact us to discuss if required.

We can deliver to the central CBD between 8.00am and 5.00pm; further afield and/or other times by agreement.

## Pricing and Payment

Cost is \$4.50 incl. GST per item per person. This may change for special requests.

A delivery charge of \$8.00 incl. GST applies within the Dunedin CBD; this increases to \$10 plus GST for further afield.

Serving staff can be provided at \$30 incl. GST per hour or part thereof.

Payment by bank transfer is preferred. We can accept cash and credit cards in store. We can issue invoices for our B2B customers with payment due within 7 days.

Minimum numbers

- Morning / afternoon tea: 5 people
- Lunch: 5 people
- Canapes: 12 people

Prices shown above are valid as at 01.06.2022 and are subject to change without notice.