

BREAKFASTS

The Light Breakfast

An abundant selection of cereals, fruit preserves and yoghurt
Freshly baked Danish pastries
A selection of warmed croissants, generously filled with ham and cheese
or bacon and egg
Platters of freshly cut seasonal fruit
Freshly brewed coffee, assorted teas, orange juice and iced water

\$18.20

PER PERSON

The Hot Breakfast

Freshly toasted ciabatta with a side of lightly warmed butter
Sizzling rashers of smoky bacon
Succulent breakfast sausages
Crispy hash browns
Oven-roasted tomatoes
Lightly sautéed button mushrooms
Creamy scrambled eggs
KR'S homemade hollandaise sauce
Freshly brewed coffee, assorted teas, orange juice and iced water

\$26.00

PER PERSON

TEA + TREAT BREAKS

One Treat

Select one option below.
Includes freshly brewed coffee, assorted teas, iced water and mints

\$6.50

PER PERSON

Two Treats

Select two options below.
Includes freshly brewed coffee, assorted teas, iced water and mints

\$9.70

PER PERSON

Three Treats

Select three options below.
Includes freshly brewed coffee, assorted teas, iced water and mints

\$12.90

PER PERSON

Additional Tea and Coffee **\$3.30** PER PERSON | Fresh Orange Juice **\$1.65** PER PERSON

Savoury Options

An assortment of freshly-made club sandwiches* GF DF V

A selection of freshly baked savoury muffins

An assortment of homemade savouries (with KR'S tomato relish)

Lightly warmed bacon and egg quiches with a tasty chutney

Hearty homemade sausage rolls (with KR'S tomato relish)

Petite ham and cheese croissants

A selection of fresh sushi* V

Sweet Options

Freshly baked date scones with cream and jam

A selection of freshly baked sweet muffins* GF DF V

Slices of homemade date and walnut or banana loaf* GF

An assortment of homemade cookies

Slices of our freshly baked 'Cake of the Day'

Delectable Kapiti ice-cream tubs

LUNCHES

CLASSIC LUNCH

Option One 'Light'

A selection of **five items** from the 'Hot', 'Cold' and 'Sweet' categories below

Includes freshly brewed coffee, assorted teas and iced water

\$20.80
PER PERSON


Option Two 'Plentiful'



A selection of **six items** from the 'Hot', 'Cold' and 'Sweet' categories below

Includes freshly brewed coffee, assorted teas and iced water

\$24.30
PER PERSON

Cold Options

Vibrant rice paper rolls with tender chicken and fresh seasonal vegetables* 

Soft tortilla wraps with an assortment of fresh, tasty fillings*  

Petite croissants filled with delicious ham and soft brie cheese

An assortment of freshly-made club sandwiches*   

Multigrain baps filled with succulent tandoori chicken, rashers of bacon and tasty cheese, or slices of tender beef, spicy horseradish and fresh rocket leaves

A selection of fresh sushi* 

Platters of freshly cut seasonal fruit


Sweet Options

Best-ever homemade brownie* 

Zingy lemon fudge slice

Buttery shortcake with fresh summer raspberries

Hot Options

An assortment of homemade savouries and quiches (with KR'S 'top-secret' tomato relish)* 

Hearty homemade sausage rolls with chunky tomato relish

Moreish mini-sliders filled with: tender pulled-pork with a fresh homemade slaw; crispy crumbed chicken with a chunky apricot sauce, or; lightly crumbed fish with a fresh homemade slaw and a velvety tartare sauce



Crumbed Kurumi fish bites with a creamy lemon dipping sauce

Crispy crumbed chicken tenders with soft brie cheese

A selection of kebabs including pork and black pepper, juicy beef and tender chicken; with a range of tasty dipping-sauces*  

Slow-roasted Moroccan pumpkin, sundried tomato, spinach and feta pies

Filo parcels with tender chicken, juicy apricot and softly melted brie

Individual homemade pizzas, topped with: chicken, cranberry and fresh baby spinach; mouth-watering meat supreme, or; chorizo, sundried tomatoes, mozzarella and pesto*  

Additional items can be added for **\$3.50** PER PERSON | Fresh Orange Juice **\$1.65** PER PERSON

LUNCHES

FORK LUNCH

Main, Salad and Sweet

One item from each of the categories below (Minimum of 12 people)

\$20.50

PER PERSON

Main Options

Please pick one item

Moreish mini-sliders filled with: tender pulled-pork with a fresh homemade slaw; crispy crumbed chicken with a chunky apricot sauce, or; lightly crumbed fish with a fresh homemade slaw and a velvety tartare sauce

Individual slow-roasted vegetable frittatas with peach and mango chutney* 

Crumbed fish goujons and crispy crosscut chips, served with a creamy lemon sauce and fresh lemon wedges

An enticing assortment of savouries, served with chunky tomato relish

Hearty homemade sausage rolls (with KR'S 'top-secret' tomato relish)

Salad Options

All served in noodle boxes or boats | Please pick one item

Slow-roasted seasonal vegetable salad with crumbled feta and fresh basil

Fragrant Moroccan pumpkin with fresh baby spinach and a zesty lemon and coconut dressing*  

Teriyaki Chicken salad with vibrant Asian noodles

Israeli couscous salad with slow-roasted pumpkin, caramelised onions and lightly crumbed feta* 

Moroccan chicken salad with a light yoghurt and coriander dressing

Tender Thai beef salad with crunchy noodles, roasted cashew nuts and a spicy dressing

Sweet Options

Please pick one item

Our best-ever homemade brownie* 

Zingy lemon fudge slice

Buttery shortcake with fresh summer raspberries

Freshy cut seasonal fruit kebabs

All 'Fork Lunches' include:

Freshly brewed coffee, assorted teas and iced water

Orange Juice may be added for **\$1.65** PER PERSON

Further additional items are available on request

LUNCHES

'ON-THE-GO' LUNCH

Each lunch box includes eco-friendly disposable cutlery and napkins

Option One - 'Light'

Rustic handmade sandwich

served on an assortment of freshly-baked breads,
filled with crisp lettuce, succulent tomato and tasty cheese,
and your choice of:

Melt-in-your-mouth off-the-bone ham with tangy honey-mustard, or

Tender sirloin steak with a sweet plum chutney* GF DF V

Plus, A freshly baked sweet or savoury muffin GF V

A piece of fresh seasonal fruit

Bottled spring water

\$12.80

PER PERSON

Option Two - 'Plentiful'

Rustic handmade sandwich

served on an assortment of freshly-baked breads,
filled with crisp lettuce, succulent tomato and tasty cheese,
and your choice of:

Melt-in-your-mouth off-the-bone ham with tangy honey-mustard, or

Tender sirloin steak with a sweet plum chutney* GF DF V

Plus, A freshly baked sweet or savoury muffin* GF V

A piece of homemade slice* GF V

A bacon and egg savoury (served cold)

\$14.20

PER PERSON

ADDITIONAL ITEMS

Bottled Spring Water or Juice **\$3.30** PER PERSON | Can of Fizzy **\$4.00** PER PERSON | Piece of Seasonal Fresh Fruit **\$1.50** PER PERSON

LUNCHES

BARBEQUE LUNCH

Includes eco-friendly disposable plates, cutlery and napkins

MINIMUM OF 50 PEOPLE

Fresh off the BBQ

Tender scotch fillet minute-steaks - one per person
Juicy sausages - two per person
Sizzling rashers of smoky bacon
Sweet and smoky caramelised onions

Fresh from the Buffet

Roasted potato salad with crispy bacon and a light aioli dressing
Basil pesto, salami and chorizo pasta salad
Homemade crunchy coleslaw
Fresh seasonal mixed green salad
with, freshly baked specialty breads served with a lightly
herbed butter
Tomato sauce

\$26.50

PER PERSON

CANAPES

Savoury Options

Sweet chilli mini pinwheel freshly made club sandwiches

Devilishly good sweet prunes wrapped in streaky bacon

Tartlets of New Zealand blue vein cheese and slow-roasted seasonal vegetables

Fresh spinach, bacon and feta tartlets

Mini tarts with succulent chicken, tart cranberry and softly melted brie

Filo parcels with salami, sundried tomato and fresh spinach

Crumbed fish goujons (with KR'S creamy lemon sauce)

Mini tarts with pesto, feta and slow-roasted seasonal vegetables

A selection of fresh sushi* (V)

Tender chicken or beef mini kebabs

Cream cheese, salmon and zesty lemon blini

Kebabs with prawns sautéed in herb butter

Crispy crumbed camembert with a tangy cranberry sauce

\$18.20

PER PERSON

Sweet Options

Mini chocolate cases filled with custard, raspberry and fresh seasonal fruit

Chocolate coated cream puffs filled with a sticky salted caramel or fresh yoghurt cream

Petite pastry cases filled with an assortment of mousses, topped with fresh seasonal fruit

PLATTERS

TEN PEOPLE PER PLATTER

Cheese

\$53.90

A generous selection of three New Zealand cheeses. Served with sundried tomatoes, peppered salami, hummus, basil pesto and an assortment of gourmet crackers

Sushi

\$64.00

A selection of fresh sushi with pickled ginger, wasabi and soy* 

Bread and Dips

\$38.00

Lightly toasted slices of fresh specialty breads, served with creamy garlic aioli, fresh basil pesto and a capsicum and apricot chutney

Oldie but a Goodie

\$59.40

An assortment of mini spring rolls, samosas, pork wontons and fish goujons, served with KR'S specialty lemon sauce and our tangy sweet and sour.

Hot and Savoury

\$63.80

Juicy beef bites with tangy plum sauce, hot homemade savouries, lightly crumbed fish bites with KR's specialty lemon sauce, and crispy crumbed camembert with a tangy cranberry dip

Sandwich Platter

\$60.00

A selection of freshly made club sandwiches, classic chicken roll ups and mouth-watering mini-pinwheels*



Tarts and Filos

\$55.00

An assortment of succulent chicken, cranberry and brie mini-filos, and juicy sundried tomato, salami and feta tarts

The Meat, Meat and Meat Platter

\$58.00

A delicious selection of tender rump steak kebabs, crispy crumbed chicken kebabs and juicy lamb bites, all served with a spicy apricot dipping sauce

The Big Sweet

\$54.00

A naughty (but oh so nice) selection of decadent salted caramel bites, creamy custard-filled chocolate cases, and light and fresh yoghurt cream puffs

DINNERS

BUFFET DINNER

MINIMUM OF 30 PEOPLE

Option One - 'Light'

Either one meat dish or one carvery item
One base item
One vegetable
One salad
One sweet

\$35.00
PER PERSON

Option Two - 'Plentiful'

Either two meat dishes or two carvery items
One base item
Two vegetables
Two salads
One sweet

\$45.00
PER PERSON

Option Three - 'Abundant'

Two meat dishes
One carvery item
One base item
Two vegetables
Two salads
Two sweets

\$58.00
PER PERSON

Meat Dishes

Melt-in-your-mouth chicken breasts, stuffed with fresh pesto and cream cheese and wrapped in streaky bacon

Tender chicken roulade with a sweet apricot stuffing

Slow-roasted lamb shanks with fresh rosemary and mint

Slow-roasted rump of beef with seasonal mushrooms, caramelised onions and a rich pan gravy

Carvery Items

Crispy roasted pork loin served with a chunky apple sauce

Warm honey-glazed ham on the bone, served with a seeded mustard

Roasted prime rib beef served medium-rare, with tangy honey mustard and a rich pan gravy

Tender roasted leg of lamb served medium-rare, with KR's mouth-watering mint sauce

Base Items

Gourmet minted new potatoes served with a lightly herbed butter

Roasted skin on baby potatoes cooked with whole garlic cloves

A medley of tender roast potato, kumara, pumpkin and fresh herbs

KR'S specialty potato bake, full of creamy, cheesy, garlicky goodness

Vegetables

Fresh market cauliflower and broccoli in a homemade creamy gratin

Lightly roasted baby carrots, served with a honey and sesame seed drizzle

Long garden-green beans with flaked toasted almonds

A mouth-watering selection of fresh seasonal vegetables

DINNERS

BUFFET DINNER CONTINUED



Salads

Slow-roasted kumara, orange and red onion salad*  



Light and fresh Greek salad with tomato, cucumber, red onion, feta, fresh parsley and a tangy vinaigrette

Crisp broccoli, bacon and sliced almond salad with a delicate white wine dressing

Light couscous salad with red onion, cucumber, toasted pine nuts and fresh herbs

Slow-roasted seasonal vegetable salad with fresh basil and crumbled feta*  

Revitalising ripe red salad, with chickpeas and goji berries*  

Avocado, red onion and walnut salad served with fresh mesclun and a balsamic dressing*  

Fragrant Moroccan pumpkin with fresh baby spinach and a zesty lemon and coconut dressing*  

Sweet

Individual pavlovas with fresh, seasonal fruit toppings. A Kiwi classic!

Homemade sticky date pudding served with gooey caramel sauce and lightly whipped cream

A selection of freshly-made cheesecakes, including: summer raspberry and white chocolate, kiwi-classic jelly tip, fresh peach and passionfruit, and zesty lemon

Warm self-saucing pudding served with a lightly whipped cream

All Buffet Dinner Options Come With:

An assortment of warmed specialty breads with a lightly herbed butter – on the buffet

Refreshing iced water with lemon slices and fresh mint - on the guest tables

Freshly brewed coffee, assorted teas and after dinner mints – later, from the coffee station

ADDITIONAL ITEMS

Fresh fruit platter for **\$3.80** PER PERSON

DINNERS

THREE COURSE DINNER

\$68.00

PER PERSON

The Entrée

PLEASE CHOOSE TWO OPTIONS

Light and crispy filo cases filled with tender lamb, fresh spinach and feta, served with a sweet and spicy plum sauce

Perfectly-cooked prawn kebabs, lightly sautéed in chilli and coriander butter and served on a seasonal mixed green salad

Tender and tasty Thai beef salad

The Main

PLEASE CHOOSE TWO OPTIONS


Succulent slow-roasted lamb shank on a kumara and pumpkin mash, served with a rich pan gravy

Creamy seafood chowder served with lightly toasted garlic ciabatta

Mild and creamy butter chicken curry on steamed fragrant rice, served with crispy poppadums

Tender chicken breast stuffed with fresh basil pesto, wrapped in streaky bacon and drizzled with a spicy apricot sauce

Scotch beef fillet (served medium-rare) with a creamy potato gratin, oven baked tomatoes and fresh micro greens

Courgette, haloumi and basil fritter stack served with a fresh and fiery rocket, red onion and walnut salad*  

The Dessert

PLEASE CHOOSE TWO OPTIONS

Dark homemade chocolate brownie served with lightly whipped cream and fresh berries

Jelly tip cheesecake ... say no more!

Homemade sticky date pudding served with gooey caramel sauce and lightly whipped cream

Three Course Dinner Menu Includes:

Warmed dinner bap with a lightly herbed butter - delivered to guests' tables

Refreshing iced water with lemon slices and fresh mint - on the guests' tables

Freshly brewed coffee, assorted teas and after dinner mints – later, from the coffee station

BEVERAGE SELECTION

Sauvignon Blanc

	BOTTLE	GLASS
Giesen The Brothers	\$41.70	\$10.00
Giesen Organic	\$40.00	\$8.70
Ara Single Estate	\$39.10	\$8.70
Giesen Vineyard Selection	\$33.00	\$7.80
Marlborough Ridge	\$29.50	\$6.50
Bay and Barnes	\$24.40	\$6.10

Chardonnay

Giesen The Brothers	\$51.30	\$12.20
Ara Single Estate	\$39.10	\$8.70
Giesen Vineyard Selection	\$33.00	\$7.80
Marlborough Ridge	\$29.60	\$6.50
Bay and Barnes	\$24.40	\$6.10

Pinot Gris

Ara Single Estate	\$39.20	\$8.70
Giesen Vineyard Selection	\$33.00	\$7.80

Riesling

Giesen The Brothers	\$41.80	\$10.00
Giesen Estate	\$33.10	\$7.40
Marlborough Ridge	\$29.60	\$6.50
Bay and Barnes	\$24.40	\$6.10

Sparkling

Classic Cuvee	\$40.00	\$8.70
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Merlot

Geisen Vineyard Selection	\$33.00	\$7.80
Marlborough Ridge	\$29.60	\$7.50
Bay and Barnes	\$24.40	\$6.10

Pinot Noir

Giesen The Brothers	\$48.70	\$12.20
Ara Single Estate	\$47.00	\$10.40
Giesen Vineyard Selection	\$36.50	\$8.70

Shiraz

Peter Lehmann The Barossan	\$47.00	\$10.43
Peter Lehmann Hill and Valley	\$42.60	\$8.70
Peter Lehmann Art n Soul	\$30.00	\$7.40

Cabernet Sauvignon

Peter Lehmann Hill and Valley	\$42.60	\$8.70
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Premium Beer

	GLASS
Corona – served with lemon/lime	\$7.00
Steinlager Pure	\$7.00
Heineken	\$7.00

Standard Beer

Tui	\$6.10
DB Export	\$6.10
Speights	\$6.10
Speights Old Dark	\$6.10
Steinlager Light	\$6.10
Amstel Light	\$6.10
Heineken Light	\$6.10

RTD's

Jim Beam and Cola	\$6.10
Gordon's Gin and Tonic	\$6.10
Coruba & Cola	\$6.10
Smirnoff Ice	\$6.10

Non-Alcoholic


Keri Gold Premium orange juice	\$10.40 (2 L)	\$3.50
Coca-Cola, Diet Coca-Cola, Sprite, L&P (330 ml)		\$3.50
Bundaberg ginger beer (375 ml)		\$4.40
Bundaberg lemon, lime and bitters (375 ml)		\$4.40

TERMS AND CONDITIONS

Manfeild Catering Menus

KR'S Café and Catering are passionate about providing you the food and service that you require for your event. This means we work with you to ensure your functions meets your expectations and budget. Our team can design menus to suit your individual requirements, taste and budget.

Menus can be tailored to meet dietary requirements; options are noted on the menu:

 Gluten Free  Dairy Free  Vegetarian

Further options are available on request.

All menus include dedicated wait staff, crockery, cutlery, glassware and napery requirements.

All menu and beverage prices are GST exclusive

Final numbers and menus are to be confirmed no later than five working days prior to the event date

Terms and Conditions

Events with 150 pax or less a 10% non-fundable deposit is required to secure your booking. Indicative numbers and menu selections are required at this time.

Events with 150 pax or more a 40% non-fundable deposit is required to secure your booking. Indicative numbers and menu selections are required at this time.

Final numbers and menus are to be confirmed no later than five working days prior to the event date

Any breakages/losses of equipment will be on charged on the final account.

Payment terms are strictly seven days from receipt of invoice

Prices and menus are subject to change

Dietary requirements may incur a \$1 charge per person

For more information and to book catering contact:



MANFEILD

 FUNCTIONS & EVENTS

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