

A light blue graphic of a fork on the left and a spoon on the right, both facing outwards, with a large circle in the background. The words "Catering Menu" are written in a dark blue, cursive script across the center of the circle.

Catering Menu

KR'S Cafe and Catering is passionate about providing the food and service required for your event.

This means we work with you to ensure your functions meets your expectations and budget.

The KR'S team can design menus to suit your individual requirements, taste and budget.

The coffee we use is Roasters Choice Arrosta Single Origin.

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

GF Gluten free | DF Dairy free | V Vegetarian.

Further options are available on request.

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

ALL MENU AND BEVERAGE PRICES ARE GST EXCLUSIVE

FOR MORE INFORMATION AND TO BOOK CATERING CONTACT

Manfeild | 59 South Street, Feilding | (06) 323 7444 | experience@manfeild.co.nz

www.manfeild.co.nz



BUFFET OPTION ONE

\$17 per person

Muesli, yoghurt & raspberry compote GF DF V

Freshly baked danish pastries

Mini filled bacon & egg croissants

Fresh cut seasonal fruit platter

Freshly brewed coffee, assorted teas, orange juice & iced water

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BUFFET OPTION TWO

\$23 per person

Cereal buffet of muesli, cornflakes
& all bran served with fruit preserves & yoghurt

Individual bacon & egg muffins

Mini fruit muffins

Fresh cut seasonal fruit platter

Freshly brewed coffee, assorted teas, orange juice & iced water

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BUFFET OPTION THREE

\$26 per person

Toasted sliced ciabatta with butter on the side

Rashers of smokey bacon

Grilled breakfast sausages

Grilled hash browns

Oven baked tomatoes

Lightly sautéed button mushrooms

Creamy scrambled eggs

KR'S homemade hollandaise sauce

Freshly brewed coffee, assorted teas, orange juice & iced water



ONE ITEM
\$6.30 per person

including freshly brewed coffee,
assorted teas, orange juice, iced
water & mints

TWO ITEMS
\$8.80 per person

including freshly brewed coffee,
assorted teas, orange juice, iced
water & mints

THREE ITEMS
\$10.30 per person

including freshly brewed coffee,
assorted teas, orange juice, iced
water & mints

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JUST FRESHLY BREWED COFFEE & ASSORTED TEAS
\$3 per person
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SAVOURY

Homemade assorted savouries with KR'S tomato relish

Assorted club sandwiches * (GF) (DF) (V)

Assorted pinwheel sandwiches * (GF) (DF) (V)

Gourmet quiche of the day with accompanied
KR'S chutney

Assorted pinwheel scones

Homemade sausage rolls with KR'S tomato relish
Spinach & feta muffins

Corn fritter with plum sauce * (GF) (DF) (V)

SWEET

Freshly baked date scones served with cream & jam

Homemade chocolate eclairs

Freshly baked selection of sweet muffins * (GF)

Homemade loaf * (GF)

Home-baked assorted cookies

Homemade assorted sweet slices

Fresh fruit skewers



FINGERFOOD LUNCH

Four items (*quick bite*)
\$19.80 per person

including freshly brewed coffee,
assorted teas, iced water, platter of
homemade assorted sweet slices &
fresh fruit skewers

Five items (*light lunch*)
\$22.30 per person

including freshly brewed coffee,
assorted teas & iced water, platter of
homemade assorted sweet slices &
fresh fruit skewers

Six items (*more substantial*)
\$24.10 per person

including freshly brewed coffee,
assorted teas & iced water, platter of
homemade assorted sweet slices &
fresh fruit skewers

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COLD

Club sandwiches with assorted fillings * GF DF V

Tortilla wraps with assorted fillings * GF V

Mini croissants filled with smoked chicken & avocado

Mini filled rolls with salad with your choice of roast beef
& relish or chicken & brie cheese * V

Sushi * V

HOT

Homemade assorted savouries & quiches with KR'S
tomato relish

Mini beef burgers, filled with salad, mozzarella
cheese & apricot chutney * V

Kurumi crumbed fish bites with creamy lemon
dipping sauce

Crumbed chicken tenders with brie cheese

Beef balls with plum dipping sauce

Homemade sausage rolls with KR'S tomato relish

Selection of pork & black pepper, chicken or beef kebabs
Spinach & feta filo parcels

Chicken, apricot, cashew nut & brie filo parcels

Homemade individual pizzas * V



MAKE A SANDWICH

Minimum 25 guests

\$19.80 per person

Selection of freshly baked baguette's, ciabatta buns & wholemeal bread

Choice of two cold meats from the following: sliced ham off the bone, medium rare roast beef, roast lamb or sliced chicken

Platters of lettuce, sliced tomato, cucumber & cheese

A selection of dressings, pickles & relishes

Platter of assorted homemade sweet slices or cake of the day

Freshly brewed coffee, assorted teas, orange juice & iced water

PRE-PACKED LUNCH ON THE GO BOXES

\$14.20 each

Each lunch box includes eco-friendly disposable cutlery & napkins

Dagwood sandwich or tortilla wrap * GF DF V

Fresh seasonal diced fruit

Green salad with dressing on the side

Freshly baked sweet muffin * GF or homemade slice

Homemade savoury or quiche – add \$2.60

Bottled water or juice – add \$3.00

BARBEQUE LUNCH

Minimum 50 guests

\$24.50 per person

This menu includes eco-friendly disposable plates, cutlery & napkins

Freshly Cooked Off The Barbeque

Minute scotch fillet steaks, one per person

Sausages, two per person

Rashers of smokey bacon, one per person

Caramelised onions

Freshly Prepared From The Buffet

Homemade potato salad, with a light aioli dressing

Basil pesto, salami & chorizo pasta salad

Homemade coleslaw

Mixed green salad

Sliced fresh specialty breads served with herbed butter

Tomato sauce

Barista coffee available on request



MINIMUM 30 GUESTS

Canapes are tray serviced to guests by KR'S wait staff with eco-friendly cocktail napkins

Four items

\$16 per person per hour

Six items

\$21 per person per hour

SAVOURY

Smoked salmon mousse served on cucumber slices

Mini sweet chilli pinwheel sandwiches

Devils on horseback – prunes wrapped in streaky bacon

New Zealand blue vein cheese tartlets with roasted vegetables

Spinach, bacon & feta tartlets

Bacon & egg tartlets

Crumbed fish goujons with KR'S specialty lemon sauce

Roasted vegetable, pesto & feta cups

Open beef or lamb sliders with melted cheese & cherry tomatoes

Sushi (V)

Chicken or beef mini kebabs

Blini with cream cheese, salmon & zesty lemon

Mini pizzas with salami, chorizo, mozzarella cheese, pineapple & rich steak sauce * (V)

Prawn kebabs sautéed in herb butter

Crumbed camembert with cranberry dipping sauce

SWEET

Mini chocolate cases filled with custard, raspberry & seasonal fruit

Chocolate coated cream puffs filled with salted caramel or yoghurt cream

Petite filled pastry cases filled with assorted flavours of mousse, topped with seasonal fruit



10 PAX PER PLATTER

CHEESE – \$49

Selection of three New Zealand cheese's, crackers, sundried tomatoes, salami, KR'S specialty hummus & basil pesto.

VEGETABLE – \$36

Sliced carrot, cucumber, celery, capsicums, rice crackers & homemade babaganoush

SUSHI – \$60

Selection of sushi with pickled ginger, wasabi & soy * V

BREAD & DIPS \$38

Sliced specialty breads served with three dipping sauces: creamy garlic aioli, basil pesto, capsicum & apricot chutney

OLDIE BUT A GOODIE – \$54

Mini spring rolls, samosas, pork wontons & fish goujons, served with two dipping sauces: KR'S specialty lemon & sweet & sour.

HOT SAVOURY – \$58

Beef bites, homemade savouries, sweet chilli crumbed chicken tenders & mini hotdogs, served with two dipping sauces: tomato & plum

SANDWICH PLATTER – \$60

A selection of freshly made club sandwiches, classic chicken roll ups & mini pinwheel sandwiches * GF DF V

SWEET – \$54

A selection of salted caramel bites, chocolate cases filled with custard, & yoghurt cream filled puffs



BUFFET
Minimum 30 Guests

Option one
\$35 per person

One dish or one carvery meat
One starch
One vegetable
One salad
One sweet

Option two
\$45 per person

Two meat dishes or two carvery
One starch
Two vegetables
Two salads
One sweet

Option three
\$58 per person

Two meat dishes
One carvery
One starch
Two vegetables
Two salads
Two sweets

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MEAT DISHES

Pesto & cream cheese stuffed chicken breasts wrapped
in streaky bacon
Chicken roulade with apricot stuffing
Slow roasted rosemary & mint lamb shank
Slow roasted beef rump in a rich thick pan gravy
with mushrooms & caramelised onions

MEAT CARVERY

Roasted pork loin served with chunky apple sauce
Honey glazed ham on the bone, served cold
with seeded mustard
Prime rib medium rare roasted beef served with
honey mustard & pan gravy
Roasted boneless leg of lamb cooked medium
rare served with KR's mint sauce

STARCH

Gourmet minted new potatoes served with herbed butter
Roasted skin on baby potatoes cooked with garlic gloves
Roast potato, kumura & pumpkin & herb medley
KR'S specialty creamy cheese garlic potato bake

VEGETABLE

Cauliflower & broccoli in a homemade creamy gratin
Baby carrots served with a honey & sesame seed drizzle
Long green beans with toasted almonds
Selection of fresh seasonal vegetables



BUFFET CONTINUED . . .

SALAD

- Traditional iceberg salad with sliced eggs & tomatoes & cheese served with KR's mayo
- Roasted kumera, orange & red onion salad * GF V
- Greek style salad with feta, tomato, cucumber, red onion, parsley & vinaigrette dressing
- Broccoli, bacon & sliced almond salad with a light white wine dressing
- Couscous salad with herbs, red onion, cucumber & toasted pine nuts
- Salami, chorizo & basil pesto pasta salad
- Curried rice salad with diced capsicum, corn kernels, red onion in a light curry drizzle * GF V
- Mesculan, avocado, red onion & walnut salad served with balsamic dressing * GF V
- Orzo salad with ribboned basil & red bell peppers * GF V

SWEET

- Individual pavalovas with seasonal fruit toppings
- Homemade apple & raspberry crumble served with fresh whipped cream
- Raspberry & white chocolate cheesecake
- Chocolate torte served with Greek yoghurt
- Lemon meringue pie served with whipped cream
- Fresh fruit platter

ALL OPTIONS INCLUDE:

- Assorted warmed speciality breads with herbed butter on the buffet
- Iced water with lemon slices & fresh mint, on the guest tables
- Freshly brewed coffee, assorted teas & after dinner mints, later from the coffee station



THREE COURSE SET MENU

\$68 per person

This menu is served by alternate plate drop to guest tables

ENTRÉE – CHOOSE TWO

Filo case filled with lamb, spinach & feta
served with spicy plum sauce

Prawn kebabs, lightly sautéed in chilli &
coriander butter, served on mixed green salad

Thai beef Salad

Shrimp & avocado wonton cups

MAIN – CHOOSE TWO



Slow roasted lamb shank served on
kumera & pumpkin mash with gravy

Creamy seafood chowder served
with garlic ciabatta bread

Mild butter chicken served on rice with poppadoms

Chicken breast stuffed with basil pesto, wrapped in
streaky bacon & drizzled with spicy apricot sauce

Scotch beef fillet cooked medium rare served on potato
gratin with oven baked tomatoes & micro greens

Courgette, haloumi & basil fritter stack served with a
rocket, red onion & walnut salad *  

DESSERT – CHOOSE TWO

Dark homemade chocolate brownie served
with whipped cream & berries

Jelly tip cheesecake

Homemade sticky date pudding served with
caramel sauce & whipped cream

Chocolate cases filled with mousse,
custard & topped with seasonal fresh fruit

MENU INCLUDES

Warmed dinner bap with Whitestone Manuka smoked
butter, platter to guest tables

Iced water with lemon slices & fresh mint,
on the guest tables

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



Beverage Selection

SAUVIGNON BLANC

Giesen The Brothers	\$41.74	\$9.57
Giesen Organic	\$40.00	\$8.70
Ara Single Estate	\$39.13	\$8.70
Giesen Vineyard Selection	\$33.04	\$7.83
Marlborough Ridge	\$29.56	\$6.52
Bay & Barnes	\$24.35	\$6.09

CHARDONNAY

Giesen The Brothers	\$51.30	\$12.17
Ara Single Estate	\$39.13	\$8.70
Giesen Vineyard Selection	\$33.04	\$7.83
Marlborough Ridge	\$29.56	\$6.52
Bay & Barnes	\$24.35	\$6.09

PINOT GRIS

Ara Single Estate	\$39.13	\$8.70
Giesen Vineyard Selection	\$33.04	\$7.83

RIESLING

Giesen The Brothers	\$41.74	\$9.57
Giesen Estate	\$33.04	\$7.39
Marlborough Ridge	\$29.56	\$6.52
Bay & Barnes	\$24.35	\$6.09

SPARKLING

Classic Cuvee	\$40.00	\$8.70
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MERLOT

Geisen Vineyard Selection	\$33.04	\$7.83
Marlborough Ridge	\$29.56	\$7.52
Bay & Barnes	\$24.35	\$6.09

PINOT NOIR

Giesen The Brothers	\$48.70	\$12.17
Ara Single Estate	\$46.96	\$10.43
Giesen Vineyard Selection	\$36.52	\$8.70

SHIRAZ

Peter Lehmann The Barossan	\$46.96	\$10.43
Peter Lehmann Hill & Valley	\$42.61	\$8.70
Peter Lehmann Art n Soul	\$29.56	\$7.39

CABERNET SAUVIGNON

Peter Lehmann Hill & Valley	\$42.61	\$8.70
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Beverage Selection

PREMIUM BEER

Corona – served with lemon/lime	\$6.96
Steinlager Pure	\$6.96
Heineken	\$6.96

STANDARD BEER

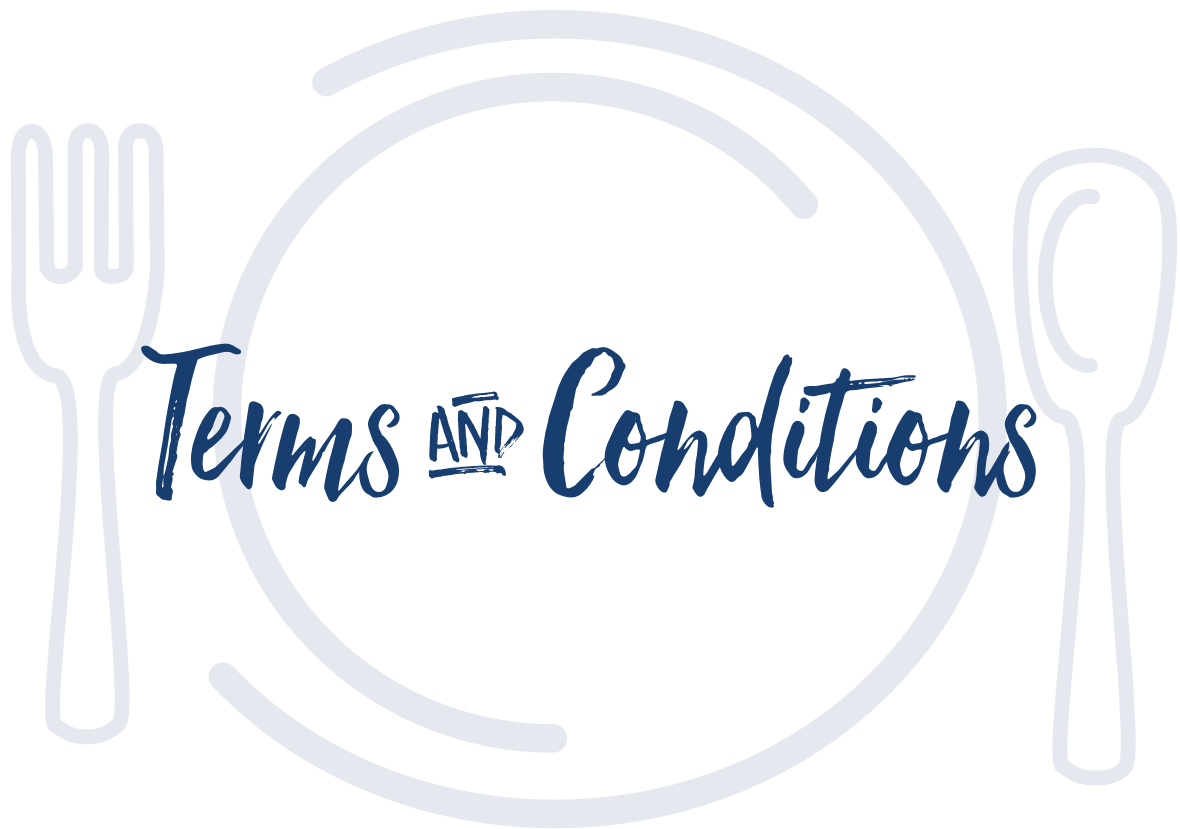
Tui	\$6.09
DB Export	\$6.09
Speights	\$6.09
Speights Old Dark	\$6.09
Stinlarger Light	\$6.09
Amstel Light	\$6.09
Heineken Light	\$6.09

RTD'S

Jim Beam & Cola	\$6.09
Gordon's Gin & Tonic	\$6.09
Coruba & Cola	\$6.09
Smirnoff Ice	\$6.09

NON-ALCOHOLIC

Kerri Gold Premium orange juice	\$10.43 (2 L)	\$3.48
Coca-Cola, Diet Coca-Cola, Sprite, L&P (330 ml)		\$3.48
Bundaberg ginger beer (375 ml)		\$4.35
Bundaberg lemon, lime & bitters (375 ml)		\$4.35
Bottled water (400ml)		\$3.00
Bottled water (750ml)		\$4.00



The Manfeild catering booking form must be signed and returned to accept the quote and confirm catering order.

Events with 150 pax or more require a non-refundable deposit to secure your booking.

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.

All menu and beverage prices are GST exclusive.
Payment terms are strictly seven days from receipt of invoice.

PRICES AND MENUS ARE SUBJECT TO CHANGE

