

SWEETS

Large Range of Sweets available - just to list a few:

- Hot Fudge Sensation, Moist Chocolate Cake Served Warm & Covered with a Fudge Sauce
- Choc Berry Cheesecake (Jellytip)
- Ambrosia, Yoghurt, Fruit, Marshmallows
- Baked Lemon Meringue Pie
- White Chocolate & Raspberry Cheesecake
- Fresh Fruit Salad using seasonal fruit
- Mini Pavlova topped with Fresh Cream, Passionfruit & Fruit Garnish
- Individual Bannoffee Pie, Caramel, Banana, Whipped Cream
- Warm Sticky Date Pudding Served with Toffee Sauce & Whipped Cream
- Rhubarb & Apple Crumble with Custard
- Glazed Baked Apple Strudel, Served with Cinnamon Cream
- Moist Carrot Cake with Thick Cream Cheese Icing
- Brandy Snaps
- "Old Favourite" Trifle
- Black Forest Gateau
- Raspberry Pavlova Roulade
- Chocolate Baileys Cheesecake
- Cookies n Cream
- Tiramisu
- Pecan Pie
- Citrus Tart served with Fresh Whipped Cream

FINGER FOOD SWEETS

Served on Platters to each guest tables or on the Buffet station. A selection of all of the following below:

- Profiteroles Cream Filled & Chocolate Dipped
- Swiss Rolls - Vanilla & Black Forest
- Petite Fours - Tarts - Berry Crumble, Chocolate Caramel, Lemon Meringue, Passionfruit Mango, Fruit Garnish

Gluten Free Sweets and other dietary options available on request.

CROCKERY AND CUTLERY HIRE

We are able to organise Hirepool (crockery, cutlery, table cloths, etc) for you, this cost is past onto you with an added 10% handling fee (this covers the ordering, delivery, cleaning, and returning of the hired equipment). Depending on where you plan on having your dinner will determine what needs to be hired.

TERMS & CONDITIONS

- All orders and changes must be made 10 working days prior to your order.
- A minimum of 50 people is required.
- \$5 delivery charge in the CBD. Charges out of the CBD will reflect the location.
- All catering is delivered on platters/baskets. Serviettes are provided.
- All items belonging to Sweet as a Nut, must be left at point of delivery for pickup. Charges may apply if a second pick up is required.
- Damaged or non-returned items belonging to Sweet as a Nut will incur a charge at replacement cost.
- Wait/Bar Staff can be provided at a rate of \$25 per hour, per staff member for a minimum of 2 hours.
- Prices exclude hire. A set up fee may apply.
- Sweet as a Nut recommends food to be consumed within 2 hours for Food Safety reasons.
- Menu's and costs should be treated as a guide only - subject to seasonal availability & fluctuations in food prices etc
- Large group bookings may require a deposit.
- Trading hours are Monday to Saturday
- A 15% surcharge will apply on Public Holidays.
- **Payment to be made 7 days from date of invoice. We accept Cash, Cheque or Bank Deposit.**
- All prices are GST exclusive.
- Cancellations may incur a fee at the discretion of Sweet as a Nut.
- Large functions/weddings cancelled less than 10 working days prior to the event will incur a charge for 50% of the quoted price.
- A venue surcharge may apply
- 30 minute Consultation Available



Sweet as a Nut

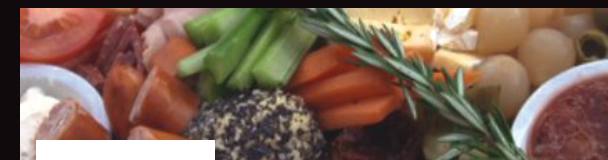
PROFESSIONAL CATERING

Preferred caterer of Dunedin's finest venues. We offer a diverse complete hassle-free catering service tailored to your budget.

Corporate morning & afternoon teas, lunches, cocktail functions and buffet dinners. (Excludes silver service)



Buffet 2015



TEL: 03 471 4875
CELL: 021 471 487
PRIVATE BAG 1924, DUNEDIN
EML: CATERING@SWEETASANUT.BIZ
WWW.SWEETASANUT.BIZ

Minimum of 5 people. All our prices are GST exclusive

Build Your Own Buffet

SET MENU OPTIONS

Option 1:

2 Hot Mains + 4 Vegetables + 2 Sweets

Option 2:

1 Starter + 2 Hot Mains + 4 Vegetables + 2 Sweets

Option 3:

1 Starter + 2 Hot Mains + 5 Vegetables + 3 Sweets

Option 4:

3 Hot Mains + 5 Vegetables + 3 Sweets

Option 5:

1 Starter + 3 Hot Mains + 5 Vegetables + 3 Sweets

NUMBERS per person

	50-80	80+
Option 1	\$37	\$35
Option 2	\$42	\$40
Option 3	\$49	\$47
Option 4	\$51	\$49
Option 5	\$56	\$54

STARTERS

A selection of finger food may be walked around your guests OR antipasto's placed on tables around your event.

HOT MAINS

▶ Customers Favourites

CHICKEN DISHES

- ▶ Roasted Chicken Breast wrapped in Streaky Bacon & Gravy
- Chicken Korma with Naan Bread, Steamed Rice and Served with Minted Yoghurt
- Crumbed Chicken Breast Pocketed with Dried Apricots and Cream Cheese
- Pasta with Chicken & Chorizo Roasted Pepper and Mushroom

BEEF DISHES

- ▶ Roast Beef with Wholegrain Mustard Crust, studded with Garlic & Rosemary, served with Horseradish Sauce & Gravy
- Beef Stroganoff accompanied with Steamed Rice

PORK DISHES

- Apricot Roast Ham on the Bone
- Sweet & Sour Pork Served with Vegetables & Steamed Rice or Noodles
- Creamy Carbonara Pasta with Bacon & Mushroom, finished with Freshly Grated Parmesan
- Roast Loin of Pork with Sage & Onion Stuffing on the side, Crackling, Apple Sauce & Gravy

VEGETARIAN DISHES

- Creamy Risotto of Rocket & Parmesan, Flat Cap Mushrooms & Topped with a Sun-dried Tomato Pesto
- Roasted Pumpkin, Sun-dried Tomato & Pinenut Lasagne

SEAFOOD DISHES

- Aoraki Hot Smoked Salmon served with Lemon Caper Mayonnaise
- Crumbed mini fillets of fish served with Lemon & Tartare

SEAFOOD SIDE

- Smoked Salmon Fettuccine with Capers & Lemon Cream Cheese Sauce. **\$70** (serves 15-20 people)

LAMB DISHES

(Price on application, surcharge applies)

- Rack of Lamb, Herb Crusted or Plain
- Oven Roasted Boned Lamb stuffed or plain

VEGETABLES

POTATO DISHES

- ▶ Steamed Gourmet Potatoes with Minted Butter.
- ▶ Medley of Seasonal Vegetables, Steamed
- Potato, Onion & Cheese Bake
- Roasted Seasonal Vegetables with Sea Salt & Rosemary - seasonal option
- Broccoli, Cauliflower & Leek Au Gratin
- Roasted Potatoes Plain or with Garlic & Rosemary

SALADS

- ▶ Mixed Garden Green salad
- ▶ Pasta, Chicken, Cashew, with Roasted Red Peppers, Sour Cream & Chive Dressing
- ▶ Mediterranean Vegetable, Feta & Olive Cous Cous
- Kumara & Bacon in Creamy Dressing
- Waldorf, Apple, Celery & Walnut
- Greek, Tomato, Olive, Fetta Red Onion & Cucumber (Olives & Feta can be served separately)
- Four Bean Salad with Italian Dressing
- Caesar with Bacon, Cos Lettuce, Parmesan Shaving Croutons, Egg
- Beef Thai Salad with coriander, cashews & crispy noodles
- Traditional Coleslaw
- Curried Potato & Egg
- Baby Beetroot with Toasted Sesame Seed

BEVERAGES

\$3.00 per person per item

- Selection of Tea & Coffee bags
- milk, sugar and teaspoons provided
- Orange Juice
- \$12 per 3lt bottle (serves 10-15 people)

(Glasses, Cups & Saucers are not provided. Urn and Crockery hire available, please enquire)

- Range of disposable tableware available from 60c each.
- \$15 setup fee may apply

• **Beer & Wine available through Cableways.**