

SALADS

\$4.50 per person

Seasonal variations of salads may be available on request

ANTIPASTO/CARVERY

The following items are served with chutneys/mustards and either a selection of breads or crackers.

- Selection of Cold Meats, Cheese Ball, Pickles and Crudites -**G**- \$7.00pp
- Apricot Roasted Ham on the Bone - \$7.00pp
- Roast Beef with Aioli -\$7.00pp
- Side of Hot Smoked Salmon - \$70.00 per side serves 15-20 people.

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.

OTHER DIETARY REQUIREMENTS AVAILABLE ON REQUEST

We are able to cater for a wide range of dietary requirements, Gluten Free, Dairy Free, Vegan? Not a problem, just let us know when placing your order.

Breakfast Menu on request

TERMS & CONDITIONS

- All orders and changes must be made by 12pm the day prior to your order.
- A minimum of 5 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.



Sweet as a Nut
PROFESSIONAL CATERING

SCOTT MCCREANOR
QUALIFIED IN ALL ASPECTS OF CATERING

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



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)



Finger Food



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Minimum of 5 people. All our prices are GST exclusive

CONFERENCE CATERING PACKAGE

\$6.00 per person
(Great for Morning & Afternoon Tea)

- Selection of Bite Size Cakes & Slices (2pp)
- Mini Cheese Scones with Jam and Butter OR Pinwheel Savoury (1pp)
- Gourmet Club Sandwich (1pp)

FINGER FOOD MENU

\$3.00 per person per item

We recommend 4-6 items per person (pp) for lunch or finger food

(-V-) can be vegetarian / (-G-) can be Gluten Free

► **Customers Favourites**

- • Selection of Gourmet Sandwiches -V- (2pp)
- Mini Bagels - Chicken or Salmon -V- (1pp)
- Mini Croissants filled with Ham, Cheese and Tomato -V- (1pp)
- Sushi with Ginger, Wasabi and Soy Sauce -V- -G- (2pp)
- Chinese Marinated Chicken Nibbles (2/3pp)
- Mini Filled Rolls - Ham or Chicken -V- (1pp)
- Bruschetta topped with Avocado Salsa -V- (2pp)
- Pork Wontons with Sweet and Sour Dipping Sauce -V- (2pp)
- • Crumbed Mini Fillets of Fish with Lemon and Tartare (2/3pp)
- • Mini Spring Rolls & Samosas with Sweet Chilli Sauce -V- (4pp)
- Crumbed Mushrooms with Pesto -V- (2pp)
- Original Savoury Selection with tomato Sauce -V- (2pp)
- Petite Savoury Selection -V- (2pp)
- • BBQ Lamb Kebabs (2pp)
- Kransky Sausage wrapped in Salami -G- (2pp)
- Fresh NZ Green Lipped Mussels -G- (2pp)
- Crumbed Squid Rings with Lemon and Tartare (2pp)
- Savoury Pastries Selection -V- (2pp)
- Kumura Rosti with Aioli -V- -G- (2pp)
- Petite Burgers - Beef, Brie and Plum (1pp)

- Broccoli and Cheese Bites with Plum Sauce -V- (2pp)
- Smoked Salmon Blinis with Cream Cheese & Caper (2pp)
- Bacon Potato Brunch Cakes with Aioli -V- (2pp)
- Pork Meatball Sticks with Plum Sauce (2pp)
- Beef, Green Tomato and Jalapeno Filo Cups (2pp)
- Mini Prawn Cocktails with Seafood Sauce (2pp)
- Crostini topped with Salami, Aged Cheddar and Sweet Onion Jam (2pp)
- Chicken, Cranberry and Brie on French Bread Rounds (2pp)
- Chicken, Brie and Apricot/Capsicum Chutney on Rye (2pp)

\$3.20 per person per item

- Traditional Bacon and Egg Pies (1pp)
- Thai Beef Rice Paper Parcels -G- (2pp)
- Smoked Salmon and Asparagus Tart (1pp)
- Prawn and Coriander Twisters with Seafood Sauce (2pp)
- Bacon, Rosemary and Caramelised Onion Tarts (1pp)
- Smoked Salmon Pastries with Cream Cheese (1pp)
- Chicken, Cranberry and Brie Puff Pastry (1pp)
- Smoked Salmon on Rye with Cucumber and Cream Cheese (2pp)
- Mediterranean Chicken Sausage Rolls (2pp)
- American Rye topped with Roast Beef, Rocket, Sundried Tomato, Parmesan and Aioli (1pp)
- Roasted Hot Pork Cocktail Sticks with BBQ Sauce (2pp)
- Sliced Salmon, Cottage Cheese and Chive Crostini (2pp)
- Mini American Hotdogs with Dijon and Tomato Sauce (1pp)
- Angel Bay Beef Slider with Tomato, Beetroot Chutney, Brie, Aioli and Mesclun (1pp)
- Ciabatta Finger Melts with Ham & Feta topped with Basil Pesto (1pp)
- Bacon, Cream Cheese Puff Pastry Case with Sundried Basil Pesto (1pp)
- Feta and Fresh Tomato Puffs with Basil Pesto -V-(1pp)
- Roast Beef, Horseradish with Seeded Mustard and Rocket nested on a Puff Pastry (1pp)
- Kransky Sausage and Egg Pie with Tomato Relish (1pp)
- Cocktail Club Sandwiches -V-(4pp)

\$3.70 per person per item

- Chorizo Skewers with Capsicum and Red Onion (1pp)
- Pita Pockets with Roast Beef and Yoghurt Dressing, or Falafel -V- (1pp)
- Cajun Chicken wraps with Cream Cheese, and Red Pepper -V- (2pp)
- Door Step Sandwiches - BLT or Chicken -V- (1pp)
- Fresh Fruit Platter
- Cheese Ball served with a selection of Crackers -V-
- Grilled Sweet Chilli Prawn Skewers (1pp)
- Crostini topped with Chicken, Sweet Mustard, Parmesan and Sundried Tomato (1pp)
- Tuna Slider with Cucumber, Tomato and Lettuce (1pp)
- Gourmet Savouries - Selection of -V- (2pp)

\$4.50 per person per item

- Bagel, Roll or Wrap with your choice of Bacon, Lettuce, Tomato, Avocado OR Chicken, Cranberry & Brie OR Beef, Sweet Mustard Pickle, Cheese, Lettuce and Tomato.

\$6.50 per person per item

- Fishermans Basket - Squid Rings, Fish Bites, Prawn Twisters with Seafood/Tartare Sauce and Lemon.

SWEETS

\$3.00 per person per item

- • Selection of bite size Cakes and Slices (3pp)
- Blueberry or Savoury Muffins (1pp)
- Large Cheese Scones with Jam and Butter OR Large Pinwheel Savoury (1pp)
- Fruit Danishes (1pp)
- Afgans (1pp)
- Yoyo's (1pp)
- Chocolate Brownie (1pp)
- Choice of Cake: Carrot, Banana or Chocolate (1pp)
- Selection of freshly baked Biscuits (1pp)
- Choice of Slice: Choc Fudge / Rocky Road Tan / Lolly or Citrus

\$3.50 per person per item

- Chocolate Dipped Creamed Filled Profiteroles (2pp)
- Petite Tartlet Selection (2pp)
- Creamed Lamingtons (1pp)
- Brandy Snaps filled with Chantilly Cream (2pp)
- Caramel Walnut Brownie (1pp)
- Cookies and Cream Slice (1pp)