

Breakfast

\$14.50pp

Sample only*

Individual items from: \$3.50pp

Available 7am-9am

Breakfast comprises of six items per person, is easy to eat and includes a selection of some of the following:

- Breakfast Burritos... Bacon and Egg; Chorizo, Roast Tomato and Scrambled Egg; Chili Bean and Cheese
- Bagel with... Bacon; Pesto; Smoked Salmon and Capers; Roast Tomato. – all with Cream Cheese of course
- Croissant - Champagne Ham and Gruyere Cheese
- Individual Potato and Spinach Frittatas
- Homemade Hash Browns
- Creamy Herbed Scrambled Eggs in Bread Cases
- Kumara Cakes with Bacon Rolls
- Corn and Chilli Fritters
- Fresh Fruit and Yoghurt Parfaits
- Peach and Cream Cheese French Toast
- The Best Banana Bread
- Apple Fritters with Cinnamon Sugar
- Muffins or Danishes (whatever takes our fancy)

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All orders to be placed by email to orders@stellarkitchen.co.nz

Any menu queries please contact

Joanie Meredith

027 296 6105 or the kitchen on 07 859 0465

Morning & Afternoon Tea **\$9.00pp**

Sample only*

Individual items: \$3.50

Available 8am to 11am & 2pm to 4pm

Consists of three savoury items and one sweet.

- Tiny Bagels stuffed with... Creamy Salmon and Capers; Warm Beef, Tomato and Cream Cheese; Cream Cheese and Pesto
- Real Cheesy Buttermilk Scones or Cheese and Chutney Pinwheels
- Asparagus and Parmesan Rolls

Club Sammies

- Herbed Chicken and Feta
- Leg Ham and Honey Mustard
- Cucumber and Dill Aioli
- Turkey, Lettuce and Tomato

Not unsavory

- Chicken and Ricotta Sausage Roll
- Basil and Brie Tarts
- Bacon, Egg and Cheese Tarts
- Potato and Parmesan Tortillas
- Char Grilled Vegetable and Cheese Quesadillas

Sweets

- Jammin Honey Pikelets
- Raspberry and Apple Tea Cakes
- Ginger Snap Cookies
- Chunky Chocolate Chip Cookies
- Fresh Passion Fruit and Coconut Friands

Light MT or AT of 2 items \$6.50pp

(For all day meetings we recommend an afternoon tea of Cheese, Crackers and Fresh Fruit \$7.00pp)

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Working Lunch \$14.00pp

Sample only*

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Available from 11.30am

A superior selection of finger food to keep you going all day. We offer an extensive variety of food for frequent diners; each lunch provides a good nutritional balance from items from each section

Sandwiches

Between the slices! We use a great variety of breads from a great variety of bakers!

Open Faced on Ciabata:

- Feta, Artichoke and Olive
- Hot Smoked Salmon and Watercress Mayo
- Tomato, Basil and Peppered Brie

Hearty:

- BLT, Bacon, Lettuce, Tomato and Mayo
- Warm Herbed Chicken, Roast Capsicum with Feta Lemon Dressing
- Lamb with Plum Chutney on Turkish
- Roast Beef, Cream Cheese and Tomato
- The Best Salad Wrap – Snow Peas, Lettuce, Tomato, Cucumber, Ricotta, Capsicums, Olives, Avocado dressing and Toasted Seeds

Grilled:

- Champagne Ham and Gruyere Cheese
- Bean and Vegetable Quesadillas
- Vine Tomato, Anchovy and Mozzarella

Pie in the Sky

Crispy, Buttery, Flakey or Savory

- Corn and Cheese Filos
- Chunky Chicken and Vegetable Pie
- Creamy Blue Cheese and Walnut Tart
- Smoked Salmon and Herb Quiche
- Mushroom and Bacon Pie
- Just Bacon and Egg (no peas, no carrots or other)
- Real Beef Meaty Pies

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Working Lunch continued \$14.00pp

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Sample only*

Stick it or Stuff it

Grilled with sauces on the side

- Pork and Fresh Pineapple Kebabs
- Chicken, Lemon and Bay Leaf Skewers
- Oriental Beef with Plum Glaze
- Lamb and Mint Koftas
- Herbed Meatballs stuffed with Mozzarella

Not All Vegetarian is Rabbit Food!

- Zucchini and Lentil Pasties
- Mushroom and Leek Tarts
- Herbed Tofu Dip with Crudites
- Sesame and Zuchinni Fritters
- Potato and Chive Patties
- Carrot and Dill Rosti
- Burrito: Egg and Bean with Pumpkin Seed Sauce
- Zucchini and Peanut Burger
- Olive and Sundried Tomato Polenta
- Ratatouille Kebabs
- Bean Tacos

Sugar Rush

- Berry Almond Slice
- Chocolate and Blueberry Tart
- Passion fruit and Pistachio Cookies
- Lemon Syrup Cakes
- Raspberry Macaroon Slice

Express Lunch \$12.50pp

4 items from our daily menu

VIP Working Lunch \$15.50pp

Tailor made to your special requirements combining our daily menu PLUS

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Big Blokes Lunch \$15.00pp

Sample only*

Available from 11.30am

Super Sized Portions For Hard Working Appetites

- Bacon and Egg Pizzas
- Honey Gingered Chicken Kebabs
- Danish Style Beef and Bacon Sandwiches with Onion Jam
- Buttermilk Scones with Ham and Cheese
- Herbed Meat Balls with Fresh Tomato Sauce
- Raspberry Jam Cakes
- Seasonal Fruit, Cheese and Crackers

Plate and Fork Lunch \$16.50pp

Sample only*

Available from 11.30am

Boardroom Style

Winter Sample Menu

- Fresh Salmon Cakes with Preserve Lemon Aioli
- Steamed Rice with Caramelised Leeks, Peas & Feta
- Cucumber & Mint Salad
- Grilled Courgettes with Wilted Spinach & Toasted Almonds
- Artisan Breads
- Orange & Almond Syrup Cake with Yogurt

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Cocktail Hour Platter

\$120.00 office special

Sample only*

Minimum order of 3 platters on weekends

Only Available from 3 - 5.30pm

Substantial, Delicious and Innovative Finger Food for informal after work gatherings. Feeds 20 people, may contain some of the following:

- Goats Cheese Tartlets
- Red Pepper Pikelets with Sunny Tomato Filling
- Mushrooms, Thyme and Basil Pesto on Sourdough
- Spicy Ground Beef Meatballs with Mango Chutney
- New York Style Crab Cakes with Lime Mayonnaise
- Fresh Dates stuffed with Blue Cheese, wrapped in Bacon and Grilled
- Tandoori Chicken Skewers with Mint Yoghurt Dipping Sauce
- Sesame Prawns with Tangy Mint Chutney
- Corn and Potato Fritters
- Pork and Lemongrass Wontons
- Garlic Lamb Kebabs
- Calamari and Lime Balls
- Crisp Parmesan Biscuits
- Florentine Scones with Salami and Sundried Tomatoes
- NZ Cheeses, Grapes, Cured Meats, Dips Crudités

Personalised Fingerfood

Personalised fingerfood menus are available starting from \$10.00pp

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