

MOREISH

KITCHEN

CATERING

festive menu

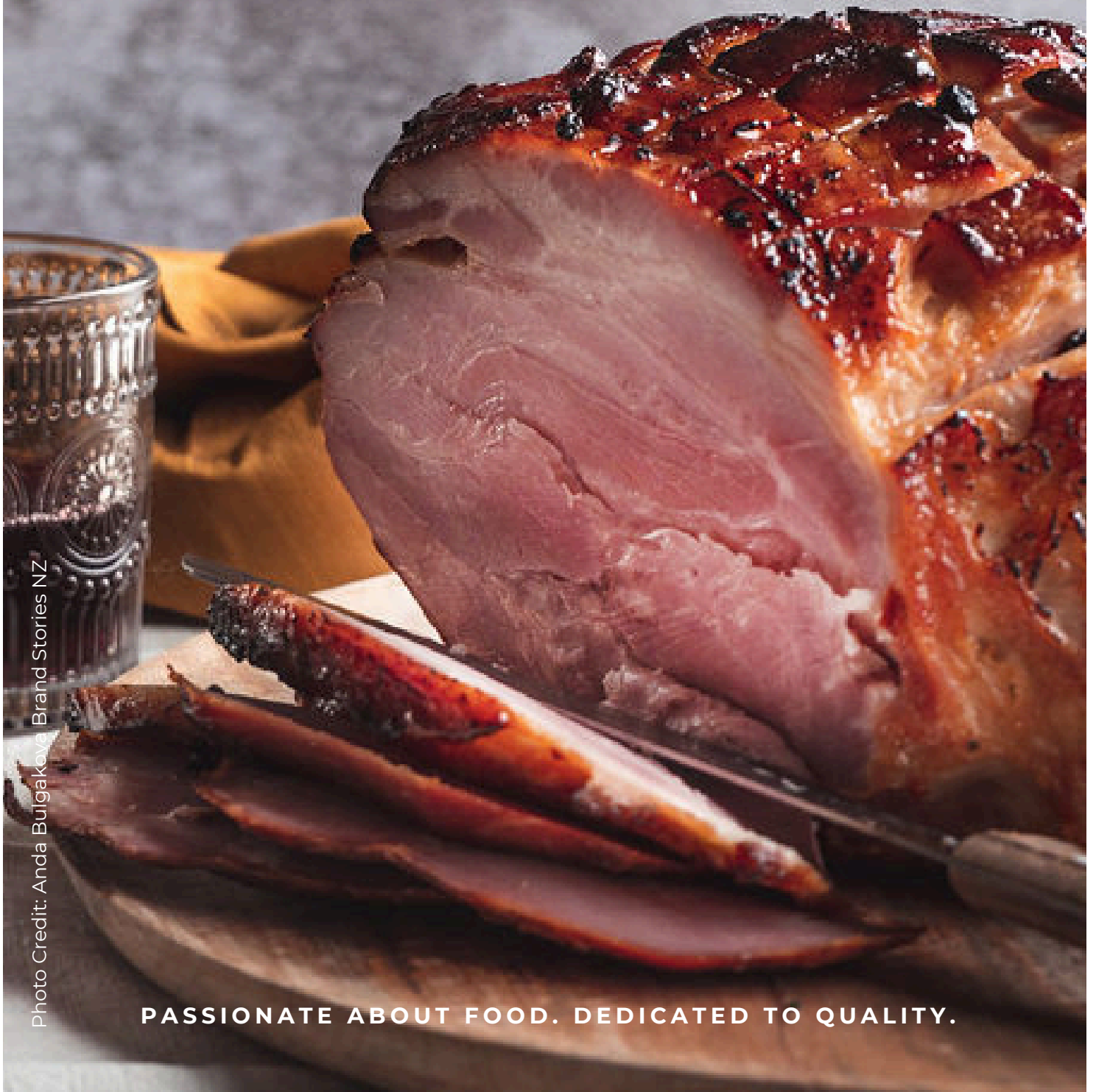


Photo Credit: Anda Bulgakova Brand Stories NZ

PASSIONATE ABOUT FOOD. DEDICATED TO QUALITY.



FESTIVE MENU

We offer a range of self-catering options for your festive celebrations. Select the style which suits you best, and then choose your dishes.

FEAST

Our boxed catering option - delivery of dishes to your venue in a ready-to-serve format.

\$55pp

Add on a dessert selection box for \$5pp

FESTIVE MEAL GRAZE

A selection of meats and salads alongside antipasto dishes, laid on a long table for guests to help themselves. Designed as a meal, to be eaten standing up, sweet treats included.

\$70pp

FESTIVE ANTIPASTO GRAZING TABLE

A lighter style of antipasto dishes to graze on during a drinks reception. Please note, the antipasto table does not replace a meal.

\$40pp

BESPOKE FESTIVE CATERING

Fully-staffed dining options available for your Christmas event.

Please contact us for availability and pricing

Minimum spend is \$1200

Delivery fees apply

All pricing excludes GST

For smaller enquiries please contact us for availability and pricing.

All options include disposable plates and cutlery, and paper napkins

Photo Credit: Anda Bulgakova Brand Stories NZ

feast

We've made it easy for you to serve exceptional food with minimal effort. With no need for onsite staff or chefs, Feast is designed to simplify your event catering.

Each boxed delivery includes flavourful proteins, crisp salads, fresh bread rolls, and our renowned Moreish butter.

Available for collection or delivery.

Includes a Moreish seasonal green salad, condiments, fresh breads and Moreish butter, plus biodegradable palm-leaf plates and wooden cutlery

Select two meats

- Pea and feta couscous salad with lamb backstrap and pomegranate molasses
- Moreish glazed ham on the bone with mustards (GF, DF)
- NZ beef fillet with Moreish salsa verde (GF, DF)
- Lebanese chicken with green goddess dressing and dukkah (GF, DF)
- Chicken Caesar salad (V)
- Potato salad with smoked salmon, dill, green beans, capers and lemon (GF)
- Thai beef salad with chilli lime dressing (DF)

Select two salads

- Moreish herb potato salad (GF, V)
- Rainbow slaw with sesame and toasted seeds (GF, DF, V)
- Pumpkin and feta salad with roasted capsicum and red onions with miso tahini dressing (GF, DF, V)
- Pasta salad with pesto, bacon, corn and capsicum
- Kumara salad with spinach, green beans, pickled onions, parmesan and maple mustard dressing (GF, V)
- Mediterranean orzo salad with olives, feta, cucumber, sundried tomato and fresh herbs (V)

Feast Menu \$55pp

Additional meats available for \$7.50pp

Additional salads available for \$5pp

Add on a festive dessert selection box for \$5pp

festive meal graze

Our specialty.

A festive glazed ham, and beef fillet, plus three salads served alongside all the key elements of a high quality antipasto dish, including seasonal sweet treats and fresh fruits.

The meal graze is meticulously curated for both taste and aesthetic appeal and stretches across a rustic wooden surface. A decadent display at the centre of any event.

- Designed to be eaten standing up.
- Beautiful curated ingredients and styling. Effortlessly impressive and delicious to all.
- Wholesome and filling, this is a full meal standard.
- No onsite facilities required – all food is prepped offsite then assembled and styled in situ.

Festive Meal Graze \$70pp

festive antipasto tables

Antipasto tables are our specialty, and we love making these! If you want to create a 'wow factor' for your welcome drinks, then you can't go wrong with our antipasto tables.

These tables are created with the season in mind and include a large variety of cheese, meats, dips, nuts, fresh fruit, chutneys, crackers and many additional moreish items.

Festive Antipasto Grazing Table \$40pp



Moreish Kitchen

bespoke catering & events

let's get creating



events@moreishkitchen.co.nz



[moreishkitchen](https://www.instagram.com/moreishkitchen)

WANAKA | QUEENSTOWN | CENTRAL OTAGO

Photo Credit: Moreish Kitchen