

CATERING MENU

Morning Teas and Lunches

Savoury

Club sandwiches 2.5

Mini muffins, savoury 2.5

Mini bacon and egg pies 3.0 (vegetarian option available)

Pulled pork or crispy chicken sliders 6.0

Fritatta 4.0

Build your own buns with meat, salad and condiments 17.00

- Choice of pulled pork, hot chicken, ham, pulled beef

- Choice of garden salad or coleslaw

Add garden salad/coleslaw 2.0 per person

Roast vege salad/Pasta salad/Potato salad 3.0 per person

Beef lasagne 15.0

Bacon and egg pie/vegetable quiche/frittata 8.0 per person

Chicken Curry with rice and garlic naan 16.0 per person

Chicken filo 11.0 per person

Pumpkin and spinach filo 11.0



Sweet Options

Mini muffins, sweet 2.5

Fruit kebabs 3.0

Slice 3.0

Bliss balls 3.0

Ginger and date loaf 20.0

LOCAL cake 60.0

Whole slice or chocolate brownie 40.0

CAFÈ & EATERY



LOCAL

240 BROADWAY AVE.

CATERING & EVENTS

LOCAL Cafè & Eatery caters from seasonal fare, sourced from the provinces and prepared fresh daily. Looking to showcase the best the regions have to offer, Local has teamed up with many passionate local suppliers to create healthy and flavoursome offerings perfect for your guests to enjoy. The café supports LOCAL in everyway by being mindful, sustainable and conscience of their impact on the environment, and the community.



EVENT MENU

We supply delicious, fresh options for your event, meeting or business function. We have rooms available, if you wish to have your meeting and catering together. For more information pop in and see us at 240 Broadway, phone 06 280 4821 or email hi@cafelocal.co.nz



Canape Options

3 for 11.0

Extra item 3.5 each

Meat

- + Teriyaki pork belly kebabs
- + Pulled pork wontons + Sliders + Beef bruschetta
- + Crispy chicken pieces with ranch mayo
- + Chorizo crostini with red pepper pesto

Vegetarian

- + Halloumi & red pepper kebabs
- + 3 cheese & caramelised onion tarts
- + Pine nut, spinach & feta risotto balls
- + Crumbed Camembert with plum chili chutney
- + Tomato, feta, balsamic bruschetta
- + Falafel bites with coriander pesto
- + Mushroom and blue cheese crostini

Seafood

- + Mini prawn cocktails
- + Fresh fish bites with lemon mayo
- + Crispy prawns with teriyaki mayo
- + Smoked salmon, potato hash with chili cream cheese and crispy capers



Provincial plate

7.0 per person

A local selection of deli, breads, oils, fruit, nuts and cheese

70.00 LOCAL Sharing Board

Southern spiced fried chicken, salt and pepper calamari, baked camembert, fried cauliflower, parmesan and garlic pita bread, dips and pesto

BBQ Style Dinner

Choose 2 meats 39.00 per person

Choose 3 meats 45.00 per person

- + Pork belly + Scotch fillet + Baked salmon side
- + Lamb/beef/chicken or halloumi kebabs + Crispy southern fried chicken

Choose Three Salads

- + Pasta salad + Garden salad + Coleslaw
 - + Potato salad + Vegetable Salad + Baby herb potatoes
- Comes with garlic breads or fresh buns and condiments

Add Dessert

10.00 per person

Choose One

- + Cheesecake of the day + Sticky date pudding with caramel sauce
- + Lemon meringue tarts + Chocolate brownie with marinated berries
- + Triple chocolate tart + Sweet tasting platter
- + Cheese board