



# THE BIKERY CAFÉ

*Fresh Balance Catering*

## BUFFET STYLE BREAKFAST, LUNCH & DINNER MENU

Beautiful buffet options for workplace catering, functions, venue hosting and evening events

### BREAKFAST BUFFET

#### Continental Buffet | \$19.50 per person

Fresh baked croissants with ham and cheese, relish, jams and butter. Served with fresh fruits, Greek yoghurt with honey, and toasted maple nut granola.

#### Cooked Breakfast Buffet | \$26 per person

Free-range scrambled eggs, bacon, potato rosti, roasted tomatoes and mushrooms, Volare sourdough, five-grain bread, relish, and fresh butter.

#### Athlete Breakfast | \$28 per person

Free-range scrambled eggs, bacon, potato rosti, roasted tomatoes and mushrooms, Volare sourdough, five-grain bread with relish, peanut butter, and fresh butter. Includes overnight oats with grated apple, raisins and cinnamon, served with banana, yoghurt, nuts and seeds.

### LUNCH BUFFET

**From \$28.50 + GST per person | With dessert \$31.50 + GST per person**

|                                                                                  |                                                                                      |
|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| Hoisin pulled pork with Asian slaw and tacos                                     | Make your own burger Beef and chicken option available                               |
| Beef lasagne with roast kumara and pumpkin                                       | Moroccan lamb stew with rice                                                         |
| Beef burritos with black bean rice, sour cream, sweet chili and raw energy salad | Beef bourguignon with roasted shallots, mushrooms, carrots and gourmet potatoes (DF) |
| Shepherd's pie with steamed green vegetables                                     | Moroccan chicken drumsticks with gourmet potatoes                                    |
| Smoked fish pie with steamed mixed vegetables                                    | Steak and ale pie with steamed vegetables                                            |
| Coq au vin chicken with mashed potato                                            | Beef and Guinness pie with pumpkin and kumara mash                                   |
| Sweet and sour pork, fish or wontons with sticky Vegetables rice                 |                                                                                      |



# THE BIKERY CAFÉ

*Fresh Balance Catering*

## DINNER BUFFET PACKAGES

### DINNER BUFFET MENU

| Bronze Menu                                                   | Silver Menu                                                     | Gold Menu                                                           |
|---------------------------------------------------------------|-----------------------------------------------------------------|---------------------------------------------------------------------|
| <b>From \$50 pp</b>                                           | <b>From \$60 pp</b>                                             | <b>From \$75 pp</b>                                                 |
| Two meats, two vegetables, two salads, and two dessert bites. | Two meats, two vegetables, three salads, and dessert selection. | Three meats, three vegetables, three salads, and dessert selection. |

### MEAT OPTIONS

|                                                           |                                                                                      |
|-----------------------------------------------------------|--------------------------------------------------------------------------------------|
| • Roasted New Zealand leg of lamb with sweet garlic gravy | • Free-range chicken breast with lemon and thyme sauce                               |
| • Whisky, marmalade and mustard glazed ham                | • Rosemary and garlic roasted beef with port wine jus                                |
| • Roast pork loin with smashed cider apples               | • Thai red chicken curry with seasonal julienne vegetables and fragrant jasmine rice |
| • Blackened king salmon fillet with gremolata (+\$2 pp)   | • Ask about vegetarian options                                                       |

### VEGETABLE OPTIONS

|                                                                         |                                                   |
|-------------------------------------------------------------------------|---------------------------------------------------|
| • Steamed bok choy and choy sum with ginger, chilli and crispy shallots | • Crispy garlic, sumac and rosemary roasted spuds |
| • Maple and white sesame seed glazed baby carrots                       | • Steamed gourmet potatoes with sage butter       |
| • Cauliflower and broccoli mornay with thyme and almond crumble         | • Creamy Agria potato and thyme dauphinoise       |
| • Steamed seasonal vegetables with lemon butter                         | • Roasted mixed vegetables                        |
| • steam baby carrot and peas                                            |                                                   |



## THE BIKERY CAFÉ

*Fresh Balance Catering*

### SALADS & DESSERTS

#### SALAD OPTIONS

|                                                                                                  |                                                                                     |
|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| • Raw broccoli salad with fennel, cranberries, seeds and mayonnaise                              | • Quinoa salad with vegetables, dried fruit and nuts                                |
| • Mixed green salad with julienne vegetables, tomato, radish, orange and mustard dressing        | • Moroccan-style brown rice salad                                                   |
| • Penne pasta salad with parmesan, tomato, capsicum and spinach pesto                            | • Roast vegetable salad with carrot, potato, kumara, capsicum and onion             |
| • Potato, egg and spinach salad with mustard lemon aioli                                         | • Raw beetroot and carrot salad with toasted seeds and pomegranate dressing         |
| • Cauliflower keto rice with nuts, seeds, dried fruit, fresh herbs, olive oil and lemon dressing | • Greek salad with vine tomatoes, cucumber, feta, olives and herb dressing          |
| • Kumara, potato and bacon salad                                                                 | • Green pea, edamame, fennel and roast sweet potato salad with feta and avocado oil |
| • Marinated beetroot, feta and walnut salad                                                      | • Moroccan cauliflower and chickpea salad with spiced coconut yoghurt               |
| • Israeli couscous salad with vegetables                                                         | • Green apple slaw with carrot, poppy seeds and creamy peanut mayo                  |

#### DESSERTS

##### Hot Pudding Selection | Choose one

Chocolate pudding, bread and butter pudding, vanilla rice pudding, pear and ginger pudding, sticky date pudding, apple crumble or mixed fruit crumble. All puddings are served with Chantilly cream and berry coulis.

##### Bite-Size Dessert Selection | Selection

A selection of bite-size slices, truffles, mini tarts and fresh sliced fruits.

### BEVERAGES & CATERING NOTES

- Tea Total selection and Ozone filtered coffee - \$4.00 per person.
- All platters must be returned to The Bikery Café.
- We reserve the right to make changes depending on seasonal ingredients.
- Delivery within Cambridge town: \$15 + GST. Outside Cambridge: extra \$4/km delivery fee applies.
- The Bikery Café and Fresh Balance Catering offer venue hosting, out-catering to your site, evening catering and functions.

**Email: [catering@freshbalance.co.nz](mailto:catering@freshbalance.co.nz) | Contact: Ankur Thakral, Events Manager - 021 214 0355**