



GOOD FOOD *by* GOOD PEOPLE

## WORKING LUNCHES

### BREAD

- Charred pork belly sliders, pickled onion, Asian slaw, hoisin sauce (gf option, df) 4.5
- Halloumi, roast red onion, tomato, lettuce, mayo mini baguettes (veg, gf option) 4
- House cured salmon, chili chive cream cheese, capers, red onion on mini bagels 4
- Persian spice kumara, leafy greens, red pepper pesto wraps (veg, vegan, df options) 4
- Slow roast duck on steamed bao buns, daikon slaw, sticky mandarin sauce 4.5
- Verdura mista, feta, basil pesto, roquette baby buns (veg, v option, gf option) 4.5
- Falafel, hand chop salad wraps, lemon yoghurt & roast vegetable relish (veg, v option) 4
- Charred lamb bhuna roti, hummus, cucumber mint raita 4.5
- Selection of club sandwiches (veg option, vegan option, df option, gf option) 4.5

### SAVORY ITEMS

- Raw summer vegetable, fresh herb rice rolls, sweet & spicy nuoc cham (gf, vegan) 4
- Malaysian style pork satay, chili & soy sauce (gf, df) 4
- Hand rolled sushi - (gf, do, veg/vegan option available) 3.5
- Pea falafel on lettuce cups, hand chopped tomato relish (gf, vegan) 3.5
- Polenta crumb fried chicken, spicy blue cheese butter, (gf) 3.5
- Classic kiwi mussel fritters, aioli, lemon & cracked pepper 3.5
- Sautéed Swiss chard, roast mushroom, feta, fresh herbs seed tart (veg, gf, vegan option) 3.5
- Pumpkin, feta, sage, burnt butter croquettes, house made relish (veg, gf option) 4
- Crumbed jalapeno, chives & 3 cheese stuffing (veg, gf option) 3.50
- Tomato kasundi & potato turn overs, coriander & mint chutney (veg) 4
- Seasonal vegetable and fontina frittata with tomato kasundi (veg, gf) 4

### SALADS

- Greek salad, stewed olives, fresh lemon, marinated feta dressing (veg, gf) 5
- Thai noodle salad, lemongrass, Asian herbs, sesame & peanut dressings (df, vegan) 5
- Brown rice, charred sweetcorn & silver beet, salsa Verde (veg, v, gf) 5
- Griddled pear & fig, pickled red onion, toasted walnuts & feta (veg, gf, vegan option) 5

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### SHARE & CHAT

(Delicate platters to share, minimum 6pax)

#### MEZZE

Fresh bread, house dips, stewed olives, marinated feta, crudité, crisp pita, charred vegetable  
8.50pp

#### FARMERS ANTIPASTO

Olives, house dips, Caprese kebabs, pesto, baby crudité, olive oil & balsamic  
8.50pp

#### SMORGASBORD

House cured salmon, prawns, rye bread, beetroot apple relish, charred fennel & vegetables, whipped cream cheese  
8.50pp

### FRUIT ITEMS

Fresh fruit seasonal platter 3.50  
Cheese & fruit selection 4  
Fresh fruit salad 4

### SWEET TREATS

Friand of the day (gf, veg) 4  
An assortment of bliss balls (vegan, veg, gf, df) 2.50  
Selection of house made slices (veg) 3.5  
Jaffa Slice (veg) 3.5  
Lemon curd pavlova (veg, gf) 3.5  
Cookie of the day (veg) 3.5

### LET'S CHAT

Minimum quantities – 6pax/pieces per item  
Includes - platters, menu, white cocktail napkins, disposable forks  
Dietary requirements – we are able to cater for all dietary requirements  
Wait staff – we can provide staff to cater for your guests every need; waiters are \$29per hour (minimum 4 hours)  
Please note – all salads come in small noodle boxes unless quoted differently  
GST – all quoted prices are exclusive of GST