

# VEGETARIAN KITCHEN

We are delighted to provide catering to meet your requirements.

We specialise in delicious home-made vegetarian meals, using produce from our garden and local growers (where possible); most of the ingredients will be organic. Food will be dropped off to your event and a small delivery fee will apply. Additional charges apply for food service, set-up and clean-up. Special diets will be catered for, additional charges may apply.

*All prices are per person and exclusive of GST and delivery.  
Minimum order 10 people per item.*

## Dinner Menu

### Chris's famous Indian curry

**\$26.00pp**

*Dahl curry, mixed vegetable paneer curry, organic basmati rice, mixed green salad, papadum, date and tamarind chutney*

### Main: includes mesclun salad, 1 bread option, 1 dip

*Lasagna made with home-made ricotta and a seasonal green (chard/zucchini) \$22.00pp*

*Mushroom and lentil cottage pie \$20.00pp*

*Buckwheat pilaff (leek or beetroot or capsicum) \$18.00pp*

*Mediterranean one-crust pie \$20.00pp*

*Mushroom barley pilaf \$18.00pp*

*Aubergine & capsicum ratatouille \$21.00pp – served with organic quinoa or rice*

*Winter ratatouille \$21.00pp - served with organic quinoa or rice*

*Baked penne pasta with home-made ricotta and chard \$17.00pp*

### Choose One Bread Option, Additional Options

**\$2.00pp:**

*Rosemary & sea salt focaccia (V)*

*Tomato & oregano focaccia (V)*

*Onion & rosemary flat bread (V)*

*Walnut bread (V)*

*Socca bread (GF, V) (with chickpea flour)*

*Buckwheat/rice/seed flatbread (GF, V) – highly recommend*

*Almond bread extra \$1.50pp (GF)*

*Cheese and almond bread extra \$1.50pp (GF)*

*Almond and coconut bread \$1.50pp (GF)*

### Choose One Dip:

*Kale pesto (seasonal)*

*Basil pesto (seasonal)*

*Sundried tomato tapenade*

*Roasted spicy carrot*

*Tomato relish*

*Babghoush (seasonal) additional \$1.00pp*

### Sides: \$5.00pp per option

*Roasted vegetables*

*Kumara/potato/pumpkin gratin*

*Braised florence fennel & cabbage*

*Green bean and corn (seasonal)*

### Salads: \$3.00pp per option

*Warm beetroot, feta and walnuts*

*Roasted pumpkin & feta*

*Buckwheat or quinoa tabbouleh*

*Warm potato salad*

*Mediterranean lima bean or chickpea salad*

*Roasted vegetable salad with seeds*

*Raw beetroot, carrot and raisin salad*

*Greek salad*

*Asian inspired brown rice salad*

### Suggested Menus

*Lasagna, roasted vegetables, mesclun salad, seasonal pesto, focaccia*

*Buckwheat pilaf, gratin, mesclun salad, sundried tomato tapenade, buckwheat flat bread*

*Ratatouille, quinoa, mesclun salad, basil pesto, focaccia*

### Dessert: \$6.50pp per option – All Served with Home-made Ice-cream

*Apple-crumble*

*Apple and Feijoa crumble (seasonal)*

*Baked lemon cheesecake*

*Sticky date pudding & butterscotch sauce*

*Self-saucing chocolate cake*

*Apple and blueberry shortcake*

*Plum shortcake (seasonal)*

*Banana cake with ganache icing*

*Berry crumble cake*

*Carrot cake with cream cheese icing*

*Apple strudel*

*Panna cotta with strawberry coulis (GF)*

*Fig, Brazil nut & banana tart (GF, V, NS)*

*Orange & almond syrup cake (GF)*

*Banana nut cake (V, NS)*

*Cacao chia seed and date pudding with almond milk (GF, V, NS)*

*Raw blueberry cheesecake (GF, V, NS) \$8.00pp*

*V = Vegan, GF = Gluten Free, DF = Dairy Free, NS = No Sugar  
(stevia an option for sweet items, additional charge applies)*

### Extras

*Organic Plunger Fairtrade Coffee \$2.50pp per serving*

*Selection of Organic Tea's \$2.50pp per serving*

*Jug of fruit juice \$6.00/litre*

Vegetarian Kitchen

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