

PERCY CATERING MENU

PLEASE NOTE

ALL PRICES ARE EXCLUDING GST. 48 hours notice required. Please inform of any dietary requirements, we can cater to all. Order by emailing hello@percycfe.co.nz.

SWEET

(Minimum order of 10 per item for smaller one and 6 per item for bigger one)

CAKES | 7 *

Vanilla and berry
Chocolate sponge
Lemon and coconut
Raspberry lamington
Chocolate lamington

BAKED GOODS | 5.2

Sweet muffin
Savoury brioche
Date scones
Cheese scones

SLICES | 5.2*

Chocolate brownie
Chocolate caramel
Coconut caramel (GF)
Ginger crunch

SAVOURY

(Minimum order of 6 per item for smaller one and 4 per item for bigger one)

QUICHE | mini 4.5/ full size 9.5

Ham, cheese and tomato
Chicken and brie
Mushroom, spinach and feta (V)

WRAPS | 11.5 *

Fried chicken
Smoked Chicken
Flafel (V)(GF)

MINI PIES | 4.5

Tomato & Mozzarella Lettice (v)
Mince
Mince & Cheese

SAUSAGE ROLLS | mini 4.5/full size 9.5

Cumin lamb
Beeff
Pork and fennel

SANDWICHES | 11.5 *

Free range bacon, eggs and tomato
Smoked salmon, cream cheese and pickled onion | 14.5
Mushroom and halloumi (V)
Ham, tomato and cheese with caramelised onion
Japanese katsu pork with slaw

* Can be cut in half
GF - Gluten Free, V - Vegetarian



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SALADS

(\$65 for 8-10 people)

GARDEN SALAD

Tomato, courgette, baby spinach, cucumber, lettuce (GF, VG)

GO GREEN

Broccoli, cauliflower, baby spinach, sliced almond, sesame dressing (GF, V)

POTATO SALAD

Gourmet potato, bacon, chives, red onion and mayonnaise (GF)

CAESAR SALAD

Smoked chicken, cos lettuce, parmesan cheese, boiled eggs (GF, V)

PASTA SALAD

Sundried tomato, seasonal vegetables, pesto (V)

SOBA NOODLE SALAD

Soy, sesame dressing, roast chicken, bean sprout and slaw

PLATTERS

(Caters for approx 10 people)

MORNING TEA PLATTER | 85

Sweet and savoury scones (V)

Mini danishes (V)

Tomato & mozzarella lattice (V)

Mini frittata (V)

Served with butter, jam and relish

AFTERNOON TEA PLATTER | 85

Mini mushroom and feta quiches (V)

Mini sausage rolls

Falafel

Chicken popcorn (GF)

Served with hoisin, chillisauce and aioli

SEASONAL FRUIT PLATTER | 90

Seasonal fruit with honey yoghurt

ANTIPASTO PLATTER

MEDIUM 100 | LARGE 150

Cured meats

Selection of cheese

House pickles

Olives

Served with hummus, fruit paste, crackers and lavoush