



**Dusted & Delicious**  
CATERING

## CHRISTMAS TIME

### SWEET TREATS

Little Christmas truffles **GF available on request \$4.2**

Christmas Florentine slice **\$4.2**

Christmas Macaroon **GF \$4.2**

Mini Christmas cupcakes, cinnamon frosting **\$4.2**

Traditional shortbread **\$4.2**

Traditional Christmas fruit cake, cinnamon frosting **\$4.5**

Christmas fruit mince pies **\$4.2**

Fresh fruit, Christmas mince pies platter **\$5**

Chocolate dipped strawberries, Christmas truffles platter **GF available on request \$5**

### SAVOURY TREATS

Sourdough, ham off the bone, housemade cranberry orange chutney **\$5**

Rolled sandwiches **\$4**

- roasted chicken, red pepper & walnut spread
- egg & basil **V**

Black pepper tofu skewers, soy & ginger **VE/GFF \$4.5**

Savory tart, smoked salmon, orange caper salsa **\$4.5**

Croissants **\$5.5**

- ham off the bone, brie, housemade lemon relish
- asparagus, citrus mayonnaise **V**

**V**- vegetarian   **GFF** – gluten free friendly   **DF** – dairy free   **VE** – vegan  
**NS** – natural sugar   **GFF\*\*** - not suitable for coeliacs



## CHRISTMAS DRINKS PLATTER

\$100 (serves approx. 15 people)

Herbed feta stuffed pepperdews  
Cornichons  
Savoury palmiers with olive tapenade  
Rice & herb dolmades  
Chorizo sausage  
Salt & pepper prawns

## CHRISTMAS DIPS PLATTER

\$100 (serves approx. 15 people)

Freshly made dips served with a range of seasonal vegetable crudités, house made kumara bread & crackers

Garlic & coriander seed hummus  
Green pea & edamame  
Spicy red pepper, chilli & walnut

## VEGETARIAN CHRISTMAS PLATTER

\$120 (40 pieces)

Turmeric & sweet potato tart with wasabi pea crumb **DF/VE**  
Cheese basket with cauliflower herbed cream cheese  
& toasted walnuts **GF/V**  
Crispy polenta topped with vegan cream cheese, grilled leeks & toasted  
almonds **DF/VE/GF\*\***  
Mini choux bun with burnt onion, feta & beetroot relish **V**

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Prices exclude GST & delivery fee

Email: [orders@dustedanddelicious.co.nz](mailto:orders@dustedanddelicious.co.nz) 09/23



The perfect accompaniment for our great range of New Zealand wines & beers on the beverage menu.

## D&D CHRISTMAS PLATTER

\$135 (40 pieces)

Smoked Salmon, avocado mint & dukkah tart  
Oat cakes with Ham off the bone, apple blackberry butter & aged cheddar  
Savoury éclair with asparagus cream & snow peas  
Fig & fennel salami topped with feta, walnut, and honey moose **V/GF**

## SWEET TREAT CHRISTMAS PLATTER

\$120 (32 pieces)

Guava & Lime Tartlets  
Chocolate blackcurrant Mille Feuille  
Mini yuzu & passionfruit curd choux buns  
Christmas pudding chocolate truffles (**GF available on request**)

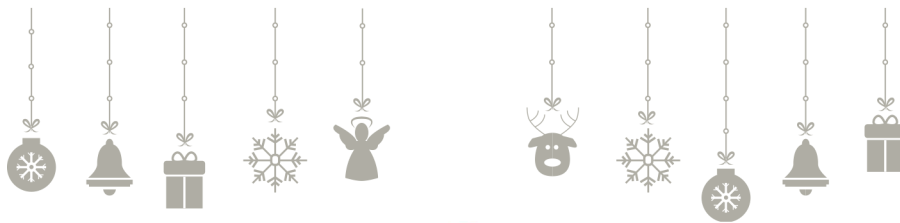
## THREE CHEESE CHRISTMAS PLATTER

\$120 (serves approx. 15 people)

A selection of three decadent cheeses, each accompanied with a Dusted and Delicious treat, served with house made crackers & fresh fruit.

Blue cheese, quince paste  
Creamy brie, fig & fennel salami  
Aged cheddar, walnut cake

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## BUFFET - FULL

**\$75** – 3 mains, 3 sides, 2 desserts, **\$60** – 2 mains, 3 sides, 2 desserts, **\$50** - 2 mains, 2 sides, 2 desserts

Minimum 12 guests

### MAINS

Sliced leg ham with D&D relish and mustard **DF/GFF\*\***

Herbed stuffed chicken breast rolled in bacon, served with apple & saffron chutney

Fennel rubbed lamb roast with lemon chutney **DF/GFF\*\***

Roasted cauliflower & chickpeas w/ cashew cheese, mung beans & spinach in a pastry case **V/VE/DF**

Yottam Ottelenghi's black pepper tofu **V/DF/VE/GFF\*\***

Kumara & cashew curry with steamed rice **V/DF/GFF/VE**

### VEGETABLES & SALADS

Quinoa & edamame bean with mint, parsley & pomegranate **DF/VE**

Mixed seasonal vegetables with orange & parmesan vinaigrette **V/GFF\*\***

Moroccan roasted root vegetables & preserved lemon **GFF/DF/V**

Potato, bacon & egg salad with tarragon mayonnaise **GFF\*\***

Beetroot, quinoa, currants, edamame beans, greens, red wine vinaigrette **VE/DFF/GFF**

Mixed salad greens with herbs & balsamic vinaigrette **DF/VE/ GFF\*\***

Roasted carrot, beetroot, red pepper & red onion with a sesame dressing **DF/VE/GFF\*\***

Slaw medley with red & green cabbage, and green beans with lemon & poppy seed dressing **DF/VE/GFF\*\***

Potato gratin **GFF**

### DESSERT

Vanilla bean panna cotta with spiced shortbread & berry compote

Ginger sponge scroll filled with brandied fruit mince & mascarpone

Chocolate sponge log with berries, cream and ganache

Pavlova roulade with milk chocolate cream & cherry coulis

Fresh fruit salad with limoncello & mint **DF/VE (can be GFF)**

### OPTIONAL EXTRAS

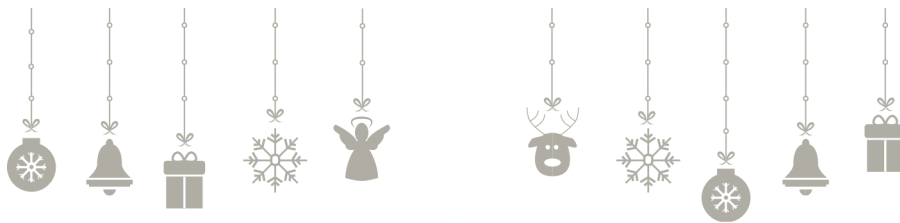
Bread kumara & rosemary baguette served with butter **\$2.2** per person

Cheeseboard a selection of blue cheese, creamy brie & tasty cheddar served with housemade crackers, quince paste, fig & fennel salami & walnut cake **\$7.5** per person

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## BUFFET – SIMPLE & DELICIOUS

**\$45** per person

Minimum 12 guests

A simple, delicious buffet for drop off only.  
We will deliver food plated, with serving instructions.

### MAINS

Ham off the bone, sliced and plated, served with wholegrain mustard **DF/GFF\*\***  
Herbed, stuffed chicken breasts, served with apple & saffron chutney

#### Option

Swap out one meat item for our roasted cauliflower & chickpeas with cashew cheese, mungbeans & spinach in a pastry case **V/VE/DF**

### SIDES

Roast carrot, red onion, puy lentils & cherry tomatoes, caper vinaigrette  
Slaw medley with red & green cabbage, green beans, lemon poppy seed dressing **DF/VE/GFF\*\***

### BREAD

Housemade herb focaccia with butter

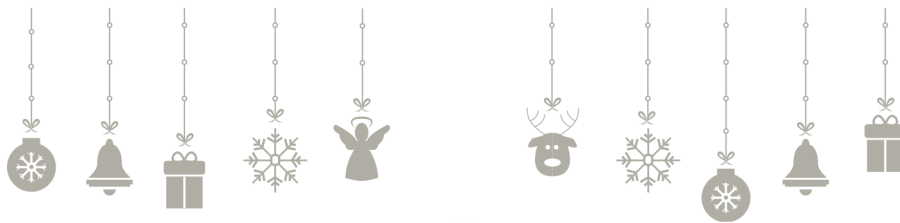
### DESSERT

Individual pavlovas with chantilly cream, white chocolate crackle & roasted strawberries  
Fresh fruit salad

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## BUFFET – NO FUSS

**\$35** per person

Minimum 12 guests

Our no fuss buffet is for drop off only.

We will deliver food on disposable platters, ready to set on your table & serve.

This menu has been created to be served cold.

### MAINS

Ham off the bone, sliced and plated, served with wholegrain mustard **DF/GFF\*\***

Sticky marmalade chicken drumsticks

#### Option

Swap out one meat item for our roasted cauliflower & chickpeas with cashew cheese, mungbeans & spinach in a pastry case **V/VE/DF**

### SIDES

Slaw medley with red & green cabbage, green beans, lemon poppy seed dressing **V/VE/DF/GFF**

### BREAD

Housemade herb focaccia with butter

### DESSERT

Chocolate brownie with butterscotch drizzle and chantilly cream on the side **GFF**

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