



unforgettable events

WORKPLACE COLLECTION DELIVERED CATERING MENU 2019

Prices exclusive GST & delivery fee. Minimum total order of \$200 + GST & Delivery. Order cut-off time 12pm two business days before your order.

For orders after this time, contact us at orders@littlewolf.co.nz or call us at 09 5710157 as there may be restrictions on your menu.

As our chefs order and prepare in advance, a \$50 late fee will apply to help cover additional costs.

CANT SEE IT?

Contact us for additional equipment such as hot water urns, tablecloths and more.

For help designing a menu or with specific dietary requirements please give us a call

We'd love to help with your next cocktail party, gala dinner, product launch or end of year party. Please ask for our event menu collection.

Breakfast, Morning & Afternoon Tea



Minimum order 6 of each item.

Granola. Fruit & Vanilla Yoghurt and Elderflower v gf	\$8.5
Chia Seed Pudding. Coconut & Passionfruit Pot vg gf	\$7
Danishes	
Sweet v	\$4
Savoury v	\$4
Muffins	
Sweet, Regular v	\$4.5
Savoury, Regular v	\$4.5
Sweet, Mini v	\$3
Savoury, Mini v	\$3
Gluten Free, Savoury, Regular v gf *	\$5
Gluten Free, Sweet, Regular v gf *	\$5
Gluten Free, Savoury, Mini v gf *	\$3.5
Gluten Free, Sweet, Mini v gf *	\$3.5
Scones	
Savoury w Whipped Butter v	\$4.75
Sweet w Jam & Cream v	\$4.75
Croissants	
Bacon & Egg	\$5.5
Tomato, Cheese & Basil v	\$5.25
Ham off the Bone & Swiss Cheese	\$5.5
Bagels	
Salmon, Cream Cheese, Capers	\$6
Goats Curd, Caramelized Onion & Rocket gf	\$5.5
Quiche Tarts	
Assorted	\$5
Vegetarian v	\$5
Yorkshire Pudding	
Bare Roast Beef, Horseradish, Watercress	\$4
Tomato, Mozzarella & Basil v	\$4
Bacon & Egg Slab	\$6
Sausage Rolls	\$4
Minimum 6 of any flavor, or ask for assorted flavors Beef, Caramelized Onion & Cheddar	

Ras al Hanout Spiced Lamb
Italian Pork & Fennel Seed
Pumpkin, Spinach & Walnut vg *

Club Sandwiches

Assorted \$3.5
Gluten Free sold in sets of 3 fingers. gf \$11.50

Baguette Bites

Assorted \$3.5
Vegetarian v \$3.5

Frittata, Potato, Leek & Thyme v gf df

\$4.5

Slice

Assorted, Sweet \$4
Assorted, Gluten Free gf \$5

Mini Cakes Assorted

\$4.75

Sweet Tartlets, Assorted

\$4.75

Cookies

Assorted 30gm \$3
Gluten Free gf * \$4

Éclair, Coffee & Chocolate

\$4.75

Doughnut, Passionfruit & Cheesecake min 20

\$4.75

Cookie Box

\$55

Chefs Selection of 20 Cookies & Slices

Fruit Skewer vg gf

\$5

Fruit Platter vg gf

\$5pp

Fruit, Single piece vg gf

\$2

CHEF'S CHOICE PACKAGES

Per person, minimum 6 people.

1 Sweet & 1 Savoury Item

\$9

2 Savoury items

\$10

2 Sweet & 2 Savoury Items

\$16

* Minimum order does not apply

GF Gluten free

DF Dairy Free

V Vegetarian

VG Vegan

Lunch & Salad



Sandwiches And Rolls

Minimum order 6 of each item, dietary options available on request.

Sandwiches & Rolls \$6.5 per item
Easy to eat, boardroom sized sandwiches & rolls in assorted flavours.

Pies, Tarts & Savouries

Minimum order 6 of each item.

Sausage Rolls \$4
Minimum order 6 of any flavor, or ask for assorted flavors.
Beef, Caramelized Onion & Cheddar
Ras al Hanout Spiced Lamb
Italian Pork & Fennel Seed
Pumpkin, Spinach & Walnut **vg** *

Pies

Beef Mince, Cheese & Thyme \$5
Braised Lamb & Red Wine \$5
Chicken, Leek & Mustard \$5

Quiche Tarts

Assorted \$5
Vegetarian **v** \$5

Pumpkin, Cauliflower & Rosemary Slice Small **v** \$4.5

Frittata, Potato, Leek & Thyme **v gf df** \$4.5

Sweets

Slice

Assorted, Sweet \$4
Assorted, Gluten Free **gf** \$5

Mini Cakes Assorted \$4.75

Cookies

Assorted 30gm \$3
Gluten Free **gf** * \$3

Sweet Tartlets, Assorted \$4.75

Éclair, Coffee & Chocolate \$4.75

Doughnut, Passionfruit & Cheesecake *min 20* \$4.75

Cookie Box \$55
20 x Chefs Selection of Cookies & Slices

Fruit Skewer **vg gf** \$5

Fruit Platter **vg gf** \$5pp

Fruit, Single piece **vg gf** \$2

Today's Salad

Dietary options available on request.

Delivered in individual bowls, or as one large salad to share.

Individual Salad Bowl **v** \$13

Shared Salad Box, ideal if you have your own plates **v**

Small feeds 2-4 guests \$40
Medium feeds 6-10 guests \$96
Large feeds 10-15 guests \$160

Add a protein

Lemon & Thyme Roast Chicken Breast 70g \$3.5 pp
Wholegrain Mustard Roast Beef 70g \$3.5 pp
Glazed Ham off the Bone 70g \$3.8 pp
Baked Salmon 60g \$3.5 pp
Boiled Eggs x 2 \$2.5 pp

Chef's Choice Packages

Per person, minimum of 6 people.

Dietary options available on request.

Sandwich, 2 Savoury Items, 1 Sweet Item \$19.5

Sandwich, 2 Savoury Items, 1 Sweet Item, 1 Fruit Item \$21.5

Individual Lunch Box \$22

Half portion Salad, Sandwich, Piece of Fruit, Sweet Slice

Individual Salad, 1 Savoury Item, 1 Sweet Item \$22

* Minimum order does not apply

GF Gluten free

DF Dairy Free

V Vegetarian

VG Vegan

Nibbles & Platter Boxes



Choose from our selection of nibbles or platter boxes as after work bites or to elevate your lunch catering.

Nibbles

Minimum order 6 of each item.

Cold Nibbles

Skewer of Roast Chicken, Mango & Cashew gf	\$6
Skewer of Rare Roast Beef, Chimichurri gf	\$6
Skewer of Panzanella, Tomatoes, Olives, Roast Peppers, Sourdough gf vg	\$6
Bahn Mi, Vietnamese Pork, Pate, Pickled Vege & Herbs	\$6
Rice Paper Roll, Shredded Veges & Ginger Sesame Dressing gf vg	\$5
Rice Paper Roll, Pork, Herbs & Ginger Sesame Dressing gf	\$6

Hot Nibbles

Sticky Lemongrass Chicken Mini Drumettes gf	\$6
Bao w Chicken Satay, Crispy Shallots & Cucumber	\$6
Mini Cheeseburger, Chianti Ketchup	\$6
Sliders, Grilled Chicken, Jalapeno Mayo	\$6
Sliders, Crispy Fried Sriracha Pork, Baby Gem	\$6
Bahji of Chickpea & Courgette, Green Salsa v	\$6

Platter Boxes

Our platter boxes are designed for 8 - 12 people.

Mediterranean Antipasti Platter	\$135
Selection of Mediterranean antipasti delicacies including, grilled and marinated vegetables, olives, cornichons, pepper dews stuffed with cheese, prosciutto, salami, chorizo and pate, a selection of dips, crostini and freshly baked breads.	
Ploughman's Box	\$130
A traditional selection of cold cuts including ham of the bone, rare roast beef and chicken, served with aged cheddar, pickles, chutneys, fresh and dried fruit alongside freshly baked breads.	

Nibbles Box	\$120
Chef's selection of 25 nibbles from the nibbles list, served with dips	
Vegetable Garden Box	\$110
Crudité carrots, celery, fennel, vine tomatoes, eggplant dip, balsamic mushrooms, beetroot hummus & mixed bread	
NZ Cheese Board Box	\$135
A Selection of Premium New Zealand Cheese, served with stone fruit and walnut chutney, seedless grapes, dried fruit, crackers and fresh bread.	
Sweet Treat Box	\$95
Selection of 30 Petits Fours & Sweet Treats	
Savoury Pastry Box	\$80
Selection of 20 Pies, Tarts & Sausage Rolls	
Sandwich Box	\$110
Selection of 20 Assorted Little Sandwiches	
Cookie Box	\$55
Chef's Selection of 20 Cookies & Slices	

Grazing Tables



Our grazing tables are styled to their own distinct look & include props & serveware to make them a feast for the eyes as well as the mouth. Set up requires approximately 2 hours.

Antipasti

1.8m **\$1050** 40-60pax
2.4m **\$1400** 60-100pax
3.6m **\$1850** 100-150pax

Prosciutto crudo

Salami

Chicken liver pate

Pecorino cheese

Brie

Semi dried sunblush tomatoes

Green whole Sicilian olives

Marinated stuffed olives

Cornichons

Pickled vegetables

Pesto

Hummus

A selection of homemade & artisan breads, crackers, grissini

Tapas

1.8m **\$1150** 40-60pax
2.4m **\$1650** 60-100pax
3.6m **\$2100** 100-150pax

Chorizo

Saffron prawns

Spanish meatballs

Octopus & green olive

Manchego cheese

Puhoi distinction blue cheese

Marinated stuffed olives

Black Kalamata olives

Sundried tomatoes

Cornichons

Quince paste

Homemade chutney

Olive tapenade

Pumpkin hummus

Grilled marinated Mediterranean vegetables

Crispy fried beans

A selection of homemade & artisan breads, crackers, crostini

From The Sea

1.8m **\$1850** 40-60pax
2.4m **\$2600** 60-100pax
3.6m **\$3200** 100-150pax

Hot & cold smoked salmon

House cured kingfish

Pacific oysters, mignonette sauce

Prawns, Marie Rose sauce

LittleWolf crab rillettes

Keta caviar

Selection of dips & sauces

Blinis

A selection of homemade artisan breads, crackers

BBQ

Five working days notice required. Minimum of 15 guests. Delivered with some meats pre-cooked & ready for you to BBQ, or talk to us about providing chefs, waiters or BBQ hire (min 4 hour staff charges apply).



Two Grill Options, Two Salads & One Side
Two Grill Options, Three Salads & One Side
Three Grill Options, Three Salads & Two Sides
Desserts

\$39
\$46
\$51
\$12 each

Dessert

Meringata, Meringue Chunks w Vanilla Cream, Soaked Cherries & Berry Coulis *gf*
Salted Caramel Choux Puffs 3 Per Person
Individual Berry & White Chocolate Trifle

Grill

Scotch Fillet Steaks (120g), Horseradish Cream *gf df*
Lamb Shoulder, Fennel Seed, Lemon & Thyme Rub, Fresh Mint Sauce *gf df*
Pork Belly w Sweet & Salty Phillipino Marinade *df*
Satay Marinated Chicken Thighs, Peanut Sauce *gf df*
Skewer of Portugese Peri-Peri Chicken *gf df*
Gourmet Sausages, Pork, Beef or Chicken w Housemade Relishes *df*

Salads

All vegetarian

Potato Salad, Creme Fraiche, Dill *gf*
Blanched Broccoli, Courgette Ribbons, Green Peas & Beans w Sumac, Mint & Feta Mayo Dressing *gf*
Cous Cous, Cranberry, Pomegranate & Orange Salad *df*
Asparagus, Cherry Tomato & Baby Gem Salad w Raspberry Vinegar *gf df*
Apple & Fennel Slaw *gf*
Leaf Salad w Cos, Iceberg, Rocket & Herbs w Lemon Vinaigrette *gf df*

Sides

Mixed Breads, Mini Rolls & NZ Butter (*gf* available)
Jacket Kumara w Smoked Butter *gf*
Tomatoes, Courgette Ribbons, Mint & Balsamic *gf df*
Green Beans & Orzo w Almonds & Crispy Bacon *gf df*
Field & Button Mushrooms, Miso Mayo *gf df*

Beverages, Cutlery, Crockery & Extras



Beverages

Keri Premium Orange Juice 2.4L	\$13.5
Keri Premium Orange Juice 350ml	\$4.75
Kiwi Blue Still Water 600ml	\$4
Kiwi Blue Sparkling Water 450ml	\$4.5
Deep Origin Still Water 750ml	\$9
Deep Origin Sparkling Water 750ml	\$9
Coca Cola & Schweppes Range 330ml	\$4.5
Coke, Coke No Sugar, Diet Coke, Sprite, L&P, Shweppes Old Fashioned Lemonade, Classic or Spicy Ginger Beer, Lemon Lime & Bitters	
Fentimans Range 275ml	\$5
Rose Lemonade, Curiosity Cola, Victorian Lemonade, Mandarin & Seville Orange, Ginger Beer	
Bag of Ice	\$8
Plunger Coffee & T2 Teas 1 cup	\$3.50
Plunger Coffee & T2 Teas All day, 3 beverages per person	\$9
Crockery Cups, Saucers & Teaspoons Hire per person	\$3
Plunger Coffee & T2 Teas Setup only	\$45
Recyclable Cups & Stirrers	\$0.80
20 Cup Capacity Nespresso Machine	\$85
Includes Hire & Setup, Pods excluded	
Nespresso Coffee Pods per pod	\$2
Crockery Cups, Saucers & Teaspoons Hire per person	\$3
Recyclable Cups & Stirrers	\$0.80

Cutlery, Crockery and Extras

Premium Presentation on ceramic platters	
Up to 50 people	\$55
50 or more people	\$85
Disposable Bio Plates Small, per person	\$0.50
Wooden Forks set of 10	\$5
Wooden Knives set of 10	\$5
Extra Cocktail Napkins pack of 10	\$0.50

Terms & Conditions, FAQs



Terms & Conditions

All prices are exclusive of GST.

Our delivered catering is delivered in recyclable serveware.

Upgrade to Premium Presentation for an additional charge to have your food delivered on ceramic dishes.

Minimum total order of \$200 exclusive gst and delivery Monday – Friday, \$600 exclusive gst and delivery Saturday & Sunday.

Delivery charges vary by area (\$25 for CBD and surrounding). Enter your delivery postcode and our system will apply the correct fee.

For multiple deliveries to the same address on the same day (eg Morning Tea, Lunch, Afternoon Tea) the applicable area delivery fee applies to the first delivery, subsequent deliveries are charged at \$15.

Minimum quantities apply for some items.

36 hours required for most orders (See FAQs for more detail).

If you require an order after our cut-off time call our customer service team at 09 571 0157.

Payment Terms

We require payment in full before the day of delivery.

If you'll be ordering regularly and would like to discuss alternative payment terms, contact us at orders@littlewolf.co.nz for an account & credit application form.

Credit card payments incur a 2.5% surcharge.

FAQs

Do I have to order online?

We find online ordering is easier & faster for our clients and ensures we get the correct details but you can also email us at orders@littlewolf.co.nz or call us at 09 571 0157 if you have questions or would like us to tailor a menu for you.

What is the minimum order?

Monday to Friday \$200, exclusive of delivery and GST.

Weekends \$600 exclusive of delivery and GST. We do not deliver on Public Holidays.

What are your delivery fees?

Delivery fees vary by area. These include:

\$15 for local (within 5 minutes drive of our Mt Wellington kitchen)

\$25 for most of Auckland, including CBD & surrounding suburbs

\$35 for North Shore (to Albany)

\$15 for the day's second and third deliveries to the same address (eg. \$25 + \$15 for a Morning Tea & Lunch delivery)

\$30 additional surcharge per delivery in weekends

Our system will apply the correct delivery fee when you enter the delivery postcode.

We then check this before confirming your order.

What is the cut-off time for orders?

12pm two business days before your order.

For orders after the cut-off time, contact us at orders@littlewolf.co.nz or call us at 09 571 0157 as we'd still like to help, but there may be restrictions on your menu.

How do you handle dietary requirements?

Items suitable for dietary restrictions are indicated on our menu, and you can add notes and requests next to items in your cart before you check out. We'll check your order and be in contact for any clarification before we confirm and process your order.

Can I have my food delivered on ceramic platters instead of recyclable?

Yes you can. While our recyclable serve ware lowers our carbon paw-print due to less driving to collect platters and means no cleaning up or dirty dishes in your offices, you can also choose the Premium Presentation option in the Cutlery, Serveware & Extras section and we'll present your food on platters. The additional fee covers collection the following business day and cleaning.

FAQs



FAQs

When will I get confirmation of my order?

We check every order before sending a confirmation email. We normally respond within 1 hour if you have placed your order between 8 am and 3 pm on a normal business day (non public holiday. Monday to Friday).

Can I amend or cancel my order once I've placed it?

Yes. You can make these changes up to the order cut-off time of 12pm two business days before your order.

What are your payment terms?

We require payment in full before the day of delivery.

If you'll be ordering regularly and would like to discuss alternative payment terms, contact us at orders@littlewolf.co.nz for an account & credit application form.

Credit card payments incur a 2.5% surcharge.

Do you deliver on weekends?

Yes, however minimum orders on weekends are \$600 exclusive of delivery fee and GST.

Can you help with staff and equipment?

Yes we can. LittleWolf is a full-service Catering & Event company and can provide everything from staff to complete event management.

Contact us at orders@littlewolf.co.nz or call us at 09 571 0157 and let's chat about how we can help.