

herba gourmet

salads with punch

Winter catering 2024

hi, we are herba. we make food. wholesome, honest food.
catering for business, events, weddings and parties fits right
into our reason for being.

our menus are designed to satisfy even the pickiest of eaters.
catering for gluten-free, dairy-free, soy-free and vegan
diets.



tasty, clean, fast food
riverside market, oxford terrace
catering orders
021 791 220
info@herba.co.nz

@herbagourmet
www.herba.co.nz



SOUP & SCONE

\$16.90 pp - includes one delicious hot soup served in individual bowls, and a warm homemade scone (min 10 people)

EXTRA SCONE \$6.00 pp **EXTRA BREAD ROLL \$3 pp** **DELIVERY POA**

soup - please choose one



SPICED CARROT & LENTIL

gf, vg



PUMPKIN & KUMARA

gf, vg



**CLASSIC WINTER
VEGETABLE**

gf, vg



**PARSNIP, SAGE & WHITE
BEAN**

gf, vg

scones - please select one for group



CLASSIC CHEESE AND HERB

gf, df option, vg option



**CARAMALISED ONION AND
CUMIN SEED**

gf, df option, vg option



SUNDRIED TOMATO & OLIVE

gf, df option, vg option



BACON AND CHEESE

gf, df option

DELIVERED LUNCH MENU

\$26.90 pp - includes two proteins of your choice and two sides/ salads of your choice, plus rosemary roasted potatoes, homemade sauces and dressings. (min 10 people)

EXTRA PROTEIN \$7 pp **EXTRA SALAD \$5 pp** **BREAD ROLLS \$3 pp** **DELIVERY POA**

mains - please choose two



HERB & SPICED SLOW BRAISED BEEF BRISKET
gf, df



MIDDLE EASTERN STYLE ROASTED CAULIFLOWER
with a fragrant tomato sauce and house made dukkah
gf, vg



CRUMBED CHICKEN TENDERS
with basil aioli
gf, df



CLASSIC HERBA BBQ PULLED PORK
gf, df



CRISPY FALAFEL
with minted aioli
gf, vg option

sides & salads - please choose two



BEETROOT & FETA POWER SALAD
with baby spinach, edamame beans, carrot, walnuts, herbs, dressing
gf, df option, vg option



SMOKED PAPRIKA ROASTED KUMARA, CARROT & BLACK BEAN SALAD
with red onion, corn, fresh coriander, baby spinach, toasted coconut
gf, df, vg



WARM ROASTED VEGETABLE SALAD
selection of seasonal vegetables, caramelised onions, mixed leaves, balsamic glaze
gf, df, vg



QUINOA & CHICKPEA SALAD
quinoa, roasted chickpeas, red onion, fresh herbs, spiced yogurt dressing
gf, df option, vg option



CLASSIC HERBA GARDEN SALAD
leaves, red onion, red cabbage, carrot, cucumber, herbs, dressing, toasted seeds
gf, df, vg



CARROT & CORIANDER SLAW
carrots, red onion, fresh coriander, mixed leaves, toasted coconut, currants, lemon drizzle, toasted almonds
gf, df, vg



BROCCOLI & CRANBERRY SLAW
broccoli, cabbage, carrot, red onion, cranberries, toasted coconut, dressing
gf, df, vg

GRAZING PLATTERS

each platter serves 8-10 people. all platters are gluten-free.



CHEESE BOARD **\$135**

a selection of cheeses, crackers, chutney, fruit, vegetables, nuts



ANITPASTO PLATTER **\$145**

cured meats, marinated olives, sundried tomatoes, pickles, artichoke hearts, vegetables, crackers



MEZZE PLATTER **\$165**

homemade garlic and lemon falafel, quinoa tabouleh, hummus, baba ghanoush, vegetables, house made flatbread

vg option



SWEET PLATTER **\$165**

a selection of sweet treats, cake, chocolate, fruit, sweet dips



BE OUTRAGOUS - THE MIXED PLATTER **\$220**

A mixture of them all! Savoury and sweet bites, cheese, meats, dips, cracker, fruit and vegetables.

