together.
kitchen

catering menu

Our catering brings together fresh, wholesome ingredients and refined flavours to create food that is both nourishing and memorable. Every item is crafted with care, using fresh, healthy ingredients and tailored to suit your occasion. Bespoke and thoughtful, we create food that feels as good as it tastes.



enquire now

027 7111 999

hello@togethercatering.co.nz



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breakfast

sweet

Bowls $16 each

- creamy coconut & vanilla chia porridge with maple & cinnamon (GF|DF|VG)
- apple & cinnamon bircher muesli with oats, flaxseeds, coconut, fresh apple and coconut (GF|DF|VG)
- aztec chocolate smoothie bowl with a banana & cacao base, blended with coconut cream (GF|DF|VG)
- pina colada smoothie bowl with a pineapple, mango and passionfruit base, blended with coconut water (GF|DF|VG)
- high protein overnight oat mix soaked in coconut milk (DF|VG)

All topped with housemade GF granola, coconut yoghurt & seasonal fruit

savoury

Bagels $12 each

- salmon & cream cheese with pickled onion, capers & dill
- pesto, halloumi & tomato (V)
- bacon, lettuce, tomato & avocado (DF)

Sourdough Sandwiches $14 each

- bacon, egg, cheddar & fresh greens
- avocado & egg salad with fresh greens (V)

Wraps $14 each

- bacon, egg & parmesan & fresh greens
- tofu scramble, black bean, potato hash and fresh salad (VG)

English Breakfast Muffins $9 each

- bacon, egg & cheddar
- potato hash, egg & cheddar (V|VGO)

Croissants $10 each

- champagne ham, cheese & tomato
- mozzarella, tomato & basil (V)

All come with our house made cashew aioli and relish

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morning tea

sweet

Banana Loaf with Organic Butter $55 (12 slices) (DF|VG)

Seasonal Fruit Platter $60 (10 serves) (GF|DF|VG)

Scones $5.5 each
- date & orange (VG)
- sultana (VG)

Baked Cakes $6.5 each
- banana cakes with vanilla mascarpone and candied walnuts (GF|V)
- beetroot chocolate cakes with vanilla mascarpone and berries (GF|V)

Danish Pastries $6 each
- selection of apricot, raisin, cherry, blueberry or chocolate danish (V)

Raw & Unbaked Slices/Truffles $6.50 each
- flavours: snickers, caramel, raspberry, peppermint, espresso, ginger (contains **gluten**), jaffa, hazelnut, bounty (GF|DF|VG)
- Chocolate & Coconut Truffles (2 per serve) (GF|DF|VG)

savoury

Savoury Muffin $6.5 each
- with almonds, feta, spinach, basil, sun-dried tomato (GF|V)
- classic spinach & feta (V)

Scones $5.5 each
- plain (VG)
- cheese (V)

Frittata $8.5 each
- salmon & cream cheese frittata (GF)
- bacon & egg frittata (GF)
- pumpkin & sun-dried tomato frittata (GF|V)

Sausage Rolls & Savouries $4 per serve
(2 pieces per serve)
- classic beef (DF)
- spinach & feta (V)

Club Sandwiches $6 per serve
(2 pieces per serve)
- ham, egg, lettuce, tomato (DF)
- cucumber & cream cheese (V)
- salmon & cream cheese
- chicken & spring onion (DF)

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lunch

sandwiches

Sourdough Sandwiches $14 each

- roasted eggplant, capsicum, zucchini, pumpkin (VG)
- spiced chicken with salad greens and cheddar cheese
- beef pastrami, pickles, cheddar & fresh greens
- bacon, egg, cheddar & fresh greens
- avocado & egg salad with fresh greens (V)

Focaccia Sandwiches $14 each

- roasted eggplant, capsicum, zucchini, pumpkin with halloumi cheese (V)
- bacon, tomato, avocado & pesto with salad greens (DF)
- kasundi & chicken with salad greens, sun-dried tomato and cheddar cheese
- caprese with fresh tomato, mozzarella, basil & balsamic glaze (V)
- egg salad with pickled onion, celery, olives and vegan aioli (DF|V)
- chicken salad with greens & pesto

All come with our house made cashew aioli and relish

wraps

Wholesome Wraps $14 each

- spiced chicken, rainbow salad and feta
- bacon & egg with rainbow salad and parmesan
- vegan roasted vegetable (VG)
- vegan crumbed chicken and avocado (VG)

All can be made with a gluten free wrap, and come with our house made cashew aioli and relish

rolls

Banh Mi Vietnamese Rolls $12 (DF|VGO)

- lemongrass chicken, pork, beef or tofu
- packed with fresh cucumber, pickled carrot & radish, coriander & paté

salads (GF|DF|VG options available)

Single Serve Salad Bowls $19

- with your choice of protein
- please see full **Salad Menu** on page 7

skewers

Spiced Chicken Skewer $8.5 each (GF)
Mixed Roast Vegetable Skewer $6 each (VG)

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build-your-own meal station

build your own

Fresh, flexible, and flavourful—this catering style lets guests mix, match, and enjoy dishes their way. A perfect option for inclusive dining and a relaxed atmosphere.

Breakfast Bowl Station $17 per serve
- a selection of our most popular breakfasts, chia porridge, bircher muesli and raspberry protein oats, with granola, yoghurts, fresh fruit & nut butters

Pancake Station $17 per serve
- classic pancakes with your choice of all the toppings, including whipped cream, maple syrup, custard, jam, honey and fresh fruit

Waffle Station $17 per serve
- crispy waffles with whipped cream, maple syrup, gelato, chocolate sauce, caramel sauce, banana & berries

All have GF, Vegetarian & Vegan options

Taco Station $24 per serve
- soft and crispy taco shells with pulled beef, chipotle chicken, fajita mix (V) fresh salad, salsa, guacamole, sour cream & coriander

Burger Station $24 per serve
- fresh buns, beef patties, crumbed chicken, vegan patties (VG) crispy cos, cheddar cheese, tomatoes, pickles, red onion, burger sauce, ketchup, mustard & aioli

Kiwi Classic Station $24 per serve
- a kiwi classic, ham off the bone, pulled chicken, fresh slaw, mustard, aioli

Poke Bowl Station $24 per serve
- purple rice, fresh salad, salmon, teriyaki chicken, tofu (VG), pineapple, pickled ginger, wakame, edamame, avocado, corn, shallots, spicy aioli, sesame dressing, wasabi mayo

Mediterranean Mezze Station $24 per serve
- souvlaki, pita, spiced chicken, roasted lamb, falafel (VG), hummus, tabouli, baba ganoush, olives, roasted vege

BYO Meal Stations have a minimum order quantity of 25 people

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platters

antipasto

Our platters are created using quality, whole food ingredients. Our dips, crackers & dukkah (all gluten, dairy & refined sugar friendly) are handmade in our kitchen & made with love. We endeavour to use foods free of additives & preservatives. Each platter has a selection of cheeses, cured meats, fresh fruit, artisan breads, house made gluten free seed crackers, dukkah, a selection of fresh, pickled & roasted vegetables, house made dips & chutney. They are created to be bespoke and we can cater to any dietary requirements.

Please note: All boards, serve ware, bowls & equipment must be returned to Unit 31, 3 Oracle Drive, Albany within 3 days of the event. Alternatively, we can arrange for platters to be made in boxes.

All GF except for breads served on the side
Dairy Free & Vegan Options available

- Petite $75 (serves 2-4)
- Small $135 (serves 6-8)
- Standard $225 (serves 10-12)
- Large $270 (serves 12-15)

canapés

A platter of delectable bites. $175 per platter with one selection of the below. We recommend 4-5 bites per head.

Standard Range (50-70 bites, feeds 12-15)

- spiced meatballs with zesty tzatziki (GF)
- pear, blue cheese and prosciutto bites (GF)
- beetroot & herby whipped feta crostini (V)
- lamb & tzatziki crostini topped with pickled onions & pomegranate
- cucumber, cream cheese & salmon bites with pickled onion and dill (GF)
- prunes wrapped in bacon (GF)
- caprese skewers, cherry tomatoes, fresh basil & mozzarella (GF|V)
- salami, cheddar & pearl onion skewers (GF)
- salmon & cream cheese blinis with capers & fresh dill
- falafel bites with roasted aubergine & hummus (VG)
- roasted grape & ricotta bruschetta with honey (V)

Premium Range (30-40 bites, feeds 7-8)

- black tiger prawn with avocado cream & mango salsa (GF|DF)
- smoked kahawai vol au vent with lemon & fresh herbs
- rare beef eye fillet crostini with horseradish cream, quince & chives

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salads

Classic Potato Salad with celery, boiled eggs, spring onion, fresh herbs and a homemade mayonnaise dressing (GF|DF|V)

Broccoli & Bacon Salad with cherry tomatoes, red onion, baby spinach, chives with a dijon, white wine vinegar dressing (GF|DF)

Summer Peach or Berry & Feta Salad with salad greens, crumbled feta, roasted walnuts, basil, red onion with a lemon and olive oil dressing (**summer only**) (GF|V)

Roast Pumpkin & Chickpea Salad with cumin roasted chickpeas, caramelised onion, fresh herbs and rocket with a tahini lemon yoghurt dressing (GF|V)

Mediterranean Pearl Barley Salad with sumac, apricots, dates, fresh herbs and sun-dried tomatoes (GF|DF|VG)

Roast Vegetable Salad with roast pumpkin, kumara, carrots & beetroot tossed with fresh salad greens, homemade dukkah and cashew aioli dressing (GF|DF|VG)

Cauliflower based Couscous Salad with dates, carrot, coriander, fennel & cumin seeds, red onion, turmeric yogurt dressing (GF|V)

Turmeric Roasted Potato Salad with green apple, red onion, gherkin, bacon, parmesan and rocket with a light yoghurt dressing (GF)

Roasted Grape & Quinoa Salad with fresh rocket, feta and candied walnuts (GF|V)

Green Salad with fresh peas, zucchini ribbons, spring onion, parsley, mint, basil & avocado (GF|DF|VG)

Asian Rice Noodle Salad with fresh vegetables, fragrant herbs and a tahini & tamari dressing (GF|DF|VG)

Caesar Salad with crispy cos, bacon, egg, croutons, gherkins, parmesan and creamy caesar dressing

Mediterranean Pesto Pasta Salad with sundried tomato, olives, pesto, capsicum, cucumber & fresh herbs (GF|DF|VG)

Small Bowl (serves 8) $50
Large Bowl (serves 15) $85
Per head cost (for larger events) $12

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proteins

meats

Chicken
- baked lemon & thyme chicken (wrapped in bacon) $15 per serve (GF|DF)
- spiced chicken thighs with herby yoghurt sauce $15 (GF)

Beef
- slow cooked asian style beef brisket $16 per serve (GF|DF)
- whole rare eye fillet with chimichurri (approx 2kg) $180 (GF|DF)

Lamb
- braised lamb shanks with red wine sauce & rosemary $18 per serve (GF|DF)
- slow cooked mediterranean spiced lamb $16 per serve (GF|DF)

Pork
- whole leg of honey glazed ham (approx 4kg) with mustard $190 (GF|DF)
- classic roast pork with applesauce $15 per serve (GF|DF)

Fish
- whole side of salmon (approx 1.5kg) $110 (GF|DF)

vegetarian | vegan

- vegan lasagne $54 (6 serves) (GF|DF|VG)
- mixed roast vegetable skewer $6 each (GF|DF|VG)
- tofu satay skewers $8 each (GF|DF|VG)
- vegan crumbed 'chicken' $8 per serve (DF|VG)
- plant based savoury mince (textured vegetable protein) $7 per serve(GF|DF|VG)

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sides & small bites

sides

Hot $48 (8 serves)
- garlic roasted baby potatoes with herb & lemon crème (GF)
- honey roasted baby carrots with toasted hazelnuts (GF|DF|V)
- charred seasonal greens with almonds & feta (GF|V)
- potato mash drizzled in garlic & herb butter (GF|V)
- macaroni with three cheeses (V)
- grilled miso eggplant with sesame & spring onion (GF|DF|V)
- truffle mushrooms with pecorino (GF|V)

Cold $42 (8 serves)
- burrata with roasted capsicum, cherry tomato & basil with a balsamic glaze (GF|V)
- fresh ceviche with chilli lime & avocado (GF|DF)
- shaved fennel with orange, olives & mint (GF|DF|VG)
- roasted baby beets with feta, walnuts & herbs (GF|V)
- rocket, pear & parmesan with lemon (GF|V)
- heirloom tomato, mozzarella, basil & balsamic glaze (GF|V)

breads

Sliced Breads $15 (10 serves)
- sourdough
- focaccia
- garlic & herb loaf

Rolls $2.4 each
- mini dinner rolls
- classic french rolls

Served with Salted or Garlic & Herb Butter

small bites

Sliders $6 each
- bbq beef & cheese with mustard & pickles
- crumbed chicken with slaw, pickles & aioli (DF)
- fish with crispy cos & tartare (DF)
- falafel with crispy cos & aioli (VG)

Bao $9 each
- pulled hoisin pork
- honey soy chicken
- hoisin tofu (vg)
- All come with Pickled Cucumber, Carrot & Japanese Mayonnaise

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sweets, cakes & desserts

sweets & cakes

Sweets $6.5 each
- Chocolate Brownie (DF|VGO)
- Caramel Slice (GF)
- Rocky Road

Whole Baked Cakes $90 (12 serves)
- banana walnut (GF)
- lemon & raspberry (GF)
- chocolate & beetroot cake (GF)
- carrot cake (GF)
- All filled and topped with vanilla mascarpone

dessert

Tiramisu $80 (12 serves)
- Classic $80 (VGO)
- Lemon $80 (no espresso) (VGO)
- Brownie Based +$10 (VGO)

Cheesecakes $8 each
- Caramel Cheesecake
- Berry Cheesecake
- Biscoff Cheesecake

Puddings & Mousse $7 each
- Rich Chocolate Mousse (GF)
- Sticky Date Pudding with Caramel Sauce

Pies, Tarts & Tartlets
- Classic Apple Pie $90 (12 serves)
- Lemon Meringue Pie $90 (12 serves)
- Banoffee Pie $90 (12 serves)
- Chocolate & Hazelnut Tart $90 (12 serves)
- Custard & Fruit Tartlets $6 each
- Lemon Meringue Tartlets $6 each

vegan

Raw Unbaked Slices $6.5 each
- flavours: snickers, caramel, raspberry, peppermint, espresso, ginger (contains gluten), jaffa, hazelnut, bounty (GF|DF|VG)

Whole Unbaked Vegan Cheesecake $120 (12 serves)
- Snickers (GF|DF|VG)
- Summer Berry & Vanilla (GF|DF|VG)
- Black Forest (GF|DF|VG)

Unbaked Babycakes $9 each
- Banana Caramel (GF|DF|VG)
- Triple Chocolate (GF|DF|VG)
- Espresso Chocolate (GF|DF|VG)

Tarts $100 (12 serves)
- Chocolate & Hazelnut Tart (DF|VG)

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beverages & extras

smoothies

Blueberry $10 each
- banana, blueberries, dates, peanuts, vanilla pea protein, coconut milk (GF|DF|VG)

Mango $10 each
- banana, mango, cinnamon, turmeric, dates, vanilla pea protein, coconut milk (GF|DF|VG)

Cacao $10 each
- banana, cacao powder, peanuts, salted caramel pea protein, dates (GF|DF|VG)

other drinks

Enquire with us for a refreshing range of non-alcoholic drink options to suit your event.

high tea

A selection of our most popular sandwiches, savouries, pastries, cakes, slices & macarons, perfect for a private event $15pp (min 25 people)

event staff

Our friendly staff are here to make your event effortless — from warmly serving meals and assisting your guests to ensuring everything is tidy and stress-free, so you can simply relax and enjoy the occasion.

serveware hire

Our serveware is for complimentary use at your event, but if you'd like to add an extra touch, we also offer additional items including platters, bowls, utensils, cutlery and beverage dispensers. Our quality serveware complements any style of function, from casual gatherings to elegant celebrations. Enquire within for hire options, and we'll be happy to tailor a package to suit your needs.

We love creating new things in the kitchen, so if there is something specific you're after, get in touch and we will do our best to make it happen!

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let's make your event delicious!

Whether it's an intimate gathering, a birthday celebration, or a corporate function, we bring wholesome, vibrant, and beautifully crafted food to your table. Every menu is tailored to your event, your tastes, and your guests, so you can relax and enjoy the occasion. Get in touch today to start planning your perfect menu — we can't wait to make your next event unforgettable!

CONTACT US

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