together. kitchen

christmas catering menu

Bring the joy of the season to your table! Our Christmas menu is full of festive favourites, crafted with fresh, wholesome ingredients and a sprinkle of holiday magic. From comforting classics to vibrant, nourishing bites, every dish is made with care to delight your guests and make your celebration feel extra special. Thoughtful, bespoke, and bursting with seasonal cheer—food that warms the heart as much as the taste buds. Looking for more options? Check out our full catering menu for year-round favourites



enquire now

027 7111 999

hello@togethercatering.co.nz

list of contents

- Breakfast & Morning Tea 3
- Grab & Go Lunch 4
- Platters 5
- Salads 6
- Proteins 7
- Sides & Small Bites 8
- Sweets, Cakes & Desserts 9
- Beverages & Extras 10



breakfast & morning tea

sweet

Loaves $55 (12 serves)
- classic banana & walnut loaf (GF)
- lemon loaf
- gingerbread loaf

Brioche French Toast $8 each
- cinnamon & maple

Cinnamon Rolls $7 each
- topped with cream cheese icing

Fresh Fruit Platter $60 (10 serves)
- seasonal

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

savoury

Fritatta or Quiches $8.5 each
- brocolli & feta
- salmon & cream cheese

Whole Pies $100 (serves 10)
- bacon and egg pie

Croissants $10 each
- champagne ham, cheese & tomato
- mozzarella, tomato & basil (V)

English Breakfast Muffins $9 each
- bacon, egg & cheddar
- potato hash, egg & cheddar (V|VGO)

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options
pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required
contact us | 0277111999 | hello@togethercatering.co.nz



grab & go lunch

sandwiches

Sourdough Sandwiches $14 each

- spiced tofu, caramelised onion & slaw (VG)
- roast chicken & slaw (DF)
- thick cut bacon, egg, cheddar & fresh greens
- steak & caramelised onion

Focaccia Sandwiches $14 each

- roasted eggplant, capsicum, zucchini, pumpkin with halloumi cheese (V)
- 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

skewers

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

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options
pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required
contact us | 0277111999 | hello@togethercatering.co.nz



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

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options
pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required

contact us | 0277111999 | hello@togethercatering.co.nz



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

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options
pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required
contact us | 0277111999 | hello@togethercatering.co.nz



proteins

meats

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

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options

pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required

contact us | 0277111999 | hello@togethercatering.co.nz



sides & breads

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

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options

pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required

contact us | 0277111999 | hello@togethercatering.co.nz



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

Trifle $90 (12 serves)
- classic vanilla custard & berry
- chocolate black forest
- gingerbread & caramel

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)

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

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options

pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required

contact us | 0277111999 | hello@togethercatering.co.nz



beverages & extras

smoothies

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

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

Cacao $10
- 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.

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!

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan | VGO = vegan options
pricing is exclusive of GST and priced per serve unless stated | MOQ for each item is 10 unless stated or dietaries are required
contact us | 0277111999 | hello@togethercatering.co.nz



let's make your festive season delicious!

From our kitchen to your table, Together Kitchen is here to make your Christmas celebrations warm, joyful, and delicious. Every bite is crafted with care, bringing festive flavours and holiday cheer to your feast. Whether it's our bespoke Christmas delights or favourites from our full catering menu, we'll help make your season merry, bright, and unforgettable. Let's celebrate together—get in touch to plan your perfect Christmas spread!

CONTACT US

0277111999

www.togethercatering.co.nz

hello@togethercatering.co.nz

