

WICKEDLY COLD NIBBLES

(min 10 of one kind)

\$2.00 each

- Watermelon, feta & mint skewers
- Puff pastry bites w/ cheese, olive & chilli-roasted tomatoes
- Cheddar & chive scones w/ parmigiano reggiano & paprika served with tomato relish

\$2.50 each

- Crostini w/ sundried tomato pesto, creamy brie & a basil & cashew oil
- Crostini w/ char-grilled pepper, ginger & macadamia pesto w/ chilli feta & coriander
- Roast red pepper, pesto & brie savoury muffins
- Ham off the bone, cheddar, avocado & cayenne savoury muffins
- Hot smoked salmon blinis w/ fresh herb & zesty lemon cream cheese
- Salmon, avocado & cucumber sushi
- Cream cheese, pineapple & mixed pepper sushi
- Smoked chicken, avocado & fresh capsicum sushi
- Skewered mushrooms marinated in red wine, thyme & shallots
- Chorizo, olive, cherry tomato & bocconcini skewers
- Paprika & sea salt roasted pita crisps w/ creamy caramelised onion dip (bowl to share)
- Asparagus rolls w/ lemon & chive cream cheese

\$2.80 each

- Mushroom duxelle, cream cheese & spring onion pastry squares
- Slow roasted tomato, pinenut, onion & gouda pastry squares
- Ham, cheddar, fresh herb & onion frittatas
- Caramelised onion, feta, sundried tomato & fresh herb frittatas

DEFIANTLY HOT NIBBLES

(min 10 of one kind)

\$2.50 each

- Smoked salmon & cream cheese w/ dill, capers & lemon tarts
- Ham, gruyere & onion tarts
- Tomato peppers, feta & onion tarts
- Blue cheese & caramelised onion tarts
- Smoked chicken, cranberry & brie tarts
- Gourmet sausage rolls w/ plum sauce
- Gourmet spinach, feta & pinenut rolls
- Roast pumpkin, sundried tomato & creamy havarti pastry rolls
- Satay chicken skewers with spicy peanut sauce
- Italian tomato & basil sauce, mozzarella & parmigiano reggiano mini pizza bites
- Chorizo, kalamata olive, chilli, tomato & cheese mini pizza bites

\$3.00 each

- Thai spiced chicken bites w/ coriander & lime
- Creamy mushroom & herb mini pies
- Mexican chilli bean & lentil mini pies
- Thai curried vegetable mini pies w/ kumara top

\$3.50 each

- Salmon hash cakes w/ a lemon & garlic aioli
- Cumin, coriander & pea potato cakes w/ mango chutney
- Mini hot dogs w/ cheddar, tomato relish & caramelised onions

FOOD SAFETY

We are proud to use a commercial 'A' grade kitchen. Once the safe delivery of our food has been accepted The Rebel Caterers can accept no further responsibility. To maintain food safety standards we ask that if food is not going to be consumed within ½ an hour of delivery that it be refrigerated until needed.

NB: Please reheat food on oven trays

We would appreciate if used platters could be rinsed & we will pick them up at your earliest convenience.



The Rebel Caterers

A REVOLUTION IN TASTE

Phone 021 149 4889

(09) 473 3210

or email

enquiries@therebelcaterers.co.nz

TERMS & CONDITIONS

- All prices shown are G.S.T exclusive.
- Payment can be made by cash, cheque or direct credit on or before day of delivery, or as otherwise arranged.
- Please place orders at least 48 hours in advance, or for large groups above 20 a minimum of 3 days in advance.
- All deliveries incur a delivery fee.
- Prices and menu items are subject to change without notice to cover seasonal variations.
- Cancellations must be made 48 hours prior to the event or the full amount will be charged to the client.
- Clients are responsible for missing or damaged serving platters, bowls, or utensils at full replacement cost.

SUBVERSIVE SELECTIONS SUBVERSIVE SELECT

SPRING/SUMMER MENU

DISOBEDIENT SWEETS

(min 10 of one kind)

Fruit platters & fruit kebabs: \$2.50 pp

- Fresh seasonal melons, grapes, pineapple etc
 - Kid's skewers w/ fresh fruit, marshmallows and Inatural fruit lollies
- (other sizes available on request)

Muffins: \$2.50 each

- Double chocolate & blueberry
- Spicy sultana & pineapple
- Apple & bran
- Blueberry & vanilla
- Raspberry, white chocolate & macadamia nut
- Spicy chocolate & orange
- Mango, mixed berry & passionfruit
- Pineapple, coconut & chocolate

Scones: \$2.50

- Cranberry & orange
- Sultana
- Apricot, white chocolate & macadamia
- Plain w/ homemade jam & maple vanilla cream

Slices: \$3.00 each

- Coffee fudge
- Chocolate fiesta
- Zesty lemon curd
- Passionate apricot
- Chunky choc brownie
- White chocolate macadamia & craisin brownie
- Old-fashioned ginger crunch

SEDITIONOUS SALADS

(all chilled)

**1 Salad/Solo Salads \$10 (minimum order 3)
up to 6 people \$50 up to 9 people \$75
up to 12 people \$100**

- Potato & chickpea salad w/ green beans, cauliflower & a spicy peanut dressing
- Roast pumpkin, feta, toasted pumpkin seed, char-grilled capsicum & baby spinach w/ a basil, shallot & lemon vinaigrette
- Apricot & prune couscous w/ toasted almonds & a coriander & citrus dressing
- Roast beetroot, feta, baby spinach & almond w/ orange, rosemary & balsamic dressing
- Vitality salad - quinoa w/ Asian greens, red cabbage, raisins, cashews, sunflower seeds, coriander & a tamari,, sesame, ginger & honey dressing
- Mediterranean vegetable salad w/ capers, olives & a balsamic vinaigrette
- Green salad w/ radish, cucumber, spring onion, peppers, avocado, toasted pine nuts, cherry tomatoes & a fresh herb & lemon dressing (ingredients may vary with the season)
- Chickpea salad w/ cucumber, tomato, red onion, fresh herbs & a toasted cumin seed & sumac vinaigrette
- Fresh peach, bocconcini & avocado salad w/ parmigiano reggiano shavings & a chilli, mint & lemon dressing (peaches only available seasonally)

GUERRILLA PLATTERS

(all chilled)

\$10.50 pp (minimum order 5 people)

- **Rebel Cheese & Fruit Platter:** A selection of cheeses, fruit pastes, olives, dried fruit, nuts, bread & crackers
- **Rebel Mediterranean Platter:** A selection of cured meats, cheeses, dips, antipasto selection, fresh breads & crackers
- **Rebel Ploughman's Platter:** Ham off the bone, sliced roast beef, cheeses, mustards, pickles, olives, fresh bread & crackers
- **Rebel Bread & Dips Platter:** A selection of our homemade dips & spreads with flavoured oil & dukkah & a selection of fresh breads
- **Rebel Sweet & Fruit Platter:** Assorted slices, cookies, mini muffins & fruit kebabs
- **Rebel Middle Eastern Platter:** Tabouleh, dolmades, olives, hummus, chilli feta, crudités, beetroot yoghurt, baba ganoush, pita & Turkish breads
- **Rebel Vegetarian Platter:** Vegetable crudités, marinated mushrooms, home-made dips, pesto & vegetarian pâté, cheeses (non-animal rennet) & antipasto selection w/ fresh breads & crackers

Email your order to:

enquiries@therebelcaterers.co.nz

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SPRING/SUMMER MENU

INSURGENT SANDWICHES

(min 4 of one kind)

Small:	Sandwich Cubes	\$1.50
	Sandwich Fingers	\$3.00
	Mini Rolls	\$3.50
	Mini Croissants	\$3.50
	Mini Bagels	\$3.50
Medium:	Rolls, Baps, Sandwiches, Wraps	\$5.50
Large:	Croissants, Rolls, Sandwiches, Ciabatta, Turkish bread	\$7.00

Chicken

- Smoked chicken, plum relish & brie
- Smoked chicken salad w/ walnuts, celery, & onion tossed in mayo
- Smoked chicken, slow-roasted tomato, basil pesto & parmigiano reggiano shavings
- Smoked chicken, mango chutney, brie & avocado
- Smoked chicken, feta, char-grilled peppers, basil & almond pâté & an avocado mayonnaise

Ham/Pork/Beef

- Ham on the bone, feta, beetroot & red onion relish & sprouts
- Ham off the bone, wholegrain mustard mayo & salad greens
- Ham on the bone, avocado, cream cheese & slow-roasted tomato
- Ham off the bone w/ gruyere, onion & sundried tomato pesto
- Roast pork, caramelised onions & herbed apple sauce
- Roast beef, horseradish & lemon mayo & rocket
- Roast beef, blue cheese mayo & caramelised onions
- Roast beef w/ char-grilled peppers & a rosemary & horseradish hummus

Salmon/Tuna

- Cajun salmon, corn & pepper salsa & guacamole
- Salmon, dill, caper & cream cheese w/ horseradish & lemon mayo.
- Tuna, radish, cucumber & tartare

INSURGENT SANDWICHES

(continued)

Vegetarian

- Balsamic roasted vegetables w/ cumin seed hummus & feta
- Mushroom & shallot duxelle w/ cream cheese & rocket
- Eggplant & artichoke hummus w/ crunchy slaw
- Feta, rosemary & garlic spread w/ fennel roasted vegetables
- Sundried tomato & almond spread w/ brie & avocado
- Brie, avocado, peppers & mango chutney
- Cumin roasted pumpkin, hummus, slow-roasted tomato & baby spinach
- Black bean & cumin pâté, guacamole, lime & chilli tomato salsa & sour cream
- Cannellini bean pâté, olive & thyme tapenade, char-grilled peppers & avocado mayonnaise
- Carrot & almond spread w/ fresh beetroot, red onion, cucumber, bean sprouts & a spicy peanut sauce

RENEGADE WORKING LUNCHES

(minimum of 5 people for each selection)

Selection 1: \$8.50 pp

1 medium sandwich item, 1 mini savoury item, 1 mini slice (or mini fruit kebab)

Selection 2: \$10.50 pp

1 medium sandwich item, \$2.50 savoury item, 1 slice (or fruit kebab)

Selection 3: \$13.50 pp

1 medium sandwich item, 1 savoury item, 1 slice, 1 large fruit kebab

Selection 4: \$15.50 pp

1 large sandwich item, 1 savoury item, 1 slice, 1 large fruit kebab

Selection 5: \$17.50 pp 1 large sandwich item, 1 savoury item, 1 slice, cheesboard, 1 large fruit kebab

Selection 6: \$20.50 pp Choice of either Mediterranean, Ploughman's, Mezze or Vegetarian platter, salad of your choice, fresh fruit & slice selection