

river kitchen

Inspired, fresh & delicious...

81 Trafalgar Street, Nelson, 7010, New Zealand, (03) 548 1180, riverkitchen@yahoo.co.nz

Catering Menu

Suitable for lunch, morning / afternoon tea

Savoury Items

\$5 Per Item, minimum 6 of each

Bacon and egg tartlet

Herb and garlic roasted vegetable & feta tartlet (v)

Club sandwiches - please ask for today's meat and vegetarian options (gf bread available)

Wraps - please ask for today's meat and vegetarian options

Hot smoked salmon open sandwich on house rye bread, cream cheese, seasonal greens

Fish cakes, aioli (gf)

Rice paper roll with prawn, coriander, cucumber & sweet chilli (gf,df)

Rice paper roll with chicken, coriander, cucumber & sweet chilli (gf,df)

Fresh spring roll with crispy vegetables, coriander, cucumber and sweet chilli (v,gf,df)

River Kitchen pork and fennel sausage roll with house relish

Pinwheel scroll with bacon, tomato & cheese

Pinwheel scroll with roasted pumpkin, cream cheese, spinach & seeds (v)

Wheat, gluten or dairy free on request
You may opt for chef's choice if you can't decide

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Sweet Treats

\$4 Per Item, minimum 6 of each

Cheese scone & butter

Date, coconut and orange scone & butter

Wheat & gluten free cheese or date scone, butter (gf)

Seasonal fruit & almond Friand (gf,df)

Berry and almond meringue (gf, df)

Banana & chocolate cake

Salted caramel slice

Carrot cake with cream cheese icing

Chocolate brownie (gf)

Berry & almond frangipane slice (gf)

Muffin, sweet or savoury, please ask for today's flavours

Cakes are served with whipped cream

Wheat, gluten or dairy free on request

You may opt for chef's choice if you can't decide

Whole Cakes

24cm round cake, serves 12

Carrot Cake with cream cheese icing \$65

Chocolate mud cake with chocolate ganache \$75

Banana cake with espresso icing \$65

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More formal functions, catered events

Canapes & Platters

Canapes

\$16 a head, 4 - 5 pieces each

Pork croquette, roasted tomato relish

Balsamic infused watermelon, toasted pistachios

Mushroom & parmesan arancini, aioli

Vegetable sushi roll, pickled ginger sesame aioli

Salmon poke, crispy wonton, togarashi & caviar

Beetroot & goat cheese, walnut crumbs

Hot smoked salmon on buckwheat blini, cream cheese, fried capers

Mustard & herb crusted beef crostini, horseradish, sprouts

Caprese skewers, tomato, Viavio mozzarella, fresh herbs

Fishcake, aioli, sprouts

Harissa chicken skewers

Crispy 5 spice pork belly

House made mini samosa, sweet chilli sauce

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Platters

Suit 4-5 people
\$65 Each

Antipasto Platter

A selection of local and imported cheeses, cold meats, olives, dried fruits, house pickles, chargrilled vegetables, salsa verde, confit garlic and house baked breads

Seafood Platter

Squid, prawns, mussels, salmon and white fish with lemon shallot mignonette, tartare sauce, house pickles, chargrilled vegetables, crispy wontons, house breads

Mediterranean Platter

Roasted aubergine, tomato, courgette & onions, olive tapenade, hummus, tzatziki, olives, haloumi, bruschetta, house breads

Fruit Platter

Seasonal fruits

All items subject to availability & may change at short notice
GF,DF available on request

The River Kitchen small print...

Payment in full before pickup/delivery, unless by prior arrangement. Please place your order at least 24 hours advanced. Cancellations must be 24 hours prior to the arranged time of your catering or you will be charged the full amount. Plates and utensils must be returned by you, to us the next day. If you have any allergies or dietary requirements be sure to let us know at the time of ordering. Although we do our best to supply gluten and dairy free and other allergens, please be aware that we use flour and nuts in our kitchen.