



Catering by Nikki

Nikki's Kitchen

37 Moorhouse Ave, Christchurch

Phone: 03 365 1617

Email: nikki_harding@xtra.co.nz

Web: www.cateringbynikki.co.nz

Lunch menus

For the health conscious

Lunch 1

Salad box
Sweet muffin
Fresh fruit

\$12.50 per person

Lunch 2

Mini filled specialty bread
Vege sticks with hummus
Fruit kebab
Bran biscuit

\$15 per person

Lunch 3

Vietnamese rice paper rolls (2 per person)
Tartlet – salad *or* savoury vege filled
Fruit kebab
Banana bread

\$13.20 per person

Lunch 4

Salad box
Frittata square
Mini muffin
Fresh fruit

\$15.50

Lunch 5

Tandoori chicken wraps
Bacon, brie & rocket rye finger sandwich
Topped frittata square
Homemade slice
Fresh fruit

\$17 per person

Lunch 6

Rye bread half sandwich
Sushi selection (2 per person)
Yakitori (chicken sticks)
Greek salad frittata topped with rocket
Berry friand
Fresh fruit & biscotti

\$20 per person

Lunch 7

Falafel & tabbouleh cones
Bruschetta – tomato topped or
bacon & mushroom
Topped fritter
Pesto, chicken & pumpkin filo roll
Brownie square
Fresh fruit

\$19 per person



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Lunch menus

Comfort foods

Lunch 8

Mini filled bread item
(speciality breads)
Club sandwich
Gourmet savoury/mini quiche
Medium muffin
Fresh fruit & grapes

\$16.50 per person

Lunch 9

Sandwich wrap
Finger club sandwich
Chicken kebab
Quiche wedge, frittata or bacon & egg pie
Homemade slice selection
Fresh fruit & grapes

\$20 per person

Lunch 10

Mini filled bread item
(specialty breads)
Pinwheel sandwich
Kumara & feta galette with
chilli & coriander dressing
Chicken kebab
Homemade cake
Fresh fruit & grapes

\$20 per person

Lunch 11

Toasted filled item
(Panini, Turkish bread, wrap)
Midi size gourmet pie
Club sandwich
Homemade slice
Fresh fruit

\$16.50 per person

Upsize = \$19 per person
(2 midi pies per person)

Lunch 12

Spicy baked gourmet potatoes
with sour cream dip
Lollipop chicken kebab
(or beef kebab)
Club sandwich (2 per person)
Savouries/mini quiche (2 per person)
Homemade loaf
Fresh fruit

\$20 per person



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Working style

Lunch 13

Filled flutes (French Bakery)
Salad filled tartlets
Prawn (or chicken) kebab
Spinach & feta triangle
Orange syrup cake
Fresh fruit

\$20 per person

Lunch 14

Spicy kofta (or thai skewers) with dip
Open sourdough sandwich
Roasted vegetable frittata
Spicy baked gourmet potatoes with dip
Homemade biscuits (2 per person)
Fresh fruit

\$20 per person

Lunch 15

Pinwheel sandwich (3 per person)
Chicken kebab
Savoury vegetable filo
Topped fritter
Sweet mini muffin
Fresh fruit

\$20 per person

Lunch 16

Crumbed chicken slider with mustard mayo
Pork & apple slider with roast capsicum relish
Pesto & sundried tomato pastry rounds (2pp)
Sushi selection (2pp)
Sweet tartlets
Fresh fruit picks

\$20 per person



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Picnic style

Minimum 6 people for ordering

Lunch 17

Quiche, roulade, flan or frittata
Platter with cold meat cuts, relishes, crusty breads
Quinoa, carrot & ginger salad
Creamy coleslaw
Roast vege & pesto salad
Homemade cake (or dessert)
Fresh fruit

\$29 per person

Lunch 18

Thai style beef salad
Smoked chicken, spinach, feta & roast tomato salad
Crusty Italian breads with spreads
Cheeseboards (x2)
(includes four NZ cheeses, crackers, dried fruits, nuts & grapes)

\$38.80 per person

Lunch 19

Smoked salmon & spinach roulade
Chicken & cranberry quiche (or basil, bacon & potato frittata)
Platter of cold meat cuts, relishes, crusty breads
Potato & basil salad
Tossed lettuce salad
Kumara, orange & bacon salad

\$26.50 per person



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Picnic style continued...

Lunch 20

Smoked salmon canapé
Chicken & green peppercorn loaf
Pizza picnic loaf
Stuffed chicken drums
Fruit cheese
Grapes & strawberries
Fruit kebabs & crackers
Luxury savoury muffins

\$26.50 per person

Lunch 21

Basil, bacon & potato frittata
Platter with cold meat cuts,
relishes, crusty breads
Tabbouleh
Roast vege & pesto salad
Layered garden salad

\$26.50 per person

Drinks & desserts available upon request

Please call to discuss your specific requirements



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Seminar catering suggestions

Seminar menu 1

Morning tea

Ham, peach & cream cheese roll-ups
Caramelised onion & feta mini quiche

Lunch

Filled wrapps
Club sandwich
Homemade slice
Fresh fruit & truffles

Afternoon tea

Mini berry muffins

\$20 per person

Seminar menu 2

Morning tea

Sandwich (club, pinwheel or finger)
Savoury muffin

Lunch

Filled mini bread
Rye finger club sandwich
Hot savoury/mini quiche
Berry friand
Fresh fruit

Afternoon tea

Homemade biscuits (2 per person)

\$24 per person

Please note: drinks are not included but can be supplied as follows:

Tea/coffee @ \$4 per person

Tea/coffee/juice @ \$4.50 per person

Supplied with disposable cups, sugar, milk, mixed tea selection, percolated coffee.



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Lunch menus

To impress

VIP Lunch 1

Akaroa salmon, brie & asparagus rolls
Smoked chicken, feta & dill quiche
Salad (of the day) - individual or shared
Pear & almond tart fingers
Fresh fruit selection

\$17.25 per person

VIP Lunch 2

Pork filled bagels with fennel & lime salad
Grape & feta tarts
Mint & citrus lamb skewers
Roasted cherry tomato bruschetta with babagnoush & basil leaf
Coconut & berry friand
Fresh fruit & biscotti

\$20 per person

VIP Lunch 3

Smoked chicken, cranberry & brie filled mini croissant
(**or** Akaroa salmon & dill dressing filled mini croissant)
Kumara & feta gallettes with chilli & coriander dressing
Blue cheese & caramelised onion flan
Prawn & melon kebabs
Strawberry & mascarpone tarts
Fresh fruit kebab

\$22 per person



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Build your own:

Suggest 2 items from A (one large, one small), plus 1 item from each of B, C & D for an average lunch.

A: Sandwiches, wrapps - bread items

Filled rye half sandwich	\$4.50
Filled Vic's mini bread	\$6.60
Filled mini croissant	\$6.60
Filled French Bakery flute	\$6.60
Filled soft knot	\$6.60
Filled ciabattine	\$7.00
Chicken sub	\$7.00
Ham sub	\$7.00
Toasted ham, tomato & swiss cheese foccacia	\$7.00
Chicken, cranberry & brie toasted Panini	\$8.50
Bacon & egg toasted Panini	\$8.50
Pork bagel with fennel & lime slaw	\$8.50
Tandoori chicken wrap	\$6.60
Spicy pumpkin & bean wrap	\$6.60
Falafel & tabbouleh cones	\$6.60
Open sourdough sandwich	\$4.50

Smaller bread items...

Crumbed chicken & mustard mayo slider	\$3.00
Pork & apple with red capsicum relish slider	\$3.00
Club sandwich (triangle ¼ crust on)	\$2.70
Pinwheel sandwich (can be coated)	\$2.70
Finger club sandwich	\$2.70
Bacon, brie & rocket rye finger sandwich	\$2.70
Asparagus rolls with citrus mayo	\$2.70
Ham, peach & cream cheese rolls	\$2.70
Bruschetta	\$2.70

- cherry tomato, babaganoush & basil leaf
- rare roast beef & onion marmalade (or horseradish)
- Tuscan tomato
- bacon & mushroom
- tandoori chicken



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B Savoury items

Savouries	\$2.70
Mini quiche	\$2.70
Midi size gourmet pies	\$3.50
Fluted smoked chicken & dill quiche	\$5.00
Fluted blue cheese & caramelised onion flan	\$5.00
Kumara & feta gallettes with chilli & coriander	\$2.70
Roasted vege & pesto filo triangle	\$2.70
Chicken, pumpkin & pesto filo roll	\$3.00
Spinach & feta filo triangle	\$2.70
Lollipop chicken kebab with mustard mayo	\$3.50
Yakitori (asian style chicken kebab)	\$3.50
Citrus, mint & honey grilled lamb kebab	\$4.50
Satay beef kebab	\$3.50
Tandoori chicken kebab	\$3.50
Spicy kofta (beef)	\$3.50
Chilli & lime prawn kebab	\$4.50
Spiced prawn & melon kebab	\$4.50
Mediterranean vegetable kebab	\$3.50
Chicken & bacon kebab	\$4.50
Bacon & mushroom kebab	\$3.50
Topped frittata square	\$3.00
Smoked salmon & spinach roulade	\$3.00
Smoked salmon baklava	\$3.00
Bacon & egg deep pie wedge	\$3.50
Deep dish quiche wedge	\$3.50
Vietnamese rice paper rolls	\$2.70
Chicken or prawn rice paper rolls	\$3.00
Sushi selection	\$2.00
Stuffed chicken drumstick	\$3.00
Spicy baked gourmet potatoes (3) with sour cream dip	\$2.70
Salad of the day	\$6.00



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C: Sweet item

Sweet muffin of the day	\$3.50
Plain scone with jam & cream on side	\$3.50
Coconut & berry friand (GF)	\$3.50
Mini Danish	\$2.60
Homemade slice selection	\$2.00
Sweet tarts	\$2.70
- lemon meringue	
- caramel pecan	
- strawberry & mascarpone	
- caramel & chocolate	
- custard & fruit	
Homemade loaf (slice)	\$2.00
Homemade mini biscuit (2)	\$2.00
Cake of the day (slice)	\$3.50

D: Fruit

Fresh cut selection	\$2.00
Fruit kebab (with marshmallow)	\$3.50
Fruit & cheese pick	\$2.70
Grilled pineapple popsicle with lime mint sugar	\$3.50
Whole seasonal	\$1.50