

The logo for Wild Flour Catering is set against a dark purple background with a repeating pattern of light purple floral and scrollwork motifs. The word "WILD" is written in a large, ornate, white serif font with pink-to-white gradient shading and decorative flourishes. Below it, the word "CATERING" is written in a smaller, white, all-caps sans-serif font, flanked by decorative pink and white brackets. Below that, the word "FLOUR" is written in the same large, ornate, white serif font with pink-to-white gradient shading and decorative flourishes as "WILD".

WILD  
CATERING  
FLOUR

**Wild Flour Catering & Tapas Restaurant**

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# Wild Flour Catering Menu

This menu is a sample of the many catering options available.

Wild Flour can design a menu tailored to your requirements, just ask.

Do you have a favourite recipe that you just never have time to make?

Pass it on to our team and we'll make it for you!

If you're after main meal options speak with the Wild Flour staff and we'll be happy to create a lunch or dinner menu specially designed for your unique occasion.

Please note that all ingredients are subject to availability, that's why there are no fixed prices on this list. You just need to call us to discuss!

If you have any allergies please inform the Wild Flour staff so we can prepare suitable options for you.

## Savoury Choices

### Wraps/mini rolls/club sandwiches

- chicken, cranberry, cream cheese, mesclun
- beef, horseradish cream, gherkin, mesclun
- salmon, wasabi cream, capsicum, mesclun
- pumpkin, pinenut, sundried tomato, aioli

### Mini burgers with Wild Flour chutney/relish

- beef, lettuce, gherkin
- chicken, lettuce, camembert
- falafel, lettuce, tomato

### Pumpnickel/crustini stacks

- beef, blue cheese, beetroot
- chicken, cranberry, camembert
- salmon, cream cheese, pesto
- brie, tomato, zucchini

### Mini tart/quiche—filo or pastry

- feta, spinach, pumpkin
- chicken, asparagus, capsicum
- sundried tomato, olive, parmesan
- beef, mushroom, blue cheese

### Mini Pizza

- chunky salmon, olive, caramelised onion, capsicum
- chicken, avocado, apricot, spring onion
- beef, capsicum, mushroom, olive, sundried tomato
- lemon pepper fresh fish, red onion, mozzarella, chives
- feta, spinach, capsicum, sundried tomato
- chorizo, tomato, red onion, mozzarella, mushroom
- caramelised onion, anchovies, olives, capsicum
- prosciutto, creamy camembert, basil

### Sushi with pickled ginger, soy sauce & wasabi

- smoked salmon
- teriyaki chicken
- smoked chicken
- vegetarian
- tuna

### Pizza pinwheels—puff pastry rolled with pizza filling, cut & baked

- bacon, tomato paste, cheese, herb, onion
- beef, blue cheese, beetroot
- chicken, cheese, tomato, onion, herbs

### Mini meatballs with homemade dipping sauce

- asian pork
- beef
- chicken

### Mini risotto cakes with Wild Flour chutney

- spinach, sundried tomato, sour cream
- capsicum, chives, feta
- parmesan, tuscan herbs, leek
- mushroom, thyme, parmesan

### Mini bilinis—mini savoury pancakes topped with:

- pear, blue cheese
- beef, olive, Wild Flour relish
- salmon, pesto, cream cheese, cucumber
- smoked chicken, brie, Wild Flour relish
- Moroccan pumpkin, Wild Flour relish

## Savoury Choices, cont.

### Homemade favourites

- marinated chicken nibbles
- oriental spring rolls (beef/pork/vege)
- vege samosa with minted yoghurt
- corn fritter with tomato salsa
- mini savoury stuffed muffins
- sesame seed coated sausage rolls
- mini mince pies (optional potato top)
- zucchini fritter with Wild Flour chutney and cheese
- thai fish cakes with sweet chilli coriander sauce
- thai noodle cakes with sweet chilli coriander sauce
- lemon mussel fritter
- bloody mary oyster shots
- stuffed pepperdews
- mini stuffed mushrooms
- asparagus wrapped in cured ham
- mussels in the half shell—chef's style
- stuffed eggs
- mixed seed coated cheeseballs
- scallops cooked the Wild Flour way
- savoury puffs filled with creamy salmon and chives

### Skewers

- dukkah crumbed chicken with sticky balsamic drizzle
- moroccan lamb with lemon yoghurt
- pepper-coated beef, balsamic mushrooms and red onion
- roasted vege medley with Wild Flour chutney
- chorizo, capsicum, cheese
- salmon chunks, spanish green olives
- antipasto: olives, sundried tomato, cheese, gherkin
- prawn with Wild Flour dipping sauce
- potato and shallot with mustard dip

### Bread baskets—like a quiche but made in a mini bread case, wholemeal or white

- vegetarian
- bacon
- chicken
- seafood

### Vietnamese rice paper wraps—marinated meat with crunchy seasonal veges, a nice healthy option

- beef
- chicken
- salmon
- vege

### Antipasto platters—Wild Flour can custom-make platters from the selection below

- variety of cheeses—please ask for current supplier
- variety of crackers and breads—homemade options available
- homemade cheeseballs coated in seeds
- pickled gherkins
- pickled onions
- artichoke hearts
- stuffed pepperdews
- slow roasted garlic in extra virgin olive oil
- selection of nuts and dried fruits
- selection of seasonal fruits
- selection of Wild Flour chutney/relish
- marinated mussels
- cooked mussels on the half shell
- cured meats
- chorizo
- salami
- prosciutto
- sundried tomato
- chargrilled red pepper or zucchini
- sicilian green olives
- black olives
- stuffed green olives with red pepper
- medley of marinated feta, sundried tomato, green and black olives
- dukkah, olive oil and balsamic vinegar, dipping bread
- roasted vine tomato
- hummus with crispy vege dippers
- salmon chunks—smoked salmon available
- prawns
- mushrooms
- vege tempura
- Wild Flour pâté

# Sweet Choices

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## Individual mini cakes or large cakes

- carrot with citrus cream cheese and mascarpone icing
  - decadent chocolate cake with ganache icing
  - moist banana cake with chocolate or coffee icing
  - greek lemon coconut cake with lemon drizzle
  - mixed berry almond cake with vanilla bean syrup
  - madeira cake with orange icing and orange rind candy
  - tangy ginger bread
  - cinnamon sour cream peach cake
  - apricot macaroon cake
  - sticky passionfruit cake
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## Whole cakes

- apricot upside down ginger bread
  - english banoffee pie (banana, caramel, cream, chocolate)
  - tiramisu torte
  - lemony crepe stack
  - marble chocolate peanut butter cake
  - chocolate cappuccino
  - double decker mud cake
  - maple pecan cake with butterscotch sauce
  - chocolate peppermint log
  - chocolate jaffa tart
  - whole tangelo cake
  - pear and almond cake with passionfruit glaze
  - chocolate fruit cake with creamy choc icing
  - light and dark fruit cake
  - apple cinnamons crumble cakes
  - barbados ginger bread
  - mum's tea cake
  - white chocolate luxury cheesecake
  - choc cappuccino cake
  - marbled chocolate peanut butter cake
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## Cheesecakes

- lemon
- dark and light chocolate
- berry berry good
- passionfruit
- plum and hazelnut crumble

- Kahlua
  - vanilla crème brûlée
  - luxury white chocolate
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## Slices

- pecan, honey and caramel slice
  - berry shortcake
  - chocolate caramel with biscuit base
  - marble chocolate caramel shortcake
  - super duper louise cake slice
  - raspberry cheesecake slice
  - fluffy chocolate mouse
  - death by brownie
  - cappuccino slice
  - triple decker fudge slice
  - tiramisu slice
  - chocolate walnut slice
  - macadamia nut white chocolate brownies
  - chocolate date nut squares
  - cookies and cream
  - sticky lemon slice
  - minty slice bites
  - Wild Flour truffles
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## Fudge Slice

- citrus
  - lolly
  - chocolate
  - coffee
  - peppermint
  - passion, orange and coconut
  - yoghurt raisin oat
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## Biscuits

- chocolate crackle tops
- anzac
- nuts and bolts cookies
- best ever shortbread

# Weddings and Special Occasions

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## Meat

- carved roast beef with horseradish gravy
- carved glazed ham on the bone hot/cold
- carved roast lamb with anchovies and rosemary crust
- chicken cacciatore (tomato herb base with olives and parsley)
- moussaka (layered minced lamb and eggplant lasagne)
- lamb/beef/chicken curry with coconut rice
- zesty lamb balls sitting in a rosemary herb sauce
- stuffed chicken thighs/breast with basil pesto, sundried tomatoes and cream cheese
- chicken pieces cooked in a creamy mushroom and white wine sauce
- tender beef beer and bacon stew
- lamb shanks in merlot with figs
- satay chicken with crunchy cashew nuts
- drunken pork chops with apples and whole seeded mustard
- duck sausages stewed in a orange sauce
- the most amazing meatloaf with a crunchy topping
- beef shin stew, thick and rich meaty flavour
- tasty corn beef with honey mustard parsley sauce
- chicken drumsticks coated in herbs and bread crumbs
- chicken/beef enchiladas (wrapped in a tortilla and baked with cheese/salsa)
- traditional lasagne/moroccan chicken lasagne/vegetarian lasagne

## Seafood

- roast market fish wrapped in bacon with lemon mayo
- market fish with salsa verde (herb salsa)
- creamy pesto fish pie with whole boiled eggs and chive potato mash topping
- thai fish cakes with lemongrass and coriander
- steamed NZ mussels with shallots, garlic, white wine lemon and tomato
- prawn paella with orzo pasta

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## Salad and Veges

- rosemary and garlic roasted potato cubes
- minted baby gourmet potatoes with butter and sea salt
- watercress and red pear salad with blue cheese dressing
- rossini salad with sundried tomatoes, capers, lemon zest and rosemary
- muscovado sugar bakes pumpkin with chilli and fennel seeds
- roasted glazed beetroot salad with walnut and yoghurt dressing
- fresh tossed traditional green salad with vinaigrette
- moroccan cous cous with roasted veges
- layered potato and kumara bake with herbs and parmesan
- potato salad with bacon and chives with mustard mayo
- greek salad with cucumber, tomato, feta, capsicum, olives and red onion
- asparagus and orange salad with lemon vinaigrette
- green bean salad, beans, peas, fennel, feta, beetroot with rocket mayo
- watercress, fennel, orange and red onion salad
- amazing curried egg salad
- cauliflower and broccoli in a cheese herb sauce
- balsamic roasted medley potato, pumpkin, carrot, parsnip, yams, zucchini, and onion
- whole stuffed roasted curried pumpkin with spinach and onion
- peas with bacon and sundried tomatoes
- israeli cous cous with sundried tomatoes, chives, parsley, capsicum, olives
- honey slow roasted yams
- ravioli pasta salad, Wild Flour special
- chick pea, eggplant and goats cheese salad with walnut cider dressing
- kumara with rum and raisins
- steamed broccoli with soy and ginger
- mushroom and hazelnut honey salad
- balsamic red cabbage braised with apple and bacon
- best ever coleslaw
- creamy pumpkin bake
- mushroom risotto with white wine and herbs
- spinach and goats cheese risotto
- apple and walnut risotto
- slow cooked leek soldiers with streaky bacon
- three cheese macaroni cheese bake

## Weddings and Special Occasions, cont.

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### Dessert:

- Baileys/Kahlua chocolate mousse cake
- espresso tiramisu
- mixed berry parfait
- lemon crepe stack
- profiterole tower drizzled with choc and strawberries
- lemony passionfruit cheese cake (or any flavour you like)
- chunky fruit salad with coconut dressing
- baked pears wrapped in filo
- lemony blueberry slice cake
- chocolate gateau
- ice cream
- whipped/runny cream
- chocolate truffle tower
- Kapiti ice cream—many flavours to choose from

## Children's Parties

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### We're more than happy to cater for the little 'uns!

- fries
- fish bites
- homemade mini burgers
- mini filled rolls
- club sammies
- cheerio's
- homemade mini pizza
- corn bites
- chicken nuggets
- mini hot dogs
- homemade mini pies
- homemade mini sausage rolls
- homemade pinwheels
- fairy bread
- bowls of chippies
- homemade biscuits or your favourite brand
- slices and cakes
- drinks also available
- novelty cakes—please ask.

