Colin's Kitchen Camp Conference or Group Meal Plan

These menus provide samples of the food we can create for your event. Our menus adjust according to seasonal availability and we can also custom design a menu to suite your needs, tastes or dietary requirements. Please talk with me further about your particular needs.

All prices are quoted as GST exclusive.

BREAKFAST

The following will be available daily:

Cereals: muesli, corn flakes, raisin bran, light n tasty, with yoghurts and milk
Fresh Fruit & Berries: (in season) sliced and diced fruit to add to your cereal or yoghurt
Toast: wholemeal, white, multi-grain, etc.
Hot Dish for Toast: baked beans or spaghetti w/cheese or wok-scrambled eggs (last day)
Toppings & Spreads: honey, jams, marmalade, peanut butter, marmite

LUNCH

We will choose and provide an appropriate selection to suit your activity schedule

Arrival Lunch

Roasted Pumpkin & Spinach Quiche, Honey Sesame Chicken Nibbles, Agria potato & free-range egg salad, pineapple/coconut slaw, local organic greens w/chilli & hoisin dressing

Packed Lunch

A selection of Chicken, Tuna, and salad filled pitas or Chilli Bean and Machaca Beef Burritos accompanied by appropriate sauces and salsas. Lemon crumble slice and selection of whole fruits Fruit drink or iced water

Departure Lunch

Assorted wholemeal thin-crust pizzas, a selection of vegetarian & chicken muchaka filled quesadillas, crudités (fresh seasonal baby veggies) and Euro-breads with dips and spreads, pan-roasted veggie & pasta pesto salads

Colin's Kitchen, Whale Bay, Raglan, New Zealand
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DINNER

Buffet-style (examples)

A Night in Italy

Italian Garlic Mussels on the half shell. Pastas with choices of sauces: Mussel/Bacon & Port wine, Creamy Smoked Chicken & Portobello, Zucchini & Mushroom w/tomato & basil sauce. Mediterranean salad with capers, feta, olives, sun-dried tomatoes and crisp garden greens. Garlic Ciabatta. Berry & Almond Cake with ice-cream.

A Night in India

Balti Chicken Curry, Madras Beef & Potato Curry, Eggplant & Okra Curry, Dahl & Pumpkin Soup, Poppadoms, Mushrooms Rice Pilau, Green salad and chutneys & raita. Lemon Curd Crumble with ice-cream

MORNING / AFTERNOON TEAS

A selection of home-baked savoury scones, warm savouries with tea, coffee and fruit drink will be offered in the mornings.
A selection of home-baked muffins, slices, cookies with tea, coffee and fruit drink will be offered in the afternoons.

COST: $60.00 pp/day + GST minimum 20 persons

Caterer will set up and help serve then clear dishes and kitchen.
Participants should keep dining area & tables clean. We allow participants to eat as much as they desire, however, we do ask that they only take what they can eat. Vegetarian and special diets can be catered for. A non-refundable deposit of $500.00 is required to confirm your booking. A minimum guarantee of those attending is needed one week in advance of arrival. Numbers can be increased by arrangement. Full payment must be made on or before the start of the camp/conference.

DAILY COST PER P ERSON IF PURCHASED INDIVIDUALLY + GST

Breakfast	$12.50 PP
Morn/aft tea	$8.50 each (2)
Lunch	$16PP
Dinner	$28PP

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SCHOOL CAMP MEAL PLAN

BREAKFAST

The following is available daily:

Cereals: muesli, corn flakes, light n tasty, with yoghurt and milk. (Hot chocolate will be provided for winter only)
Fresh Fruit: (in season) and /or canned fruit
Toast: wholemeal, white, multi-grain, etc.
Hot dish for toast: baked beans or spaghetti, wok-scrambled eggs for last breakfast catered (if staying for more than 2 days)
Spreads: honey, jams, peanut butter, marmite

LUNCH

We will choose and provide an appropriate single daily serving to suit your activity schedule from the following examples:

Ham, cheese and salad subs
Chicken soft tacos
Chicken or Tuna and salad filled pitas
Bean and Beef burritos
Ham or Chicken and salad croissants or bagels.
Cold meats and salad on Kaiser rolls
+ ONE Piece of fresh fruit and ONE Muffin/slice or muesli bar

DINNER: KITCHEN BUFFET-STYLE

We choose, prepare and provide a single rotating selection daily from the following examples depending on your group's size & composition and food's seasonal availability:

PASTA DISHES:
Spaghetti Bolognaise, fresh green garden salad and garlic bread.
Smoked Chicken and Mushroom Fettuccini, salad and garlic bread.
Chicken or Pork Chow Mein, fresh stir-fried vegies

CASSEROLES:
Beef Stroganoff on egg noodles and fresh steamed vegies.
Light Chicken Curry with steamed rice and vegies
Lamb Rogan Josh with steamed rice and vegies.

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ROAST/ BBQ
Mixed Grill of sausages, chicken pieces, chops/rissoles, salads and breads.
Honey/Sesame Oriental Chickens, fried rice and stir-fried vegies
Ham-Off-the-Bone potato & pumpkin mash, steamed vegies
Roast Beef or Pork, gravy, roast vegies and hot dinner rolls.

DESSERT:
A single serve from the following examples per dinner:
Chocolate slice and ice-cream
Fresh fruit and melon platter
Carrot Cake and ice-cream
Pavlova, fresh fruit and cream
Apple and Berry Crumble with ice-cream

COST: $30 pp/day +GST minimum 25 persons

Caterer will set up and help serve. Students are required to do their own dishes, and keep dining area & tables clean. We allow students to eat as much as they desire, however, we do ask that they only take what they can eat. Vegetarian and special diets can be catered for. A non-refundable deposit of $200.00 is required to confirm your booking. A minimum guarantee of those attending is needed one week in advance of arrival. Numbers can be increased by arrangement.

A SIMILAR MEAL PLAN FOR ADULTS IS AVAILABLE FROM $45.00 PP/DAY

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