



*Kadi*  
CATERING

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FUNCTION MENU



## FUNCTION MENU

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*Taranaki Owned, Nationally Renowned*

## About KDJ Catering

KDJ Ltd was formed in 2009 as a hospitality management company to look after a number of very successful restaurants, cafés and bars in New Plymouth. However, very quickly we started branching out into organising offsite catering.

We currently are the exclusive caterers to Yarrow Stadium, TSB Stadium and TSB Showplace. We are 100% Taranaki owned and operated, we're very proud of our region and have a 'buy local policy', meaning that whenever possible our chefs source their ingredients from local producers and suppliers, organic or just home grown.

So whether it's succulent Taranaki lamb, fine Eltham cheeses, local free range pork, Taranaki reared beef or seafood caught that morning, you'll always find only the best and freshest food that makes it to your plate at KDJ.

This booklet has a range of delicious options for you to peruse, however, feel free to request anything not covered and we would be happy to accommodate you.

Enjoy,

Kymon Hill.

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### For All Enquires:



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# Breakfast

Minimum 30 People. Design your own breakfast menu.

## BREAKFAST INDIVIDUAL OPTIONS

### Filled Croissants (choose one or a selection) \$4.50

- Smokey bacon, fried egg and hollandaise sauce.
- Fried egg, cheese, tomato, and hollandaise sauce. **VG**
- Hot smoked salmon, fried egg, wild roquette and hollandaise sauce.

### English Muffins (choose one or both) \$4.50

- Champagne ham, cheese, fried egg and hollandaise sauce.
- Fried egg, cheese, tomato, and hollandaise sauce. **VG**

### Toasted Muesli \$4.00

Served with natural Greek yoghurt and raspberry coulis. **GF**

### Assorted Baked Fruit Danish **VG** \$3.50

### Seasonal Fruit Platter for One **GF V** \$4.00

### Tea and Coffee Station \$3.30

A selection of assorted teas and plunger coffee.

## BREAKFAST

### BUFFET OPTION - \$30.00 + GST per person

- Honey cured grilled streaky bacon. **GF DF**
- Kransky sausages. **GF**
- Slow roasted vine tomatoes. **GF V**
- Sautéed mushroom in balsamic glaze. **GF V**
- Golden hash browns. **GF V**
- Creamy scramble eggs with fresh chives. **GF**
- Assorted fruit danish **VG**
- Seasonal fruit salad smothered with passionfruit syrup. **GF V**
- Seasonal fresh fruit platter **GF V**
- Toasted muesli served with natural Greek yoghurt and raspberry coulis. **VG**
- Condiments: BBQ sauce, tomato sauce, hollandaise sauce, caramelised onion jam, HP sauce.
- All Breakfast buffets are served with mixed grain toast and butter.



All prices are exclusive of GST.  
All our menus can be tailored to meet your individual requirements.  
Please contact our friendly team to discuss prices and options.

**GF** Gluten Free **GF** Gluten Free Optional **VG** Vegetarian **VG** Vegetarian Optional **V** Vegan **V** Vegan Optional **DF** Dairy Free



# Meeting & Conference Selection

Minimum 30 People. Design your own meeting & conference selection menu.

## OPTION ONE

**\$31.50 + GST per person. No venue hireage included.**

**Morning Tea** - *Two Options* from morning and afternoon tea menu or breakfast menu.

**Lunch** - *Three Options* from lunch menu.

**Afternoon Tea** - *One Option* from morning and afternoon tea menu.

**Beverage** - Tea selection and filter coffee station.

## OPTION TWO

**\$35.50 + GST per person. No venue hireage included.**

**Morning Tea** - *One Option* from morning and afternoon tea menu or breakfast menu.

**Lunch** - *Five Options* from lunch menu.

**Afternoon Tea** - *Two Options* from morning and afternoon tea menu.

**Beverage** - Tea selection and filter coffee station.

## MORNING & AFTERNOON TEA

### SWEET OPTIONS

**House Baked Muffins** VG \$3.50

- Raspberry and white chocolate.
- Lemon and cream cheese.
- Blueberry crumble.

**House Made Slices** VG \$3.00

- Traditional lolly cake.
- Ginger crunch.
- NY choc brownie. GF

**House Baked Cakes** VG \$4.00

- Carrot cake with cream cheese icing.
- Banana cake with chocolate ganache topping.
- Glazed lemon sour cake.

**House Baked Biscuits** VG \$3.00

- NY browned butter cookies.
- White chocolate and macadamia nut.
- Triple chocolate chew.

**Sticky Date Loaf** \$3.50

Served with jam and chantilly cream.

**Seasonal Fresh Fruit Platter For One** GF V \$4.00

**Assorted Fresh Fruit Danish** VG \$3.00

### SAVOURY OPTIONS

**House Baked Muffins** \$3.50

- Champagne ham, cheese and caramelised onion jam.
- Cheese, bacon, tomato and caramelised onion jam.

**House Made Quiches** \$3.50

- Cheese, chive, and caramelised onion jam.
- Tomato, Spinach, Caramelised onion jam, and feta. VG

**House Baked Cheese and Chive Scones** VG \$3.50

Served with tomato relish and butter.

**Pork and Apple Sausage Rolls** \$4.50

Served with house made relish.

**Assorted Sushi Selection** GF V \$3.50

All served with pickled ginger, wasabi and sweet soy sauce.



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## LUNCH

**Filled Wraps** \$4.00

- Champagne ham, cheese, salad with dijon mustard and mayonnaise.
- Cold smoked salmon, capers cream cheese & salad.
- Fried falafel, hummus, sliced olives and salad. V

**Filled French Baguettes/Gourmet sandwiches** GF VG \$4.00

- Smoked chicken, cranberry, brie and salad.
- Roast beef, dijon mustard, cheese and salad.
- Fried falafel, hummus, sliced olives and salad. V

**Filled Paninis** \$4.00

- Hot pork, caramelised onion, slice tomato, mozzarella.
- Sliced Kalamata olives, sundried tomatoes, caramelised onion, wild rocket, and mozzarella VG

**Assorted Club Sandwiches** GF VG \$3.00

On fresh mixed grain bread.

**Pork and Apple Sausage Rolls** \$4.50

Served with house made relish.

**Cajun Crumbed Chicken Skewers** \$3.50

Served with tzatziki.

**Honey and Soy Marinated Beef Skewers** GF DF \$3.50

**Fried Haloumi & Roast Vegetable Skewers** GF VG \$3.50

**Butter Chicken Curry** \$9.00

Served with jasmine rice and poppadums.

Note: counts as 2 options on the meeting/conference menu.

**Thai Green Vegetable Curry** GF VG \$9.00

With green beans, spinach, chickpeas, and broccolini served with jasmine rice. Note: counts as 2 options on the meeting/conference menu.

**Seasonal Roast Vegetable Medley** GF V \$4.50

With citrus glaze.

**Italian Style Pasta Bake** GF VG \$5.00

With black Kalamata olives, roasted artichoke hearts, sundried tomatoes, in a rich tomato and basil sauce finished with balsamic glaze.

**Crisp Apple Slaw** GF DF \$4.00

With tangy apple cider dressing.

**Potato Salad** GF DF \$4.00

With baby gherkins, crisp bacon, caramelised onion in a seeded mustard and chive aioli.

**Traditional Greek Salad** GF \$3.50

With a balsamic vinaigrette.

**Roast Pear, Walnut and Rocket Salad** GF V \$4.00

With julienne vegetables with a rich red wine dressing.

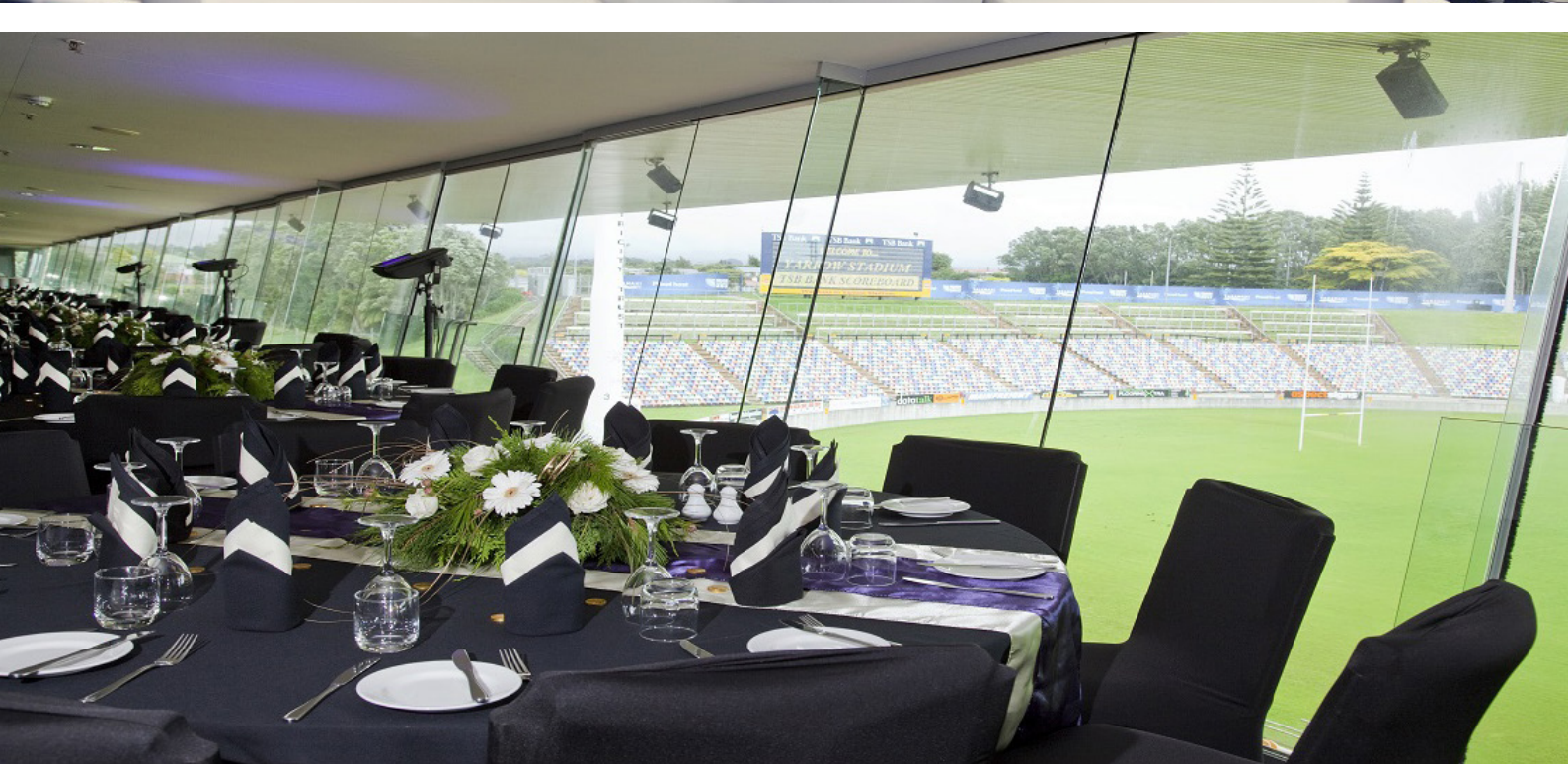
**Chef's House Made Cheesecake Bites** VG \$3.00

**House Made NY Chocolate Brownie Bites** GF VG \$2.50

**Rhubarb and Apple Crumble** GF \$5.00

Served with vanilla anglaise.







# Canapés

The options below are a selection. We are happy to discuss tailored menus.

## HOT

**Braised Pulled Beef Sliders** \$3.50  
With caramelised onion and brie.

**Pulled Pork Sliders** \$3.50  
With apple relish and Swiss cheese.

**Vegetarian Sliders** VG \$3.50  
With kumara rosti, roast capsicum, and Swiss cheese.

**Sticky Glazed Pork Belly** GF \$4.00  
On spiced pumpkin mash and candied pineapple.

**Smoked Chorizo Croquette** GF \$4.00  
With crumbed polenta finished with a blue cheese aioli.

**Fresh New Zealand Scallops** GF DF \$3.50  
Wrapped in streaky bacon.

**Sugar Cured Beef Fillet** GF DF \$3.50  
On a mini kumara rosti finished with house made beetroot relish.

**Feta Filo Parcels** \$3.50  
With caramelised onion and spinach.

## COLD

**Chicken Liver House Made Pate'** \$3.50  
On a crispy crostini, finished with a rich red wine and onion marmalade.

**Smoked Salmon on Herb Blini** \$3.00  
With lemon and chive whipped cream cheese.

**Roast Capsicum and Basil Mousse** GF \$3.50  
On house baked parmesan short bread.

**Bite Sized Tomato Bruschetta** GF V \$3.00  
On a crisp rye crostini finished with balsamic glaze.

**Fresh Tuna Sushi Roll** GF \$3.00  
With cream cheese, toasted sesame seeds, and a sweet soy dipping sauce.

**Caesar Salad Bite** \$4.00  
With smoked chicken parmesan cos lettuce, and anchovies on a crispy crostini finished with Caesar dressing.

**Pickled Beetroot** VG \$3.50  
On a house baked gingernut biscuit finished with a crispy caper berry.

## SWEET

**Mini Assorted Fruit Trifle Shots** \$3.50  
Served with a chocolate wafer stick.

**Kahlua Tiramisu Shots** \$3.50

**Assorted Profiteroles** \$2.50

**Strawberry Sable Bites** GF \$3.50  
Fresh strawberry, vanilla whipped crème fraiche, on a house baked shortbread.

**Honeydew and Rock Melon Bites** GF DF \$3.00  
Wrapped in smoked jamón serrano.

## Platters

All platters are for 10 people.

**Selection of Fresh Bread** GF \$30.00  
**and Dips Platter**  
Toasted gourmet ciabatta, rye, Turkish, and French stick, served with house made dips.

**Seafood Platter** \$55.00  
Garlic prawns, salt and pepper squid, crumbed fish bites, crumbed scallops and prawn twisters served with garlic bread, lemon wedges and tartare sauce.

**Antipasto Platter** GF \$55.00  
A selection of gourmet cheeses, house cured and smoked meats, and pickled Italian style vegetables, all served with a mixed cracker selection.

**Petit Fours Platter** \$40.00  
Assorted mini trifle shots, assorted profiteroles, tiramisu shots, and bite size brownie pieces.

**Assorted Sushi Platter** GF \$55.00  
Chicken, salmon, tofu sushi rolls with pickled ginger, wasabi and soy dipping sauce.

**Cheese Board** \$45.00  
A selection of locally sourced gourmet cheeses with a mixed cracker selection.



# Buffet Dinner

Minimum 30 People.

## LIGHT BUFFET

**\$38.50** + GST per person. No venue hireage included.

- **One** Carvery Option
- **One** Hot Meat Option
- **Two** Vegetable Options
- **One** Salad Option
- **One** Dessert Option
- Bread Rolls and Butter
- Beverage - Tea selection and filter coffee

## FULL BUFFET

**\$47.50** + GST per person. No venue hireage included.

- **One** Carvery Option
- **Two** Hot Meat Options
- **Three** Vegetable Options
- **Two** Salad Options
- **One** Dessert Option
- Bread Rolls and Butter
- Beverage - Tea selection and filter coffee

## CARVERY

**Thyme and Seeded Mustard** GF DF

**Crusted Beef Sirloin**

Served with a rich red wine jus.

**Brown Sugar and Cinnamon** GF DF

**Glazed Ham on the Bone**

Served with seeded mustard jus and cranberry relish.

**Rolled and Confit Pork Belly** GF DF

Stuffed with fresh herbs and garlic served with apple cider jus

**Rosemary and Garlic** GF DF

**Rolled Leg of Lamb**

Served with house made mint sauce.

**Sous Vide Boneless Whole Chicken** GF

Stuffed with fresh herbs and served with a creamy garlic and thyme sauce.

## HOT MEAT DISHES

**Butter Chicken**

Served with jasmine rice and poppadums.

**Lamb Shank** GF DF

Slowly braised in a red wine gravy.

**Crispy Skinned Salmon Fillet** GF DF

On a bed of sautéed bok choy and cured lemon.

**Traditional Beef Lasagne** GF

**Beef Stroganoff** GF

Slowly braised beef and onion with whole baby shallots and roasted kumara, finished with sour cream and freshly chopped herbs.

**Jack's BBQ Pork Spare Ribs** GF DF

Finished with fresh coriander.

## HOT VEGETABLE DISHES

**Vegetarian Lasagne** GF

With pumpkin, zucchini, spinach, and tomato finished with feta cheese.

**Steamed Gourmet Potatoes** GF

With roast garlic and fresh mint.

**Steamed Broccoli and Cauliflower Florets** GF

With a rich cheese sauce.

**Honey Glazed Baby Carrots** GF V

With fresh parsley.

**Roasted Root Vegetable Medley** GF V

With citrus glaze.

**Roasted Garlic and Mustard Mashed Potato** GF

**Thai Green Vegetable Curry** GF VG

With green beans, spinach, chickpeas and broccolini served with jasmine rice.

**Roast Garlic and Caramelised** GF

**Onion Potato Gratin**

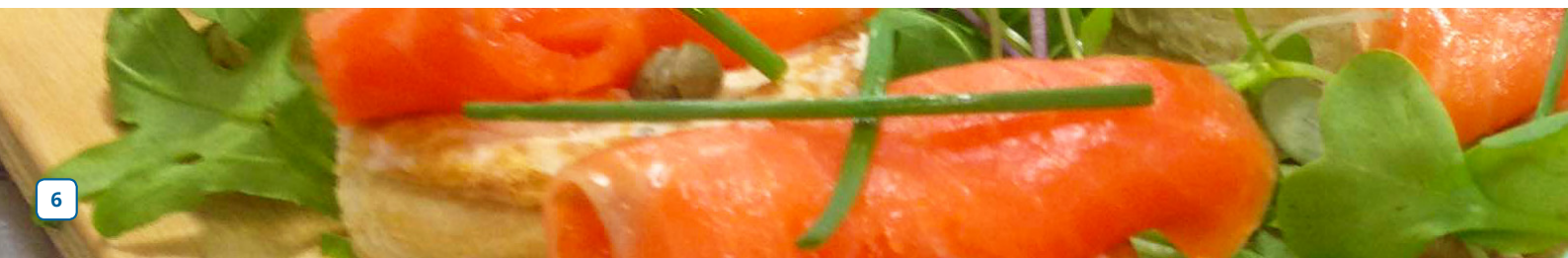
**Roasted Field Mushrooms** GF V

Marinated in balsamic and thyme.

**Steamed Green Beans** GF

With garlic butter and fresh herbs.

GF Gluten Free GF Gluten Free Optional VG Vegetarian VG Vegetarian Optional V Vegan V Vegan Optional DF Dairy Free







## SALADS

### Crisp Apple Slaw GF DF

In a tangy apple cider dressing .

### Potato Salad GF DF

With baby gherkins, crisp bacon, caramelised onion in a seeded mustard and chive aioli.

### Curry Rice Salad

With peanuts, raisins, capsicum and curry dressing .

### Mediterranean Pasta Salad

With feta, olives, sun dried tomatoes drizzled in citrus fused olive oil.

### Traditional Caesar Salad

With manuka smoked chicken, crispy bacon, parmesan cheese and croutons on a bed of baby cos lettuce served with Caesar style dressing.

### Roast Pear, Walnut, and Rocket Salad GF V

With julienne vegetables and a rich red wine dressing.

## DESSERTS

### Kahlua Tiramisu

Served with raspberry compote.

### Chef's House Made Cheesecake

### Mixed Berry Trifle

Served with fresh whipped Chantilly cream.

### Rhubarb and Apple Crumble GF

Served with vanilla anglaise.

### Bread & Butter Pudding

With cinnamon infused anglaise.

### Petit Fours Platter

Assorted mini trifle shots, assorted profiteroles, tiramisu shots, and bite sized brownie pieces.

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# Plated Dinner

Minimum 40 People. The selection below is a guide only. We are happy to tailor to seasonal options.

## OPTION ONE

**\$55.00** + GST per person. No venue hire included.

- **One** Entrée
- **Two** Alternate Drop Mains
- **One** Dessert
- Bread rolls and butter
- Beverage - Tea selection and filter coffee

## OPTION TWO

**\$65.00** + GST per person. No venue hire included.

- **One** Entrée
- **Two** Alternate Drop Mains
- **Two** Alternate Drop Desserts
- Bread rolls and butter
- Beverage - Tea selection and filter coffee

## ENTREE

### Shrimp Cocktail **GF**

With avocado, cherry tomato and red onion served on a crisp baby cos lettuce bed finished with a lemon and chive dressing.

### Tuna Tartar **GF DF**

With mango and avocado salsa, toasted sesame seeds, cured lemon and wasabi aioli.

### Crispy Rye Bruschetta **V**

With tomato, coriander, chilli and lime salsa finished with balsamic glaze.

### Smokey Chorizo and Mushroom Ragù **DF**

Slowly braised chorizo sausage in a rich red wine and mushroom jus served with freshly baked breads.

### Pickled Beetroot Carpaccio **VG**

With candied walnuts, blue cheese crumble, and a petit rocket salad.

### Chef's House Made Soup **VG**

Served with a crispy cob loaf.

## MAINS

### Stuffed and Rolled Confit Pork Belly **GF**

With sautéed bok choy and spiced pumpkin puree served with an apple cider jus and fresh herbs.

### Confit Duck Leg **GF**

With a roasted flat mushroom served on a creamy wild mushroom risotto finished with a spiced plum jus.

### Corn Fed Chicken Breast **GF**

Stuffed with grilled pancetta, caramelised onion and mozzarella on herb roasted gourmet potatoes with sautéed green beans, finished in a creamy garlic and basil sauce.

### Grilled Sirloin Steak **GF**

On a garlic and thyme potato bake, roasted field mushroom, seasonal glazed baby vegetables, finished with a rich red wine jus and crisp shallots.

### Lamb Shank **GF**

Slowly braised in a port wine jus served with steamed broccolini and a roast garlic and dijon mustard mash with fresh herbs.

### Whole Roasted Capsicum **GF V**

Stuffed with a Mediterranean couscous salad finished in a rich tomato sauce.

### Macadamia Crusted Catch of the Day **GF**

Served with steamed new potatoes, sautéed bok choy, finished with a lemon butter sauce and cured lemon.

## DESSERTS

### Sticky Date Pudding

Served with butterscotch sauce and Chantilly cream.

### White Chocolate Crème Brulee **GF**

Served with raspberry coulis and macadamia nut crumble.

### Pistachio Crusted Poached Pear **GF V**

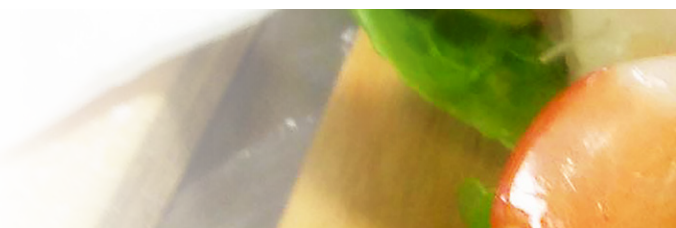
With blueberry compote and honey nut praline.

### Individual Rhubarb and Apple Crumble **GF**

Served with vanilla anglaise.

### Chefs House Made Cheese Cake

Served with berry coulis.





# Speciality Menus

Minimum 40 People. Micro Buffet: A meal at which guests serve themselves from various dishes displayed on their own table.

## OPTION ONE

**\$45.50** + GST per person. No venue hire included.

- **One Bread Option**
- **One Meat Option**
- **Two Vegetable Options**
- **Two Salad Options**
- **One Individual Dessert Options**
- **Beverage - Tea selection and filter coffee**

## OPTION TWO

**\$55.50** + GST per person. No venue hire included.

- **One Bread Option**
- **Two Meat Options**
- **Two Vegetable Options**
- **Two Salad Options**
- **One Dessert Platter Per Table**
- **Beverage - Tea selection and filter coffee**

**NOTE:** The menu example below is a suggestion only. We can tailor any menu to suit your requirements.

## BREADS

### Gourmet Bread Selection VG

With herb and garlic butter medallions.

### Freshly Baked Artisan Bread Rolls VG

With herb and garlic butter medallions.

### Freshly Baked Ciabatta Garlic Bread Slices VG

## MEATS

### Sous Vide Boneless Rolled Chicken GF DF

With a cranberry stuffing wrapped in streaky bacon strips and served with a cinnamon scented plum jus.

### Cardamom and Maple Glazed Ham GF DF

Served with cranberry relish and mustard.

### Spiced Roast Side of Salmon GF DF

With a paprika, ginger and honey glaze.

### Thyme and Seeded Mustard Crusted Beef Sirloin GF DF

Served with a rich red wine jus.

### Rosemary and Garlic Rolled Leg of Lamb GF DF

Served with house made mint sauce.

## SALADS

### Roast Beetroot, Carrot and Rocket Salad GF DF V VG

With Turkish raisins and pumpkin seeds with a lemon vinaigrette.

### Honey Roasted Root Vegetable Salad GF DF V VG

With baby spinach and a red port wine vinaigrette finished with toasted sliced almonds.

### Crisp Apple and Pear Slaw GF DF V VG

With a tangy cider vinaigrette finished with toasted sesame seeds.

## VEGETABLES

### Crisp Green Beans GF DF V

With cubed brie, sliced apple, crushed walnuts, and dried cranberries finished with a maple and apple dressing.

### Nutmeg and Cinnamon Roasted

### Butternut Squash GF DF V VG

With feta tartlets.

### Sautéed Asparagus Spears GF DF V VG

Drizzled with citrus fused olive oil and a macadamia nut crumble.

### Roasted Gourmet Potatoes GF V

With garlic and rosemary fused butter.

### Steamed Baby Carrots GF DF V

With a spiced honey glaze.

## DESSERTS

### Dessert Platter (8 - 10 pax) V

Brandy iced fruit cake, Christmas fruit mince tartlets, chantilly cream filled brandy snaps, mini pavlova with fresh fruit, chocolate dipped strawberries.

### Individual Rhubarb and Apple Crumble V

Served with cinnamon spiced anglaise and whipped chantilly cream.

### Individual Pavlova V

With fresh strawberries and kiwifruit with whipped cream and passionfruit coulis.

### Traditional Mixed Berry Trifles V

With pistachio biscotti.



# Beverages

## WINE



### SAUVIGNON BLANC

**The Maker**  
House

\$8.00

\$35.50

**Lake Challice**  
Premium

\$9.00

\$45.00

### CHARDONNAY

**The Maker**  
House

\$8.00

\$35.50

**Lake Challice**  
Premium

\$9.00

\$45.00

### PINOT GRIS

**The Maker**  
House

\$8.00

\$35.50

**Lake Challice**  
Premium

\$9.00

\$45.00

### MERLOT

**The Maker**  
House

\$8.00

\$35.50

**Lake Challice**  
Premium

\$9.00

\$45.00

### PINOT NOIR

**The Maker**  
House

\$8.00

\$35.50

**Lake Challice**  
Premium

\$9.00

\$45.00

### BUBBLES

**Willow Glen Brut**

\$8.50

\$36.50

## BEER

**Heineken**

\$8.50

**Heineken Light**

\$6.50

**Corona**

\$8.50

**Monteiths Range**

\$8.50

**Export Citrus**

\$6.50

## RTD'S

**Vodka Smirnoff**

\$8.50

**Canadian Club & Dry**

\$8.50

**Jim Beam and Cola**

\$8.50

**Gin and Tonic**

\$8.50

## SPIRITS / LIQUEURS

**Bombay Sapphire Gin**

Single \$6.00

Double \$9.00

**Canadian Club**

Single \$6.00

Double \$9.00

**Appleton Rum**

Single \$6.00

Double \$9.00

**Jim Beam Bourbon**

Single \$6.00

Double \$9.00

**St Remy Brandy**

Single \$6.00

Double \$9.00

**Jamieson Whiskey**

Single \$6.00

Double \$9.00

**Absolut Vodka**

Single \$6.00

Double \$9.00

**Kahlua**

Single \$6.00

Double \$9.00

**Baileys**

Single \$6.00

Double \$9.00

## NON-ALCOHOLIC

**Soft Drinks 600ml**

\$5.00

**Orange Juice**

\$4.50

**Ginger Beer**

\$5.00

**Red Bull**

\$6.00

## TEA & COFFEE STATION

**Assorted teas & filter coffee**

\$3.30 per person

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NEW PLYMOUTH event venues  
CONFERENCES | EXPOS | FUNCTIONS | EVENTS

## Booking & Enquiries



**TSB SHOWPLACE**  
**YARROW STADIUM**  
**TSB STADIUM**

Phone: (06) 759 6060

Email: [npeventvenues@npdc.govt.nz](mailto:npeventvenues@npdc.govt.nz)



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For further enquires please do not hesitate to call.





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