



NEO LEMONADE CATERING

MORNING TEA

Matcha green tea granola, dark chocolate, berries compote & yoghurt \$9pp

Freshly cut seasonal fruit \$3pp

Coconut & pea flower chia parfait, coconut & citrus foam, crushed mango, pineapple \$9pp

Mini filled croissants \$6pp

House made sweet & savoury muffins \$4pp

LUNCH & AFTERNOON TEA

Freshly made Point Sandwiches, Four points \$10pp

- Leg ham, mature cheddar, Roma tomato, Dijon, rocket
- Pastrami, sauerkraut, Russian sauce, pickles, swiss cheese
- Smoked salmon, caper & dill cream cheese, cucumber, spinach
 - Grilled vegetables, pesto, feta, beetroot hummus
- Free range poached chicken, caper & lemon aioli, rocket

Freshly Cut Seasonal Fruit \$3pp

Freshly baked scones, plum jam & whipped cream \$6pp 2per serve

Wild boar & Angus beef sausage rolls, house made chutney \$8pp 2 per serve

Mini vegan quiches \$5pp 2 per serve

Pulled pork & vintage cheddar pies \$8pp 2per serve

Catering orders need to be placed by 12pm the day before order

To place order email info@neolemonade.com or call 0396207030

Neo Lemonade is also able to cater in your venue of choice as well as having the venue capabilities to host your next meeting, function or staff party.

Please notify us of any dietary needs.

