SAMPLE MENU

Must Love Lemons Catering

THE STUD FARM & RURAL HOSPITALITY COLLECTION

Fresh, homemade food for stud farms, rural businesses and groups hosting guests in Matamata and the surrounding Waikato.

Whether you're welcoming visiting owners and clients, hosting international guests, or gathering a team around the table, we'll handle the food so you can focus on your guests.

We make our food from scratch, emphasising seasonal produce, homegrown ingredients, and locally sourced ingredients wherever possible.

These sample menus give you a taste of what we can provide. We'll work with you to create a menu that suits your guests, the occasion, and how you'd like to eat.

Must LOVE Lemons
CATERING* CLASSES* & COOL THINGS

A WAIKATO WELCOME

Something generous to have waiting when your guests arrive.

New Zealand cheeses

Artisan crackers & homemade breads

House-made preserves from the Must Love Lemons pantry

Fresh seasonal fruit

COUNTRY MORNING TEA

Homemade baking for morning meetings, farm visits and days when there's a lot happening.

Cheddar, Bacon & Caramelised Onion Savoury Scrolls

Freshly baked scones
with thick cream, butter and house-made preserves

Seasonal homemade muffins

Lemon drizzle cake

Fresh seasonal fruit

Freshly brewed tea & coffee

THE FARM LUNCH

A generous country-style lunch made for sharing around the table.

Honey & Mustard-Glazed Ham
Whole roasted ham or ham sirloin, glazed with honey & mustard and served sliced

Lemon & Herb Butter Roast Chicken
Golden roasted chicken pieces with lemon, herbs & butter

Broccoli, Baby Spinach, Bacon & Cranberry Salad

Homemade Coleslaw

Basket of Homemade Breads

THE SUMMER TABLE

A colourful, generous lunch built around our substantial seasonal salads, served with homemade breads and something sweet.

Separate menu available on request

Basket of Homemade Breads

Something Sweet
A selection of homemade slices and baking

AFTERNOON TEA

A little something homemade for the afternoon.

A selection of homemade slices & baking

Seasonal fresh fruit

Freshly brewed tea & coffee

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THE COUNTRY DINNER TABLE

For evenings when everyone can slow down and gather around the table.

Main dishes may include

Chicken Marbella
Chicken marinated with garlic and white wine, with olives, capers, thyme and dates.

Middle Eastern Leg of Lamb
Rolled and stuffed with figs, prunes and pine nuts, finished with a pomegranate glaze.

Porchetta
Slow-roasted rolled pork with herbs and crisp crackling.

Served with a selection of seasonal sides and salads

Homemade Dinner Rolls
with cultured butter

SOMETHING SWEET

Flourless Chocolate Cake
with whipped ganache, macerated berries & crème fraîche

Brown Sugar Pavlova Slab
with roasted seasonal fruit & caramel sauce

Quince & Apple Crumble
with walnut & cinnamon oat topping, homemade vanilla custard & cream Christine & Bryce Anniversary Menu SUggestions.docx

HOSTING GUESTS?

Tell us a little about your group, your location and what you have planned, and we can put together a menu to suit.

ENQUIRE ABOUT CATERING

Email: mustlovelemons@gmail.com
Web: mustlovelemons.co.nz
Phone: 027 463 6029

Sample menus only. Menu selections are seasonal and may change according to availability. We can tailor menus to your group, location, and catering requirements.