SAMPLE MENU

Must Love Lemons Catering

THE LUNCH COLLECTION

Fresh, homemade food for meetings, workshops, team days and business gatherings in Matamata and the surrounding Waikato.

Our working lunches are made from scratch and designed to be generous, easy to serve and simple to enjoy — whether you're feeding a team around the boardroom table or hosting guests for the day.

These sample menus give you an idea of the kind of food we can provide. We can tailor menus to suit your group, the season, and your catering requirements.

WORKING LUNCH

Gourmet mini brioche rolls with a selection of fillings
Waldorf chicken or Coronation Chicken
Champagne ham & wholegrain mustard
Mediterranean vegetables & feta

Homemade sausage rolls
with house-made tomato relish

Seasonal fresh fruit platter

Something sweet
Signature lemon slice or lemon drizzle cake

Must LOVE Lemons
CATERING* CLASSES* & COOL THINGS

DELI PICNIC

Sourdough baguettes & ciabatta rolls with deli-style fillings

Salami, roasted capsicum & basil pesto
Mediterranean roasted vegetables, feta & basil pesto
Champagne ham, rocket & sun-dried tomato mayo

Homemade focaccia squares
with hummus

Seasonal fresh fruit platter

Something sweet
Cookies or crumble slice

THE LUNCH TABLE

Lemon & herb chicken skewers

Homemade quiche
cut into generous pieces

Filled slider buns with a selection of fillings, such as
Pulled beef & caramelised onion
Ham, cheese & mustard
Roasted Mediterranean vegetables, feta & pesto

Seasonal fresh fruit platter

Homemade sweet treat platter
A selection of our homemade slices and baking

ADD A CHEESEBOARD

Any of our lunch menus can be made a little more generous with the addition of a Must Love Lemons cheeseboard.

A selection of New Zealand cheeses, served with artisan crackers and house-made preserves

PLANNING A LUNCH?

Tell us a little about your group, your date 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 and catering requirements.