SAMPLE MENU

Must Love Lemons Catering

THE SUMMER TABLE COLLECTION

Colourful, generous food made for long lunches, summer gatherings and sharing around the table.

Our Summer Tables are built around beautiful main platters, substantial seasonal salads and homemade breads — relaxed food designed to be passed around and enjoyed together.

We make everything from scratch, with an emphasis on fresh seasonal produce, homegrown ingredients, and locally sourced food wherever possible.

These sample dishes give you a taste of what we can provide. We'll work with you to create a menu that suits your group, the season, and the occasion.

MAIN PLATTERS

Choose from a selection of generous platters made for sharing.

Smoky Chicken, Sun-Dried Tomato & Pine Nut Salad
Roast & smoked chicken with sun-dried tomatoes, toasted pine nuts and raisins, in a lemon, chilli & wholegrain mustard dressing

Grilled Pesto Salmon with Peasant Salad
Pesto salmon with new potatoes, coloured capsicum, olives, asparagus & zucchini

Grilled Lemon Chicken with Preserved Lemon Couscous
Herb & lemon-marinated chicken with preserved lemon, parsley & spring onion couscous, served with a lemon tahini yoghurt dressing

Oriental Beef with Coriander Relish
Marinated sirloin with asparagus, green beans, snow peas & fresh coriander relish

Marinated Beef with Spiced Aubergine & Roast Tomatoes
Yoghurt, garlic & Dijon-marinated beef with cumin-spiced aubergine, roast cherry tomatoes, fresh herbs & balsamic.

SUMMER SALADS & SIDES

Choose from our homemade seasonal salads to build your table.

North African Roast Vegetable Salad
Cumin & coriander roasted pumpkin, kūmara and chickpeas with Peppadews, dukkah & harissa dressing.

Beetroot & Feta
Roasted baby beets and carrots with whipped feta, fresh mint, lemon & toasted almonds

Rustic Hummus & New Potato Salad
New-season potatoes, green beans and white beans over creamy hummus with a parsley & lemon-garlic drizzle

Greek Orzo
Orzo, cherry tomatoes, cucumber, olives & red onion with homemade pesto and fresh basil

Wild Rice & Pecan
Brown & wild rice with grapes, dried cranberries, pine nuts, pecans and orange zest.

Homegrown Leaf & Seed Salad
Fresh seasonal greens and garden vegetables with sprouts, toasted seeds & Parmesan

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FROM THE BREAD BASKET

A basket of homemade breads

Depending on the menu and occasion, this might include homemade focaccia, soft dinner rolls or crusty breads.

SOMETHING SWEET

Finish the table with something homemade.

Brown Sugar Pavlova Slab
with roasted seasonal fruit & caramel sauce

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

Homemade Lemon Drizzle Cake

A selection of homemade slices & baking

PLANNING A SUMMER TABLE?

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 menu only. Menu selections are seasonal and may change according to availability. Menus can be tailored to your group, location and catering requirements.

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CATERING* CLASSES* & COOL THINGS


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