SAMPLE MENU

Must Love Lemons Catering

THE RETREAT & HOSTED STAY COLLECTION

Fresh, homemade food for retreats, hosted stays and groups gathering in Matamata and the surrounding Waikato.

From an easy arrival supper to breakfast the next morning, relaxed lunches and generous dinners around the table, we can take care of the food throughout your stay.

We make our menus from scratch and shape them around the seasons, using homegrown and locally sourced produce 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 group, your stay, and how you'd like to eat.

THE ARRIVAL TABLE

A generous spread for everyone to gather around upon arrival.

New Zealand cheeses
with artisan crackers and house-made preserves

Warm homemade focaccia

Seasonal dips & accompaniments

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Fresh seasonal fruit

THE BREAKFAST TABLE

Homemade granola

Vanilla yoghurt & berry compote

Fresh seasonal fruit

Seasonal homemade muffins

Cheddar, caramelised onion & thyme savoury scrolls

For cooler mornings

Warm oatmeal with orchard compote & seasonal toppings

Homemade cinnamon scrolls

A RELAXED LUNCH

A simple, generous lunch for days when your group has places to go and things to do.

Homemade quiche

Filled brioche rolls or homemade focaccia

Seasonal salad

Fresh seasonal fruit

Homemade baking

Our Lunch Collection is also available for groups wanting a more substantial lunch.

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THE DINNER TABLE

Gather everyone around the table for a generous, homemade dinner.

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.

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FROM THE GARDEN & KITCHEN

Dinner can be accompanied by a selection of seasonal sides and salads, such as:

Seasonal roast vegetables
with parsley & pumpkin seed pesto

Smashed gourmet potatoes
with dukkah & green garlic sauce

Hummus salad
with chickpeas, cherry tomatoes, cucumber, parsley & preserved lemon

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

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THE FAREWELL BREAKFAST

One last breakfast around the table before everyone heads home.

Freshly baked breakfast pastries

Seasonal fruit

Homemade granola, yoghurt & fruit compote

A warm savoury breakfast dish

PLANNING A RETREAT OR HOSTED STAY?

Tell us a little about your group, where you're staying and what you have planned, and we can put together a menu for your stay.

ENQUIRE ABOUT CATERING

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

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