



Christmas Catering Menu 2025

Celebrate the festive season with fresh, flavourful catering made easy. Whether you're planning an end-of-year work function, a family gathering, or need help bringing Christmas Day together, we've got you covered. Our team can create beautiful platters, salads, and hot dishes – all made from scratch and ready to serve. Let us take care of the food so you can relax and enjoy the season.

Last orders need to be placed by midday Monday 22nd December along with a 50% deposit, balance to be paid on collection.

Available from today until 24th December. Catering for Christmas day will be ready on 24th December for collection.

Please email orders to hello@centraldeli.co.nz or call us on 07 574 2310 to discuss options

Croissant Box:

4 pack of plain Croissants \$18.0

Christmas Canapes (minimum of 10 each):

Rosemary Sausage Roll, with spiced ketchup \$4.5

Mushroom & Walnut Sausage Roll, with house made relish (48 hours notice required) (VG) \$5.5

Brie & Cranberry Tart (V) \$5.5

Pigs in blankets, with cranberry chutney \$4.5

Ham & Mustard Scroll, with house made relish \$4.5

Antipasto Box: \$150.0

A selection of cheeses, cured meats, olives, sundried tomatoes, pickles, dips, bread and crackers served in a clear top box (Suitable for 10 people)

Filled Rolls (minimum 6 of each filling):

Glazed Ham Roll – Honey glazed ham, mustard, slaw \$14.0

Roast Chicken Roll – Roasted chicken, cranberry chutney, slaw, herb aioli \$14.0

Roast Beef Roll – Roasted beef, Swiss cheese, greens, seeded mustard \$14.5

Feed the whanau:

Glazed Ham: GF

Approx 4kg \$215.0 (feeds 10 – 15)

Approx 7.5kg \$300.0 (feeds 20 – 25)

Traditional orange glaze OR Plum glaze

Baked Whole Side of Salmon: (feeds 8 – 10)

\$120.0 – *Lemon and herb roasted salmon, citrus and lemon labneh, toasted almonds, served with crusty bread*

Salads:

Dressing is served on the side so all you need to do is add, toss and serve.

Medium Salad Box \$58.0 (Serves 8 – 10 people as a side)

Large Salad Box \$130.0 (Serves 15 – 20 people as a side)

Brussels & Bacon – *Roasted Brussel sprouts, crispy bacon, potatoes, parsley, shaved apple, herb aioli (GF)*

Fennel Citrus Slaw – *Shaved fennel, orange segments, mung beans, spiced cashews, soft herbs, turmeric lemon dressing (GF, VG)*

Roast Vegetable & Quinoa – *Roasted vegetables, mixed quinoa, greens, toasted almonds, cranberries, citrus rosemary dressing (GF, VG)*

Hot Sides: Served in a foil tray for easy heating before serving

Medium Portion \$55.0 (feeds 8 – 10 people as a side)

Large Portion \$110.0 (feeds 15 – 20 people as a side)

Roast Potatoes – *with confit garlic, rosemary and sage (GF, V)*

Greens – *beans, broccoli, Brussel sprouts, almonds, cranberries and feta (GF, V)*

Roasted Vegetables – *with rosemary, parsley, sage and confit garlic (selection of pumpkin, parsnip, cauliflower, sprouts based on seasonality) (GF, V)*

Cauliflower Gratin – *Classic cauliflower cheese (V)*

Something Sweet:

Christmas Mince Pie \$5.5 (Min 4 each)

Rum Ball – *Chocolate ganache, shortbread, rum, coconut* \$4.5 (Min 4 each)

Whole Carrot cake - *cream cheese icing* \$80.0

