

Catering Menu

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Luca's Brunch Menu

Our brunch menu is designed to make morning hosting a breeze. Get in touch for personalised help with your menu or ideas for catering larger gatherings.



Savoury	Order	Price
Frittata squares with kalamata olive, goat cheese and spinach	Min 8	\$6.00
Frittata squares with bacon, leek and Greek feta cheese	Min 8	\$6.50
Homemade pork, sage and apple mini sausage roll	Min 12	\$4.50
Jumbo Muffins	Order	Price
Apple, cinnamon & raisin	Min 6	\$5.00
Blueberry & lemon curd	Min 6	\$5.50
Peach & cream cheese	Min 6	\$5.50
Sweet potato, date & fresh ginger	Min 6	\$5.50
Pizza with olives, cheese, tomato & oregano	Min 6	\$6.00
Courgette, aged cheddar & thyme	Min 6	\$6.00
Muffins	Order	Price
Apple, cinnamon & raisin	Min 12	\$3.00
Blueberry & lemon curd	Min 12	\$3.50
Peach & cream cheese	Min 12	\$3.50
Sweet potato, date & fresh ginger	Min 12	\$3.50
Pizza with olives, cheese, tomato & oregano	Min 12	\$3.80
Courgette, aged cheddar & thyme	Min 12	\$3.80
Cups	Order	Price
Homemade Granola, Greek yoghurt, berry compote	Min 8	\$7.00
Vegan Overnight Oats, banana, dates, raw cacao, oat milk	Min 8	\$6.50
To Share	Order	Price
Seasonal Sliced Fruit Platter (serves 4 – 6 people)	Min 1	\$40
Seasonal Sliced Fruit Platter (serves 10 – 12 people)	Min 1	\$75
Dairy Free Banana Bread Loaf (10 thick slices)	Min 1	\$45

Luca's Lunch Menu

Our lunch menu is crafted to suit gatherings at the office, home or social club. Our skewers are the perfect protein addition to our salads - let us know how we can help you design your ideal menu.



Sandwiches

Ciabatta Rolls	Order	Price
Prosciutto di Parma, mozzarella, tomato, pesto aioli & rocket	Min 6	\$13.00
Flame roasted capsicum, Greek feta, garlic aioli & rocket	Min 6	\$12.00
Roast beef, brie, rocket, homemade tomato relish & aioli	Min 6	\$13.00
Multigrain Triangles (4 triangles per sandwich)	Order	Price
Velvety egg salad, cucumber, homemade garlic aioli	Min 4	\$12.00
Poached chicken, zesty aioli, celery, fresh dill	Min 4	\$12.50
Smoked Salmon, cream cheese, fresh dill, cucumber	Min 4	\$13.00
Skewers (120g portion)		
Grilled salmon with honey, soy & ginger	Min 6	\$12.00
Greek style grilled chicken with rosemary, yoghurt, lemon & garlic	Min 6	\$7.00
Teriyaki Tofu & grilled seasonal vegetables	Min 6	\$7.00
Glazed Ham Leg		
Orange, marmalade and Dijon glazed leg of ham:		
- Whole leg (~9kg) with 60 bread rolls, mesclun leaves & wholegrain aioli		\$450
- Half leg (~4.5kg) with 30 bread rolls, mesclun leaves & wholegrain		\$250
Salmon Side		
Whole salmon side (~1.5kg) roasted in a lemon butter caper sauce		\$120
Whole salmon side cured with beetroot & vodka served with horseradish		\$140
cream and ciabatta toasts		

Luca's Specialty Salads

We portion our salads for sharing – all are suited for 8 - 10 people as a side. Please email or call if you are not sure about which salads to put together or how many salads you need for your gathering.



Classic Salads \$56

Luca's Potato Salad with crispy bacon, soft boiled egg, spring onions and parsley served in a homemade garlic aioli dressing

Tabbouleh with bulgar wheat, cucumber, tomato, parsley and preserved lemon served in a zesty dressing

Chargrilled Broccoli with fresh chili, garlic, lemon and toasted almonds in a chili garlic dressing

Premium Salads \$62

Summer Orzo with capsicum, toasted pine nuts, sesame seeds, raisins and parsley in a Mediterranean dressing

Chargrilled Asparagus with lentils, flaked almonds, cherry tomatoes, coriander and parsley in a zesty dressing

Grilled Chicken Pasta with homemade pesto Genovese, fresh basil, cherry tomatoes and Parmigiano Reggiano

Green Pea & Grape with baby spinach, fresh mint, French goat cheese and toasted almonds in a garlic vinaigrette

Gourmet Salads \$68

Israeli Cous Cous with spiced roasted carrot, raisins, fresh coriander, preserved lemon and toasted flaked almonds

Za'atar Roasted Cauliflower & Chickpeas with dates and parsley in a lemon tahini dressing

Mexican Bean Salad with flame roasted red peppers, avocado, red kidney beans, tomato, red onion, lime and fresh coriander in a chimichurri dressing

Luca's Cakes and Treats

Our cakes and treats make great deserts or can be turned into a whole afternoon tea menu. Please get in touch if you have any special baking or dietary requests that we can help with.



Whole Cakes		Price
Sicilian Apple Cake		\$85
Carrot Cake		\$85
Vegan Banana & Walnut Cake		\$85
Strawberry & White Chocolate Cheesecake		\$85
Cookies	Order	Price
Snowcap Cookie	Min 12	\$3.50
Pecan Chocolate Chip Cookie	Min 12	\$4.00
Afghan Cookie	Min 12	\$4.00
Slices	Order	Price
Carrot Coconut Slice	Min 12	\$4.50
Peach & Raspberry Melba Slice	Min 12	\$4.50
Luca's Oaty Slice	Min 12	\$4.50
Triple Chocolate Brownie	Min 12	\$6.00
Baked Lemon Cheesecake	Min 12	\$6.00
Chocolate Cheesecake Brownie	Min 12	\$6.00
Gluten Friendly	Order	Price
Dairy Free Orange Cake		\$85
Raw vegan lemon & coconut energy balls	Min 12	\$3.00
Mini pavlovas with whipped vanilla cream & fresh fruit	Min 12	\$6.00

Luca's Grazing Platters

Adding our homemade touch to the finest ingredients is our platter secret. Let us know how we can create a bespoke grazing platter made just for you If you have any special requests.



Charcuterie Platter \$160

Selection of cured meats, kalamata olives, artichokes, sundried tomatoes and ciabatta

Gourmet Cheese Platter

\$100

Selection of four fine cheeses, homemade chutneys, grapes, dried fruit, nuts, crackers and honeycomb

Mediterranean Mezze Platter

\$150

Classic homemade hummus, muhammara (roast red pepper dip), kalamata olives, crudités, marinated feta and pita bread