



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	\$6.00
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	\$4.00
Blueberry & lemon curd	Min 12	\$4.00
Peach & cream cheese	Min 12	\$4.00
Sweet potato, date & fresh ginger	Min 12	\$4.50
Pizza with olives, cheese, tomato & oregano	Min 12	\$4.50
Courgette, aged cheddar & thyme	Min 12	\$4.50

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

Allergen Statement:

Due to the way food is prepared it is not possible to guarantee the absence of allergens in our products.

All prices include GST. Minimum order quantities and delivery fees apply.

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 aioli	\$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 cream and ciabatta toasts	\$140

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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 \$58

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

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

Premium Salads \$68

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

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

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

Gourmet Salads \$76

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

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

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

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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	\$4.80
Peach & Raspberry Melba Slice	Min 12	\$4.80
Luca's Oaty Slice	Min 12	\$6.00
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

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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

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