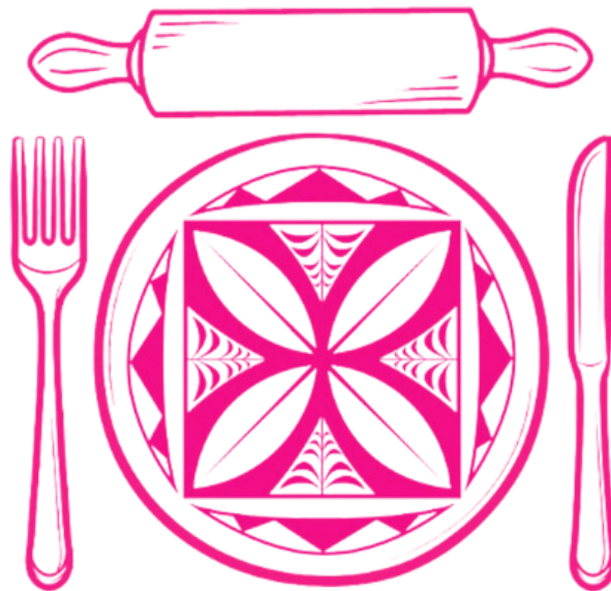


SWEET REVELATIONS

CATERING MENU

More than just food - it's a revelation!




**TO ENQUIRE OR PLACE AN ORDER FOR YOUR NEXT
EVENT, PLEASE CONTACT:**

**RACHEL 0272759995 OR EMAIL
SWEETREVELATIONS.NZ@GMAIL.COM**

SWEET REVELATIONS



Catering



We cater to any dietary or allergy requirements.

Each event is based on individual needs and availability.

You can also find us on Facebook,
Instagram & TikTok:
[@sweetrevelations.nz](https://www.instagram.com/sweetrevelations.nz)

and check us out on our webpage:
www.sweetrevelations.co.nz

PLEASE NOTE: PRICES & MENU MAY CHANGE
WITHOUT NOTICE

SWEET REVELATIONS

Catering

Here are the types of service we offer, each option can be tailormade for your special event

Buffet Catering	-A sit down meal where guests serve themselves from a line of food kept in warm or cold bain maries.
Pasifika Catering	-A special service that offers Pacific Island Cuisine, head table service and takeaway options.
Family-Style Catering	-Large platters of food are placed on each table for guests to share.
Corporate Catering	-Food and drinks for business and corporate functions, which can range from small office gatherings to upscale dinners.
Finger-Food Buffet	-Small portions of food where guests eat with their fingers, free to walk around and mingle - served in boxes/trays ready to reheat & serve

-WE ALSO OFFER: KITCHEN SERVICE, DELIVERY & SET-UP

How to order?

There are many ways you are able to enjoy our catering and it does not have to be at an event. However, if you need catering for a major event and you need help to feed the masses, then that's us! Have a look at the options from our menu and try Sweet Revelations today.

1. Have a look through the menu and place an enquiry through email sweetrevelations.nz@gmail.com.
2. Please have the following details in your initial enquiry: DATE, TIME, NUMBER OF GUESTS, LOCATION/VENUE, TYPE OF CUISINE/CATERING REQUIRED.
3. We will provide all the details about the best catering option available to you and to ensure we are the right caterers for your event. Once we have agreed on final choices, we will send an invoice.
4. BUDGET - please also let us know if you have a budget so we can customize the right catering menu for you and your guests.
5. Meals can also be ordered per tray ranging from \$90-\$150 depending on the type of dish you wish to order. Our trays serve approx. between 24-30 portions. These are made of aluminum, durable, re-useable, food-safe and best of all, you get to keep them!

How will you receive your catering?

- **DELIVERY***: All our catering and services will be delivered to your chosen venue with a delivery fee specific to location. We have options below & on the next page for you to choose which best suits the type of service you require.

-COLD FOOD DELIVERY: this option is for venues/homes with their own heating/cooling equipment especially if you have time & help from your own family or friends to reheat/service food for your event.

-HOT-FOOD DELIVERY: This option is best for breakfast, brunch or lunch catering & you live within a 15-20min drive from our location, or you do not have kitchen facilities or there is limited capacity to heat/warm food. Ready to eat/straight to the table type of service.

*Extra charge for delivery outside business hours (5pm-8pm) for dinner.

- **PICK-UP**: Or alternatively, you can collect your order which will be ready between business hours (8am-5pm) from the address provided to you once you have confirmed payment.

Do you need help to set up the buffet?

Once your food is delivered do you need help to set it up? We want to ensure your event truly impresses your guests - and it all comes from that mantra - 'you eat with your eyes!' - creating a great first impression!

SET-UP/KITCHEN SERVICE -

- **Minimum food order of \$500 + set-up fee starting at \$500**

A great option if you would like to leave everything to us. We take pride in our presentation and service. If you are time poor and need help to set up your food for your guests, this is the perfect solution.

Included in the set-up fee are listed below:

Travel/delivery costs	Staff costs
Max time for set-up 1.5 hours	Max time for kitchen service 1.5 hours*
Clean-up and pack down - 0.5 hours	Bain maries, platters, large bowls & trays

Additional items that we can provide:

<i>Equipment hire- includes oven & extra electronic food warmers</i>	<i>Table decorations i.e flowers, ornaments, themed props</i>
<i>Buffet table linen - white or black linen</i>	<i>Platters, large bowls & trays</i>
<i>Menu & food display stands</i>	<i>Biodegradable plates, cutlery, serviettes</i>
<i>Takeaway containers</i>	<i>Utensils: tongs, serving spoons, ladles, knives</i>

***We will allow a 30 minute grace time if your event is running late - and will incur a late fee of \$50 per 30 minute increments until the event starts. Time is also a major factor to consider and would be included in the set-up fee. Large scale catering requires intense time management and therefore must be accounted for.**

You just want the food delivered - no set-up?

Should you wish to not use our set up services, the food will be delivered in foil trays where appropriate and can be transferred into your own platters, bain maries, warming tables, pots etc, or served straight from the foil trays. We may use manager's discretion and allow for containers/trays to be kept and returned at the end of the event. Bain maries are not for hire and

- As stated in a previous page, each event is based on individual preference and our availability to fulfill those preferences.

Please let us know in your first initial email/message what your expectations are in terms of getting your food served and the expectation for after the event. We have many situations where not one event is the same, so feel free to bring your ideas to make your event shine.

Terms & Conditions

Please read and acknowledge our T's & C's

- Full payment must be received 3 days before the day of the event.
- Food & services will not be released until full payment is received.
- Payments and deposits are non-refundable but can be transferred to a future event.
- If catering is required in 48 hours, full payment is to be made to confirm order.
- If a refund is requested, it will be based on individual circumstances and at our discretion.
- Payment of a deposit will be accepting the terms and conditions of our services.
- In the event of damages or loss of catering equipment, a replacement fee will be charged.
- Delivery fee will be based on location of event and may be subject to change due to fuel rates.
- A copy of the contract will be supplied once details are finalized and payment is agreed upon.

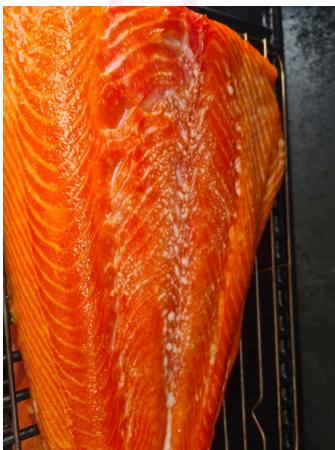
Specialty Dishes

Our specialty range of dishes includes our specialty prepared BBQ & umu food. The process of hot smoking food takes time, dedication and skill, to ensure that the flavour combinations hit the mark, to leave you with that delicious smokey taste.

-SMOKED BBQ MEAT

Hot smoked cuts of meat, slow cooked either on or off the bone, served with a range of complimentary sauces. Can be served with bao buns, as sliders or on its own.

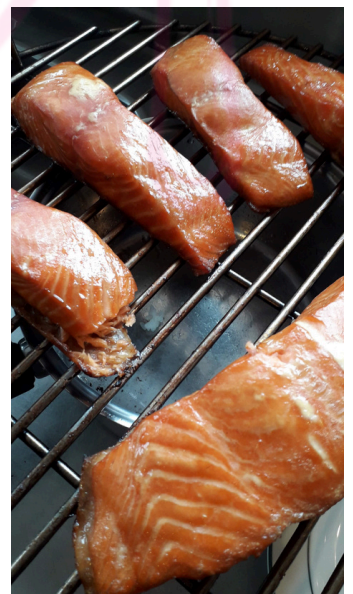
- Smoked BBQ Pork and/or ribs
- Smoked BBQ Beef Brisket



-SMOKED SALMON

Hot smoked salmon, preserved in a brown sugar brine, best served with rice, salad or vegetables.

- Whole Salmon
- Half Salmon



Pacific Island Cuisine

-UMU PREPARED MEAT & VEGETABLES

We are proud to offer our services for your food to be prepared and cooked in an umu, a traditional Pacific Island way of cooking food; on top of hot rocks - a process that requires several hours of preparation and cooking time.



We also have contacts to acquire whole, half or quarter beasts if required.



Pacific Island Cuisine

CHOP SUEY - SAPA SUI

Stir fried vegetables and small cubes of meat either pork, beef, chicken or lamb, combined with boiled vermicelli and soya sauce.

CREAMY COCONUT LUAU CURRY

Pork, chicken, lamb, made with a mix of vegetables complimenting the cut of meat, spices and flavoured with delicate coconut cream and taro leaves.

RAW FISH - OTA/OKA

Seasonal fish, cucumber, tomatoes, onions and coconut milk.

TAKIHI

Layers of thinly sliced talo, pawpaw doused in coconut cream.

FA'ALIFU KALO/FAI

Boiled taro or green bananas, served with coconut cream and sliced brown onion.

POLO MOA/FOA/TOSISI

Niuean traditional dish consists of whole or pieces of chicken, fresh sausages or taro, encased between layers of polo/silver beet or spinach, covered in coconut cream

MAINAISE - POTATO SALAD

Cubed boiled potato, egg and beetroot tossed with homemade dressing.

SURIMI SALAD

Diced crab meat, cucumber, tomato, onion and mayonaise.

Meats

ROAST MEATS

Choice of roasted chicken, pork or lamb, sliced or whole.

HAM

Shoulder or leg of ham, baked and dressed for any occasion.

MEATBALLS

Beef or pork meatballs flavoured with herbs and spices with accompanied sauce including sweet'n'sour, sweet chilli or gravy

CHICKEN NIBBLES

Tender baked chicken nibbles served with your chosen sauce: sweet chilli, honey soy, sweet'n'sour, buffalo style

BRAISED MEAT

Beef, pork, lamb or chicken slow cooked and served with braising sauce.

BBQ PULLED PORK OR BEEF SLIDERS

Smokey BBQ pork or beef meat pulled stuffed into fresh buns with a simple coleslaw or salad greens.

CHICKEN SKEWERS

Tender pieces of chicken coated with salt and pepper, served with a dipping sauce: sweet chilli, chili mayo or aioli

Salads

GARDEN SALAD

A choice of fresh leafy green salad leaves, served with seasonal vegetables and house made dressing

POTATO SALAD

Cubed, boiled potatoes, tossed in mayonnaise, spring onion, egg and corriander.

ROAST VEGETABLE SALAD

Cold salad: chopped roasted potato, pumpkin, kumara, carrots, onions and garlic, tossed with balsamic vinaigrette, baby spinach, pine-nuts (optional), feta-cheese.

CAESAR SALAD

Freshly chopped lettuce leaves, boiled eggs, parmasan cheese, croutons and delicious homemade caesar salad dressing

COLESLAW

Freshly sliced cabbage leaves, grated carrots combined together with dressing, seasoned with salt & pepper.

CRUMBED CHICKEN CRUNCHY SLAW

thinly sliced pieces of chicken schnitzel, tossed with thinly sliced cabbage, carrots, bell peppers, spring onion with chilli mayo, mustard mayo & sweet chilli sauce.

Side Dishes

These are our side dishes and include fish, soups & chowders, pasta, vegetables, fast foods and breads.

FISH

BAKED FISH

Seasonal fish; Salmon, Kahawai or Blue Cod, baked with aromatics, vegetables and lemon or limes.

FISHERMANS PIE

Flaked fish, assorted seafood marinade, baked with seasonal vegetables and topped with soft mashed potato, breadcrumb and cheese.

GARLIC KING/TIGER PRAWNS

Steamed prawns sauteed in garlic butter and served with a hint of lemon juice and parsley.

PAN FRIED FISH

Fileted seasonal fresh fish, lightly coated with flour, salt, pepper and herbs, pan fried in butter, finished in the oven and served with a lemon and pepper white sauce.

FISH CURRY

Seasonal filleted fish pieces, pan fried in special curry seasonings, then sauteed in light coconut cream.

SOUPS & CHOWDERS

(vegetarian & gluten free options available)

SOUP

- Broccoli & Blue Cheese
- Potato & Leek
- Pumpkin & Bacon

CHOWDER

- Seafood
- Chicken & Corn
- Clam

PASTA

LASAGNE

Beef or vegetarian ragu layered with lasagne pasta sheets, bearnaise cheese sauce, topped with bread crumbs and mozzarella cheese.

MACARONI & CHEESE

Children's favourite, macaroni pasta dish, cheese sauce, topped with bread crumbs and mozzarella. Smoked option available.

SPAGHETTI BOLOGNAISE

Spaghetti noodles served with a rich meat sauce, beef or pork, tomato, garlic, herbs and served with parmesan or other cheeses.

FETTICINE ALFREDO

Fetticcine pasta coated in rich, creamy sauce made with butter, cream and Parmesan cheese.

RICE

PLAIN RICE

Steamed basmati, jasmine or short grain rice

FRIED RICE

Fried rice with mixed vegetables, egg, bacon and soy sauce - chicken or beef with vegetarian option available

COCONUT RICE

Rice cooked in coconut cream with or without coconut flakes

SUSHI

Japanese rice roll with chosen fillings - chicken, tuna, salmon, cucumber, avocado and cream cheese.

RICE PAPER ROLLS

Thin edible rice paper rolls filled with rice noodles & desired fillings - salad, seafood, meats served with a dipping sauce i.e sweet chilli sauce or peanut sauce.

VEGETABLES

SAUTEED VEGETABLES

Your choice of vegetables, sauteed and served in sauté sauce. A great compliment to any meat or as a side dish. i.e. broccoli, carrots, mushroom, bell peppers, corn, beans, cabbage & other root veges.

POTATO GRATIN

Baked sliced potatoes, layered with onions, garlic and covered in a light creamy sauce.

POTATO BAKE

Sliced potatoes, layered with a cheese sauce, onion, garlic and herbs, finished with a layer of cheese and panko crumb, baked until golden

ROAST VEGETABLES - V, GF

Roasted potato, pumpkin, kumara (sweet potato) baked with olive oil and seasoned with salt and pepper.

ROASTED MEDITERRANEAN VEGETABLES - V, GF

Roasted eggplant, onions, garlic, carrots, broccoli, spinach, kale, zucchini, and mushrooms with olive oil and seasoned with salt and pepper and mixed herbs.

BROCCOLI & CAULIFLOWER CHEESE

Steamed broccoli and cauliflower served with a cheddar cheese sauce - optional panko crumb

FAST FOOD

HOUSE-MADE PIZZA - DF/GF OPTION AVAILABLE

Choice of three meats and vegetables, topped with our special house made tomato sauce and extra stringy mozzarella cheese.

CHOWMEIN

Beef, pork or chicken chow-mein served with stir-fry vegetables and noodles

SMALL FRY

Fried potato chips, nuggets, spring rolls, samosas and mini-hotdogs. Great option as an appetiser or for a childrens menu,

SLIDERS - MINI BURGERS

Small bread rolls filled with desired fillings. i.e. meat patty, lettuce, tomato, pickle, special burger sauce or smoked bbq meats & coleslaw

SANDWICHES & WRAPS

Sandwiches, wraps or buns filled with salad and/or your choice of meat.

TACOS

Folded tortilla filled with variety of ingredients i.e. salad, mince, beans, cheese, garnished with avocado and sauces

TEMPURA

Lightly battered vegetables, seafood or meats, seasoned with salt and pepper

BREADS

All bread will be served with butter or margarine portions

PLAIN BREAD BUNS

Standard bread buns - White, wholewheat or a mix

GARLIC BREAD

Sliced baguette or similar bread, with house-made garlic butter, baked until crispy, garlicky and buttery.

CROISSANTS

Crescent-shaped pastry made from butter-layered dough that is flaky and buttery

BREAD LOAF

Bakery style baked artisan breads, sliced or unsliced - white, wholemeal, cheese, garlic and onion,

DINNER ROLLS

Small, soft rolls typically served with butter and to soak up gravy

CIABATTA BUNS

A flat, crusty Italian bun with chewy interior and large holes - perfect for filling with salad, meat or eaten on its own

BAGUETTE

Long, thin loaf of French bread with a crisp crust and soft interior - sliced to desired portion sizes

COCONUT BREAD

Soft dense bread made with coconut milk and shredded coconut - native to Niue Island and pairs well with pacific island food dishes

Sauces & Condiments

A variety of sauces, dressings, gravy & condiments available to serve with main meals. Butter or margarine portions are included with breads for all buffet menus.

TOMATO SAUCE

BBQ SAUCE

MEAT GRAVY

SWEET N' SOUR SAUCE

APPLE SAUCE

SWEET CHILLI SAUCE

**CLASSIC VINEGRETTE
DRESSING**

HIGHLANDER DRESSING

BALSAMIC VINEGRETTE

SIRACHA MAYO

PESTO PASTA DRESSING

MARINARA SAUCE

**HERB OR GARLIC
BUTTER**

**CHEESY
SAUCE**

**BECHAMEL SAUCE -
WHITE SAUCE**

MUSTARD

BROWN BUTTER SAUCE

MAYONNAISE

Finger Food Menu

Small portions of food where guests eat with their fingers, free to walk around and mingle - served in boxes/trays ready to reheat & serve.

STANDARD OPTIONS

Selection of mini mince pies, quiche, bacon & egg pies & sausage rolls
- \$25 per dozen

Beef or Pork sausage rolls served with tomato dipping
sauce - \$25 per dozen

Mini-Hotdogs: cocktail sausages wrapped in pastry with tomato
sauce and mustard - \$25 per dozen

Mini- Chicken Skewers served with sweet chili sauce
or mint yoghurt & lemon - \$37.50 per dozen

Mini- meatballs presented served with sweet'n'sour sauce
\$37.50 per dozen

Choice of prawn or vegetarian rice paper rolls served with dipping
sauce - \$48 per dozen

Mini corn, bacon & egg based fritters served with dipping sauce
\$48 per dozen

Mini pasts- minced beef, veges & cheese served with mayo or tomato
sauce - \$48 per dozen

Stuffed Boiled eggs with herbs, mayo and chili powder - \$36 per dozen

Mini-brushetta with salmon, herb and cream cheese - \$48 per dozen

Mini- rainbow sushi rolls: tuna, chicken or salmon with sesame
dipping sauce - \$48 per dozen

Finger Food Menu

Small portions of food where guests eat with their fingers, free to walk around and mingle - served in boxes/trays ready to reheat &/or serve.

SLIDERS/MINI BURGERS

Beef & Cheese

Pulled Pork & Coleslaw

Crispy Chicken & Sriracha Aioli

\$55 per dozen

VEGETARIAN OPTIONS

Fried Vegetarian Spring Rolls with dipping sauce - \$15 per dozen

Mini Vegetable samosa with dipping sauce - \$24 per dozen

Mushroom Mini Quiche - \$32.50 per dozen

Mini bruschetta with pickled onion glaze- \$32.50 per dozen

Mini-pita pockets with hummus, herb and lemon sauce - \$32.50 per dozen

VEGAN OPTIONS

Cucumber, Carrot & Herb Rice Paper Rolls (v/gf)- \$36 per dozen

Grilled cauliflower florets with nut based sauce - \$32.50 per dozen

Grilled eggplant and zucchini bites with herb mayo - \$36 per dozen

Rainbow sushi rolls with sesame dipping sauce - \$40 per dozen

Finger Food Menu

Small portions of food where guests eat with their fingers, free to walk around and mingle - served in boxes/trays ready to reheat &/or serve.

SANDWICH/WRAP PLATTERS

Sandwich platters: assorted using white or whole meal bread

- serves 5 - \$45

Mini-rolls: assorted filled rolls - serves 10 - \$50

Wraps: full size filled wraps halved - serves 10 - \$55

FILLINGS - *combination of meats and condiments and include salads. Examples, not limited to:*

Bacon, lettuce and tomato (BLT) with mayo

Egg, onion and mayo

Smoked ham, relish and cucumber

Crispy Chicken, lettuce, cucumber and sauce

Smoked chicken, cranberry sauce

Silverside & relish

Tuna, spring onion & mayo

FRUIT PLATTERS

Platter of sliced seasonal and available fruits. Could include the following: watermelon, rock-melon, pineapple, kiwifruit, oranges, mandarins, whole apples, pears and banana, dragon-fruit and grapes. Berries are seasonal: strawberries, raspberries & blueberries.

Medium - to serve 10-15 - \$40-\$45

Large - to serve 20-25- \$70-\$75

Dessert Menu

DESSERT PLATTERS		
HUMELIE PLATTER	\$100	<i>Selection of our cakes, slices, pastries, cupcakes (24 portions) Plant based option avail.</i>
PASIFIKA PLATTER	\$120	<i>Pasifika inspired platter: paifala, pani-popo, coconut bread (24 portions) Vegan</i>
MINI SWEET TREATS PLATTER	\$100	<i>Selection of mini eclairs, mini-pancakes & mini-tarts (24 portions)</i>
DESSERT CUPS	\$100	<i>Selection of mini dessert cups which can include: cheesecake, banoffee pie, mousse and trifle (24 dessert cups)</i>
FRUIT PLATTER	\$120	<i>Selection of seasonal fruits & nuts, healthy muffins & energy bars/balls to cater for a healthy option. (serves 24, nuts optional)</i>
GF PLATTER	\$150	<i>A special platter that caters for our gluten-free friends: caramel slice, brownies, fruit and nuts (serves 24, nuts optional)</i>
DESSERT TRAYS		
PINEAPPLE PIE	\$100	<i>Tray of pineapple pie: short-crust pastry, pineapple infused custard, fresh whipped cream and a choice of fresh fruit or peaches on top (serves 24 portions)</i>
CHEESECAKE	\$120	<i>Baked biscuit base with cream cheese filling and your choice of topping: berry, passionfruit, seasonal fresh fruit, Biscoff or Oreo (serves 24 portions)</i>
TRIFLE	\$100	<i>Layers of vanilla sponge, berry jelly, custard, fruit and topped with fresh whipped cream (serves 24 portions)</i>
BANOFFEE PIE	\$120	<i>Baked biscuit base, caramel filling, sliced banana, topped whipped cream & chocolate shards (serves 24 portions)</i>
<i>All our platters are based on seasonal fruit and ingredients, where alternatives are communicated with our clients.</i>		

Buffet Gallery



Buffet Gallery



SET MENUS FOR BUFFET CATERING

*minimum 50 people

DIAMOND MENU \$77PP

Choice of 3 roast meats - pork, beef, lamb or chicken
Choice of 1 Smoky BBQ pulled pork, beef brisket or pork/beef ribs
Choice of 4 side dishes
Choice of 4 salads
Choice of 2 breads
Choice of 4 sauces/condiments
Raw fish, tiger prawns, smoked or baked salmon

PASIFIKA PEARL MENU \$65PP

Choice of 1 umu baked meat - pork, lamb or beef - whole or portioned
Choice of 2 roast meats - pork, beef or lamb
Choice of 4 side dishes
Choice of 4 salads
Choice of 1 bread
Choice of 3 sauces/condiments
Raw fish, baked fish, tiger prawns, smoked or baked salmon

SAPPHIRE MENU \$67PP

Choice of 2 roast meats - pork, chicken, lamb or beef
Choice of 1 smoked BBQ meats - pulled pork, beef brisket, pork/beef ribs or salmon
Choice of 3 side dishes
Choice of 3 salads
Choice of 2 breads
Choice of 3 sauces/condiments

EMERALD MENU \$38-\$43PP

Choice of 2 Roast meats - pork, beef, chicken or lamb
OR 2 smoked BBQ meats - pulled pork, beef brisket, pork/beef ribs or salmon
Choose 3 side dishes
Choose 2 salads
Choice of 1 breads
Choice of 2 sauces/condiments

RUBY MENU \$30-\$35PP

Choice of 1 Roast meat - pork, beef, chicken or lamb
OR 1 smoked BBQ meats - pulled pork, beef brisket or pork/beef ribs or salmon
Choice of 2 side dishes
Choice of 2 salads
Choice of 1 bread
Choice of 2 sauces/condiments

OTHER CATERING OPTIONS

We also offer grazing platters, tables and boxes and anything in between.

Here is a list of other options we offer, perfect for smaller, intimate events, corporate gatherings, finger-food buffet etc:

- Sweet Graze,
- Dessert Table,
- Savoury Graze,
- Fruit platter,
- Sweet & Savoury Graze,
- Appetizers,
- Hors D'oeuvres: hot, cold, finger food and canapés.

Get in touch as soon as possible to discuss your catering needs.