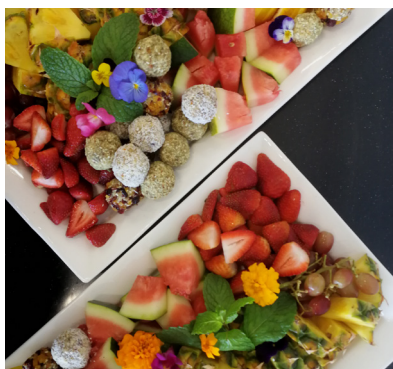


ODYSSEY

café



CATERING MENU

Creating opportunities one coffee at a time

Odyssey Café is a social enterprise supporting a work training programme for people living with mental health and addiction challenges.

All profits from our café, catering and venue hire services support the training programme, which is designed to help our trainees move into sustainable employment.

Our café is open Monday to Friday, 7.30am to 2.30pm. Catering and venue hire is also available outside these hours.

We hope browsing our delicious catering options gets your tummy rumbling. Please get in touch if you'd like to find out more, or discuss ways we can tailor our menu options to your needs.

Odyssey Café, Catering & Room Hire

4/3029 Great North Road, New Lynn

021 806 011 cafe@odyssey.org.nz

www.facebook.com/OdysseyCafeNewLynn

www.odyssey.org.nz/cafe

So...

How hungry are you?

Peckish \$4ea

Cheddar + herb scones

Housemade lamb, rosemary + carrot sausage rolls with rustic relish

Mini croissants with roast chicken, brie + pesto

Rice paper rolls filled with a crunchy minted slaw with Thai peanut dipping sauce (gf) (df)

Ham and thyme muffins with crunchy bacon + pepita topping

Mixed platter with crunchy vegetable sticks and housemade hummus (v) (df) (gf)

Raspberry + white choc muffins

Lemon + poppyseed drizzle muffins

Wholemeal dark choc + blueberry muffins

Cappuccino cake

Wholemeal banana cake

Chocolate zucchini cake (gf)

Seasonal fruit platter (df) (gf)

A Little Bit Hungry \$5ea

Tropical bircher bowls topped with Greek yoghurt + passionfruit syrup

Breakfast muffin egg + kumara wrapped in streaky bacon (gf)

Bao buns with BBQ pulled pork + fresh slaw (gf)

Wholemeal bagel halves toasted and topped with a crunchy blend of cream cheese, walnut, celery + cranberry (v)

Country carrot cake, lemon cream cheese and a nutty rustic topping (gf)

Gourmet fruit and bliss ball skewers (df) (gf)

Not there yet?...

ODYSSEY
café

Creating opportunities one coffee at a time

How about something more substantial?

Super Hungry \$6ea

Roasted pumpkin, pepitas + feta wraps (v)

Ciabatta rolls loaded with pastrami, swiss cheese, mesclun + caramelized onion relish

Crispy pastry parcels filled with a medley of rosemary roasted vegetables (v)

Quiche of the day including a blend of seasonal vegetables, herbs + cheese (v) (gf)

Hot soup served with toasted garlic bread and croutons on the side

Ravenous \$8ea

Chef's special gourmet salad box

The following options are all served with a seasonal side salad:

Bacon + Egg pie

Smoked salmon quiche topped with lemon rings (gf)

Hearty lasagne packed with celery, carrot + beetroot (gf)

Quesedilla cake – tortilla layers stacked with black beans, corn, cheddar cheese + our special chipotle sauce (v)

Salad and soup options are interchangeable - please get in touch for our current seasonal offerings. Let us know of any dietary requirements as many of our current options can be made meat, gluten or dairy free.

ODYSSEY
café

Creating opportunities one coffee at a time

Can we tempt you with something a little bit fancy?

Platters (serve approx. 10 kind of hungry people)

Waitakere Ranges \$25

Selection of seasonal vegetable sticks served with housemade hummus and smashed pea + lemon dip (v)

Henderson \$30

Selection of fresh and lightly toasted sourdough, wholegrain bread and crackers served with housemade hummus, beetroot + cream cheese dip and sundried tomato pesto

Te Atatū \$40

Our favourite combination of Mediterranean goodies – falafel, sundried tomatoes, black olives, gherkins, pickled capsicum, basil pesto and whipped feta dip served with crostini (v)

Avondale \$55

Odyssey cheese board – 3 gourmet cheeses accompanied by fresh grapes, almonds, dried apricot, and a duo of crackers (v)

Sunnyvale \$60

House antipasto platter - smoked salmon, salami, pate, olives, brie, sundried tomato dip, and a selection of crackers and crostini

New Lynn \$65

Bao buns filled with BBQ pulled pork + slaw, pan fried chicken dumplings, spring rolls, prawn crackers and crunchy vegetable rice paper rolls with a sweet chilli dipping sauce

Glen Eden \$45

A selection of housemade sweets and slices from our cabinet

Your Contact Details

Company

Contact Person

Date of Function

No. of People

Phone

Email

We'll give you a call to discuss the other bits we need to know!

Time Required

✓ **Platters** (serves approx. 10 kind of hungry people)

- ☐ **Waitakere Ranges** \$25ea
Selection of seasonal vegetable sticks served with housemade hummus and smashed pea + lemon dip (v)
- ☐ **Henderson** \$30ea
Selection of fresh and lightly toasted sourdough, wholegrain bread and crackers served with housemade hummus, beetroot + cream cheese dip and sundried tomato pesto
- ☐ **Te Atatū** \$40ea
Our favourite combination of Mediterranean goodies – falafel, sundried tomatoes, black olives, gherkins, pickled capsicum, basil pesto and whipped feta dip served with crostini (v)
- ☐ **Avondale** \$45ea
Odyssey cheese board – minimum of 3 gourmet cheeses accompanied by fresh grapes, almonds, dried apricot, and a duo of crackers (v)
- ☐ **Sunnyvale** \$60ea
House antipasto platter - smoked salmon, salami, pate, olives, brie, sundried tomato dip, and a selection of crackers and crostini
- ☐ **New Lynn** \$65ea
Bao buns filled with BBQ pulled pork + slaw, pan fried chicken dumplings, spring rolls, prawn crackers and crunchy vegetable rice paper rolls with a sweet chilli dipping sauce
- ☐ **Glen Eden** \$45ea
A selection of housemade sweets and slices from our cabinet

Qty. M/T L A/T

	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Email your order to café@odyssey.org.nz, or phone 021 806 011

Odyssey Café, Catering & Room Hire, 4/3029 Great North Road, New Lynn

Minimum order of 8 per selection.

✓ Peckish \$4ea

- ☐ Cheddar + herb scones
- ☐ Housemade lamb, rosemary + carrot sausage rolls
- ☐ Mini croissants with roast chicken, brie + pesto
- ☐ Rice paper rolls with a crunchy minted slaw and Thai peanut dipping sauce (gf) (df)
- ☐ Ham and thyme muffins with crunchy bacon + pepita topping
- ☐ Mixed platter with crunchy vegetable sticks and housemade hummus (v) (df) (gf)
- ☐ Raspberry + white choc muffins
- ☐ Lemon + poppyseed drizzle muffins
- ☐ Wholemeal dark choc + blueberry muffins
- ☐ Cappuccino cake
- ☐ Wholemeal banana cake
- ☐ Chocolate zucchini cake (gf)
- ☐ Seasonal fruit platter (df) (gf)

Time Required

Qty.	M/T	L	A/T
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

✓ A Little Bit Hungry \$5ea

- ☐ Tropical bircher bowls with Greek yoghurt + passionfruit syrup
- ☐ Breakfast muffin, egg + kumara wrapped in streaky bacon (gf)
- ☐ Bao buns with BBQ pulled pork + fresh slaw (gf)
- ☐ Wholemeal bagel halves toasted with cream cheese, walnut, celery + cranberry (v)
- ☐ Country carrot cake, lemon cream cheese and a nutty rustic topping (gf)
- ☐ Gourmet fruit and bliss ball skewers (df) (gf) (vegan)

	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

✓ Super Hungry \$6ea

- ☐ Roasted pumpkin, pepitas + feta wraps (v)
- ☐ Ciabatta rolls loaded with pastrami, swiss cheese, mesclun + caramelized onion relish
- ☐ Crispy pastry parcels filled with a medley of rosemary roasted vegetables (v)
- ☐ Quiche of the day including a blend of seasonal vegetables, herbs + cheese (v) (gf)
- ☐ Hot soup served with toasted garlic bread and croutons on the side

	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

✓ Ravenous \$8ea

- ☐ Chef's special gourmet salad box
- The following options are all served with a seasonal side salad:**
- ☐ Bacon + Egg pie
- ☐ Smoked salmon quiche topped with lemon rings (gf)
- ☐ Hearty lasagne packed with celery, carrot + beetroot (gf)
- ☐ Quesedilla cake, tortilla layers with black beans, corn, cheddar cheese + chipotle sauce (v)

	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>