

baked *with love*
Great Food, Great Coffee, Great Lake Taupo

Menu

Catering

Savoury Catering

		Catering size	Standard size
Sandwiches *	<ul style="list-style-type: none"> • Roast chicken, crispy bacon, tomato, lettuce, & ranch dressing • Italian – Ham, pastrami, salami, swiss cheese, roasted capsicum, lettuce, capsicum relish • Vegetarian options available 	\$8.9	\$14.5
Keto/GF Sandwiches	<ul style="list-style-type: none"> • Chicken, Bacon, Avo smash, lettuce and ranch dressing 	\$6.9	\$12.50
Club Sandwiches	<ul style="list-style-type: none"> • Ham, tomato, creamy egg, & lettuce • Creamy chicken, cranberry and pistachio 	\$3 \$3.5 GF	\$5.5
Brioche	<ul style="list-style-type: none"> • Ham, cheddar, feta, baby spinach, onion marmalade, with a capsicum & apricot relish 	\$7.5	\$10.5
Mousetrap	<ul style="list-style-type: none"> • Gourmet cheese on toast using bacon, cheddar, red onion, baby spinach, tomato, egg and mustard on sourdough 	N/A	\$9.9
Mousetrap KETO/GF	<ul style="list-style-type: none"> • Gourmet cheese on toast using bacon, cheddar, red onion, baby spinach, tomato, egg and mustard on sourdough 	N/A	\$8.9
Tart (GF)	<ul style="list-style-type: none"> • Bacon & Egg (GF) • Roasted Pumpkin & Caramelised Onion and feta (GF) 	\$8.5	\$12.5
Savoury Muffins Keto/GF	<ul style="list-style-type: none"> • Roasted pumpkin and kumara, feta, baby spinach, parmesan, cheddar, capsicum & apricot relish, pumpkin seeds • Bacon and egg (Keto/GF) 	\$7.5 \$7.5	\$10.5 \$10.5
Croissants	<ul style="list-style-type: none"> • Shaved ham and cheese • Smoked salmon 	\$7.5	\$14.5
Wraps	<ul style="list-style-type: none"> • Creamy chicken (GF) 		\$13.5
Gourmet Mixed Savouries	<ul style="list-style-type: none"> • Mince • Quiche Lorraine • Potato & mince • Bacon & egg • Sausage rolls 	\$4	\$5.5

Minimum quantities may apply for all items.

* Sandwiches are made with our own freshly baked Sourdough bread.

* Club sandwiches on thin sandwich slice.

Sweet Catering

		Catering size	Standard size
Doughnuts	<ul style="list-style-type: none"> • Roast berry & cream • Lemon curd & cream • Salted caramel & cream • Chocolate & custard • Cinnamon • Gluten free options available • Minis (cinnamon) \$4 each 	\$5 GF + \$0.5	\$7 GF + \$0.5
iCakes	<ul style="list-style-type: none"> • Chocolate & salted caramel • Raspberry & white chocolate • Passionfruit & coconut • Lemon syrup drizzle • Plum, lime & pistachio (GF) • Chocolate (VEGAN) 		\$8 GF + \$0.50 VEGAN + \$1 KETO + \$1
Cupcakes	<ul style="list-style-type: none"> • Chocolate • Vanilla 	\$4	\$7
Slices	<ul style="list-style-type: none"> • Caramel & macadamia • Berry brownie (GF) • Caramel brownie (GF) • Chocolate & salted caramel slice (GF) • LPPC • The "The Dam Good Food Company" (RAW/GF/KETO/REFINED SUGR FREE) 		\$9.5 \$8.5
Macarons	<ul style="list-style-type: none"> • Chocolate (GF) • Vanilla (GF) • Berry (GF) • Mint (GF) • Lemon (GF) 	N/A	\$3.5
Muffins	<ul style="list-style-type: none"> • Bran, Berry, & Banana • Raspberry & Custard • Lemon Curd & Cream Cheese 	N/A	\$8
Chia Parfait	<ul style="list-style-type: none"> • Creamy chia, roasted berries & Coconut yoghurt 	\$6.5	\$13.5
Seasonal Fruit	<ul style="list-style-type: none"> • Berries (summer only) • Pineapple • Grapes 		POA

Minimum quantities may apply for all items.

Grazing box or platter

A selection of delicious savouries and sweets prepared by our team of chefs and bakers presented in a disposable box or metal platter/s (additional \$15 per platter) for immediate consumption. (\$25 per person) Gluten free option available

Individual boxes \$30 per person

Couples box \$75

Team \$25 per person

A selection of savoury	<ul style="list-style-type: none">• Hot gourmet savouries (2 each)• Club sandwich (2 each)• NZ Cheeses and crackers• Antipasti, dips, and condiments
A selection of sweet	<ul style="list-style-type: none">• Cinnamon and sugar doughnuts (2 each)• Mini cupcakes (2 each)• Brownie (1 each)• Macarons (2 each) (GF)• Fresh seasonal fruit

Grazing table

Our beautiful grazing tables can be built onto almost any surface you have available, or we can provide a trestle table to setup in your office, home, launch or venue. We supply all the props, disposable plates and bamboo cutlery and everything you will need including napkins. For immediate consumption.

Charged at \$30 per person (minimum 20 people) Gluten free options available

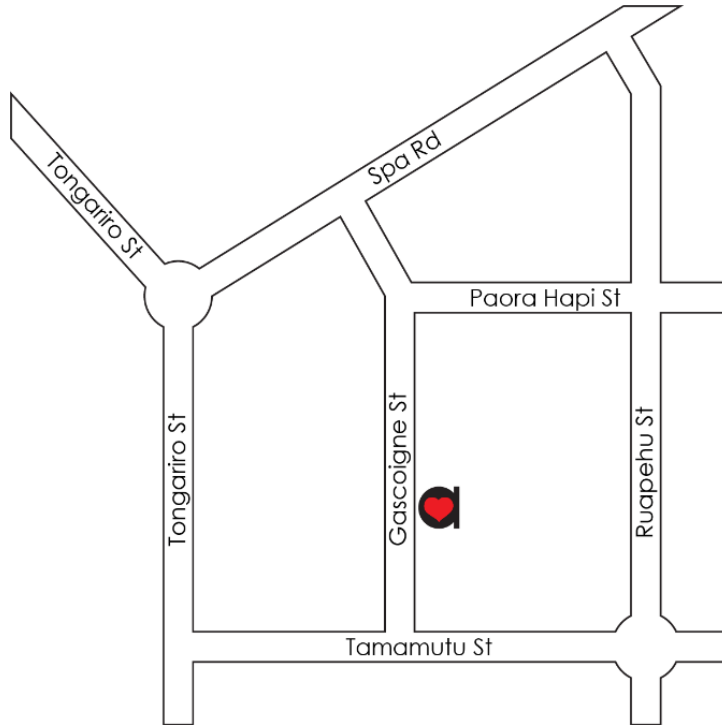
A selection of savoury	<ul style="list-style-type: none"> • Hot gourmet savouries • Club sandwiches • NZ cheeses (GF) • Fresh breads, crackers, or crostini • Dips – romesco, hummus, green goddess • Cured meats – Shaved champagne ham, pastrami, and salami • Crisp seasonal crudities • Antipasti – roasted capsicum, sundried tomato, olives, pickles, and feta • Nuts
A selection of sweet	<ul style="list-style-type: none"> • Cinnamon and sugar doughnuts • Cupcakes • Truffles • Macarons (GF) • Meringues (GF) • Brownie (GF) • Confectionery – lollies/chocolates/marshmallows/wafers • Dried fruit • Fresh seasonal fruit

Extras:

Add on – meat \$220 each	<ul style="list-style-type: none"> • Half a smoked salmon • Glazed ham on the bone • Stuffed chicken breasts • Rolled lamb
Add on – salads \$50 (10-15 servings/\$75 20-25 servings) per salad	<ul style="list-style-type: none"> • Creamy potato, bacon, and parmesan • Crunchy Asian slaw • Cos lettuce w/ Caesar dressing • Roast vegetable and orzo w/ Balsamic dressing
Add on – buns Bun \$3 each Sliders \$2 each Loaves \$9	<ul style="list-style-type: none"> • Freshly baked brioche buns. • Sliders. • Loaves of our artisan sourdough.

Relishes and Spreads \$13.5	<ul style="list-style-type: none"> • Tomato relish • Pineapple chutney • Aioli
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Contact Details:



Location: 11 Gascoigne St, Taupō, 3330

Phone: Cakery: 07 376 5513
Cafe: 07 376 5098

Postal: PO Box 1658, Taupō, 3351

Email: catering@bakedwithlove.co.nz

Website: bakedwithlove.co.nz

Following us:

Facebook: BakedWithLoveTaupo

Instagram: bakedwithlovetaupe

Other Information:

Delivery Costs:

Location	Price
Taupō CBD	\$10
Taupō Township (Nukuhau to Rainbow Point)	\$20
Wharewaka, Acacia Bay, Wairakei	\$30
Taupō Airport, 5 Mile Bay, Waitahanui, Whakamoenga Point, Mapara Rd	\$40
Kinloch	\$60
Eastern Lake (Motutere, Waitetoko, Motuoapa), Broadlands, Reporoa	\$80
Southern Lake (Turangi, Omori, Kuratau, Whareroa), Mangakino, Whakamaru	\$120
Whakapapa, Chateau, National Park, Tirau, Putāruru, Rotorua CBD	\$160
Waiouru, Taumarunui, Matamata, Okere Falls	\$180
Cambridge, Ohakune, Turoa	\$200
Other	POA

These delivery costs are for deliveries during normal delivery hours (refer below). Additional charges of \$30 applies to deliveries outside these hours. An additional \$50 surcharge applies for public holidays.

Other Services:

We can provide custom cakes for any celebration. Price on application.

We can provide a venue within opening hours as a standard or long table reservation. After hours price on application.

Eatery & Cakery Hours:

Monday to Friday 8am to 3pm

Weekends & Public Holidays 8am to 3pm

Normal Delivery Hours:

Monday to Friday 9am to 4pm

Weekends & Public Holidays 9am to 3pm

GST:

All prices include GST

NOTES:

- All flavours and toppings are subject to change without notice
- All costs are subject to change without notice