

Collective

FOOD & HOSPITALITY EXPERIENCES

CORPORATE CATERING MENU

SUMMER 2018—19



corporate catering menu

morning tea / afternoon tea

sweet - \$4.00 per item

- madeleines
- pineapple and coconut friands
- hazelnut chocolate brownie with coffee ganache
- raspberry and white chocolate muffin
- ginger and lemon anzac biscuits
- double chocolate muffin
- pear and apple turnover
- raisin scone with lemon curd and vanilla cream
- lemon curd lamington
- chocolate rum cake

savoury - \$4.00 per item

- slow cooked beef empanada with bean salsa
- bacon and maple scones with lewis road butter
- tomato and parmesan muffin (v)
- prosciutto croissant with chili jam and rocket
- beetroot gravalax salmon cream cheese mini croissant
- collective sausage roll with tomato sauce
- grilled pepper and red onion quiche (v)
- dhal and kumara fritter with green tomato chutney (gf)

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

morning tea / afternoon tea

tom and luke's power morning tea/afternoon tea - \$7.00 per item

- salted caramel protein powers balls (h)
- peanut butter and cacao bliss balls (h)
- strawberry and macadamia fruity protein ball (h)
- ginger bread bite super slice (h)
- trinity chocolate sunflower protein bar (h)

working style lunch

salads - \$8.00 per item

- grilled mix pepper salad with artichokes, chickpeas and zaatar dressing (v)
- shaved carrot and courgette salad with hearts of palm, lemon and virgin olive oil (v)
- cauliflower and raisin salad, bocconcini, parsley and saffron dressing (v)
- red cabbage, carrot and beetroot slaw salad with toasted pecan and sour cherries (v)
- roasted kumara with radicchio, wild rocket, goats cheese and toasted almonds (v)
- orzo pasta salad, sundried tomato and toasted hazelnuts (v)

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

working style lunch

select your choice of bread and then choose your filling - \$8.00 per item

bread

- flour tortilla wrap
- olive oil and rock salt focaccia
- turkish bap
- ficelle (mini baguette)
- kumara sourdough
- rosemary and olive sourdough
- italian puglia roll

fillings

- mcgiill's pulled pork shoulder, grated granny smith apple, spring onion and green tomato chutney
- hot smoked akaroa salmon with lemon zest, horseradish and mizuna lettuce
- roast mustard beef with homemade piccalilli
- roast curry chicken, pickled red cabbage, mango chutney
- shrimp cocktail with guacamole and lettuce
- honey baked champagne ham, baba ganoush and iceberg
- vegetarian caesar, egg garlic mayonnaise, crunchy lettuce and parmesan shavings (v)
- classic egg, mayonnaise and dill (v)
- sage and onion stuffed lamb leg, mint mayonnaise

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

collective healthy lifestyle working lunch

salad

- energizing chickpea and vegetable salad with roasted walnuts, crumbled feta and balsamic dressing (h)
- organic garden quinoa salad with lemon rubbed chicken and extra cold pressed olive oil (h)
- a power salad of roast tofu, peanuts, rice noodles and a lime, chilli, coriander and mint dressing (h)
- paelo sweet potato, squash, bacon and celery with a mayo lime dressing with coriander

sandwich

- alkaline sandwich with garden greens, courgette, green capsicum, broccoli, spring onion and pesto hummus (h)
- antioxidant whole wheat tortilla wrap with black beans, orange capsicum, cheddar cheese and pico de gallo (h)

main

- free range chicken and cauliflower fried rice (h)
- refreshing lemongrass pork loin with spaghetti squash, packed with powerful antioxidants, baby spinach, ginger, garlic and whole wheat noodles (h)
- seared omega 3 regal salmon with green peppercorn sauce, green beans, baked baby red potatoes, olive oil (h)
- healthy grilled romaine lettuce with tomato, avocado and lime salsa (v, h)

dessert

- vegan protein banana and coconut bar (h, vegan)
- paelo carrot cake, whipped coconut cinnamon cream (h)

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

gourmet club sandwich selection – \$8.00 per item

from the sea

- pacific prawn
- akaroa salmon with crunchy vegetables, spiced pepper mayo
- south ocean crab

from the land

- roast butternut squash with aubergine and tomato relish
- balsamic marinated field mushrooms
- celery and apple remoulade and cheddar cheese
- pickled cucumber
- baked ricotta, rocket and harissa emulsion
- sweet corn and green peppercorns
- avocado, baby gem and marie rose
- salt beef
- sauerkraut and smoked cheddar
- cucumber riata wrap
- duck egg
- mayo, beef steak, tomato and watercress

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

working style buffet

bread

- local artisan bread with new zealand butter

salad

- smoked chicken, kumara and avocado salad with fire chili sauce (gf, df)
- red quinoa with beets, grilled eggplant, toasted sunflower and chia seeds and a citrus vinaigrette (gf, df)
- israeli cous cous and parsley salad with hot smoked salmon, basil, nuts and salsa verde dressing
- butternut squash with feta, red onion, green leaves and charred lemon (v, gf)
- whole wheat fusilli pasta, chargrilled chicken thighs, roasted red peppers and tomato coulis

main - cold

- spinach and feta quiche with, rocket and caramelized stone fruits (v)
- poached akaroa salmon served with shaved fennel and mustard seeds (gf)
- smoked roast beef with german potato salad (gf)
- prawn, squid and mussel salad with herb and saffron mayo (gf)

main - hot

- harmony pork lion, grilled apricots, collard greens and apple cider sauce (gf)
- short tip brisket, pickled red cabbage with greek yoghurt and lemon
- slow cooked lake taupo lamb rogan josh, with lime pickle and rice pilov
- moroccan fish stew with chickpeas and ginger
- miso soba noodles with tofu, bok choy, spring onion and dashi broth (v)
- thyme chicken meatballs, roast red baby potatoes and cauliflower crumb (gf)

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

working style buffet

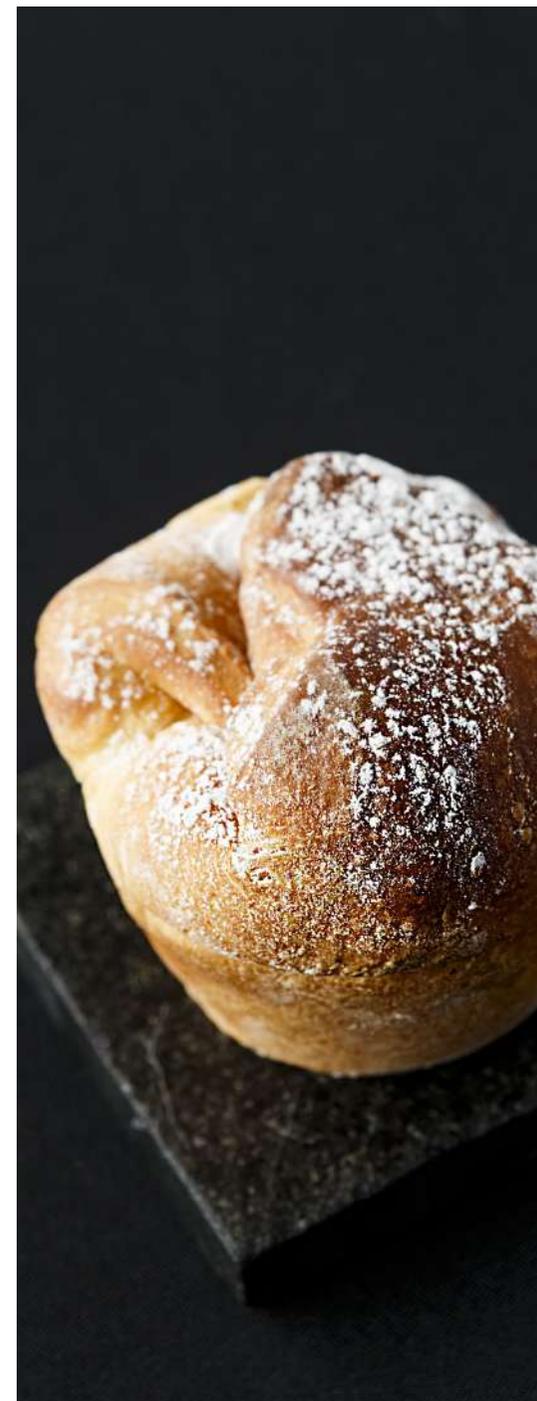
vegetable hot

- grand mere potatoes with lemon and thyme (gf, df)
- horopito spiced couscous with dates, lemon, feta and snow peas (gf)
- lavender roast summer vegetables, shaved fennel with garlic confit (gf, df, vegan)
- south indian lemon rice (gf, df, vegan)
- steamed greens beans with confit cherry tomatoes and spiced almonds (gf, df, vegan)

dessert

- baked raspberry custard tart with mint and orange blossom
- mini summer pavlova with passion fruit curd and strawberries (gf)
- cherry clafoutis with kirsch served with whipped cream
- warm chocolate cake with ginger cream

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy option



corporate catering menu

pricing - individual items

morning / afternoon tea

- sweet items \$4.00 each
- savoury items \$4.00 each
- tom & luke healthy options \$7.00 each

working style lunch

- bread and fillings \$8.00 per item
- salads \$8.00 per item
- gourmet club sandwich selection \$8.00 per item

pricing options - working style lunch

bread, salad, savoury and sweet selection

\$22.00 per person

4 items per person, choose from the bread and salad menu and add this to your choice from the savoury and sweet menu (morning and afternoon tea selection)

triple 's' lunch

\$18.00 per person

chef's choice of salad selection, sandwich selection and sweet slice

pricing options - working style buffet

option one

\$45.00 per person

artisan breads, 2 salads, 1 hot vegetable, 2 mains and 2 sweet options

option two

\$65.00 per person

artisan breads, 2 salads, 2 hot vegetables, 3 mains and 2 sweet options





for all queries please email
experiences@collectivehospitality.co.nz

all prices exclude GST