

*Dietary options available with a \$2 surcharge
All prices are exclusive of GST*

BREAKFAST

*AVAILABLE FOR DELIVERIES PRIOR TO
10.00AM*

OPEN BAGEL SELECTION

STANDARD SELECTION \$6

(Minimum order 10 – receive all three flavours)

- Basil Pesto & Cream Cheese **V**
- Sundried Tomato & Basil **V, DF**
- Strawberry Jam & Cream Cheese **V**

PREMIUM SELECTION \$8

(Minimum order 10 – receive all three flavours)

- Smoked Salmon, Capers & Cream Cheese
- Halloumi, Mushroom & Pesto **V**
- Bacon, Baby Spinach & Tomato Relish **DF**

BREAKFAST CROISSANT \$6.5

*(Up to 20 people, choose 2 flavours. Over 20 people,
choose 3 flavours)*

- Ham, Cheese & Tomato
- Cheese & Tomato **V**
- Tomato & Basil **V**
- Jam & Butter **V**

ASSORTED MINI DANISHES V \$2.5

**MUESLI, YOGHURT & BERRY
POTTLE V \$5**

SMOOTHIE JAR \$8

- Banana, Orange and Honey with Chia Seeds,
Poppy Seeds and Coconut
- Berry, Apple and Honey with Chia Seeds and
Toasted Nuts
- Spirulina, Spinach, Green Apple, Celery,
Kiwifruit, Chia Seeds & Coconut

INDIVIDUAL

FRUIT SALAD BOWLS V, GF \$6

Served with passionfruit coulis and greek yoghurt

**MINI SAVOURY BREAKFAST
MUFFINS \$2.5**

Gluten Free & Vegan available



CAMPUS
CATERING & EVENTS

MORNING / AFTERNOON TEA

SET MENUS

MENU A \$4.2pp

- Mini Sweet Muffin & Mini Savoury Scone
- Whole Fruit Selection
- Chilled Water

MENU B \$6.2pp

- Chef's Selection of 1 light savoury item
- Whole Fruit Selection
- Caffe L'affare Filter Coffee & Tea Selection
- Chilled Water

MENU C \$8.7pp

- Mixture of Gourmet Savouries &
Mini Sausage Rolls
- Assorted Mini Danishes
- Whole Fruit Selection
- Caffe L'affare Filter Coffee & Tea Selection
- Chilled Water

MENU D \$13.5pp

- Finger Sandwiches with assorted fillings
- Gourmet Mini Quiches
- Assorted Sweet Slice Selection
- Sliced Seasonal Fruit Platter
- Caffe L'affare Filter Coffee & Tea Selection
- Chilled Water

MINIMUM ORDER 6 PER ITEM / FLAVOUR

LIGHT ITEMS SAVOURY

GOURMET MINI SAUSAGE ROLLS \$2.5

- Lamb & Mint
- Beef & Caramelised Onion
- Chicken & Parmesan

MINI SAVOURY SCROLLS \$3

- Cheese & Bacon
- Spinach & Feta V
- Tomato & Spinach V
- Vegemite & Cheese V

ASSORTED GOURMET MINI SAVOURIES \$2.5

GF option available add \$2

SOUTHLAND CHEESE ROLLS \$1.2

MINI FILO PARCELS \$3.2

- Chicken & Tarragon
- Pumpkin, Spinach & Pinenut V

BABY FRITTATA \$3

- Chicken & Cranberry GF
- Baby Spinach, Feta, Caramelised Onion & Cherry Tomatoes V, GF

GOURMET VEGETARIAN MINI QUICHES V \$2.5

FINGER SANDWICHES WITH ASSORTED FILLINGS V \$2.5

Dietary options available add \$2

MINI CHEESE SCONE & MINI SAVOURY MUFFIN V \$3

LIGHT ITEMS SWEET

MINI SWEET SCONE & MINI SWEET MUFFIN V \$3



CAMPUS
CATERING & EVENTS

HOMEMADE MINI BISCUIT SELECTION V \$2

Dietary options available add \$2

ASSORTED MINI DANISHES V \$2.5

FRIAND V, GF \$4.5

- Passionfruit
- Raspberry
- Chocolate
- Almond

BANANA LOAF WITH WHIPPED BUTTER V \$2

DATE & HONEY LOAF V, GF \$2

CAKE SLICES \$2

- Banana V
- Carrot V
- Chocolate Mud V

MACAROONS – ASSORTED FLAVOURS V, GF, DF \$2.5

LEMON MERINGUE TARTLETS V \$2.5

ASSORTED SWEET SLICE SELECTION V \$2.5

Dietary options available add \$2

FRESH FRUIT SALAD CUPS

Individual V, GF \$4.5

MINIMUM ORDER 6 PER ITEM / FLAVOUR

WORKING LUNCH

INDIVIDUAL SALAD BOXES

Dietary options available add \$2 \$6.5

(up to 20, choose 2 Over 20, choose 3)

- Asian Noodle Salad V
- Kumera, Bacon, Sour Cream & Chive GF
- Orange, Feta & Cucumber Quinoa Salad V
- Mediterranean Greek Salad V
- Chicken Caesar Salad
- Italian Bowtie Pasta Salad V, GF
- Grilled Salmon, Rice & Lemon Moroccan Salad

WORKING LUNCH SANDWICH \$6.5

Up to 20, choose 2 breads & 2 fillings,
over 20 choose 2 breads & 3 flavours

Choose your base

- Rolls/Baguette
- Wrap
- Bagel
- Focaccia
- Ciabatta
- Rye
- GF

Choose your fillings - Vegetarian

- Seasonal Roast Vegetables with Fresh Spinach & Hummus V, DF
- Tomato, Cucumber, Cheddar with Chunky Vegetable Chutney V
- Roast Pumpkin, Chickpea & Basil Pesto DF
- Egg & Chive
- Avocado, Tomato & Balsamic Glaze DF

Choose your fillings - Chicken

- Smoked Chicken, Brie & Cranberry Sauce
- Roast Chicken, Tomato, Cheddar, Mesclun & Aioli

Choose your fillings - Beef

- Beef, Caramelised Onion & Blue Cheese Dressing
- Reuben: Corned Beef, Pickles, Swiss Cheese & Sauerkraut

Choose your fillings - Pork

- BLT: Bacon, Lettuce & Tomato DF
- Ham, Cheddar, Tomato & Mesclun with Mustard Dressing
- Pulled Pork, Chow Chow & Aioli DF



CAMPUS

CATERING & EVENTS

LUNCH – WARM

FRITTATA \$3.5

- Chicken & Cranberry GF
- Baby Spinach, Feta, Caramelised Onion & Cherry Tomato GF, V

HONEY SOY CHICKEN

KEBABS DF, GF \$3.5

GOURMET MINI

SAUSAGE ROLLS \$2.5

- Lamb & Mint
- Beef & Caramelised Onion
- Chicken & Parmesan

GARLIC PEPPERED TOFU

SKEWERS V, DF, GF, VG \$2.8

VOL AU VENT \$2.8

- Chicken, Mushroom & Tarragon

GOURMET VEGETARIAN

MINI QUICHES V \$2.5

MINI BACON & EGG PIES \$2.5

SLIDERS \$4

- Classic Cheeseburger with 100% NZ Beef
- Crunchy Falafel with Chunky Tomato Salsa & Fresh Iceberg Lettuce DF, V, VG
- BBQ Pulled Pork with Fresh Slaw & Aioli DF
- Avocado with Sliced Tomato & Cheddar V

MINIMUM ORDER 5 PER ITEM / FLAVOUR

LUNCH – COLD

HALF WRAP \$3

- Roast Chicken & Fresh Garden Salad **DF**
- Roast Beef with Tangy Coleslaw **DF**
- Roast Vegetable & Garlic Hummus **V, DF**

MINI CIABATTA \$3.5

- Chicken, Tomato, Mesclun & Aioli **DF**
- Roast Seasonal Vegetables with Baby Spinach & Sundried Tomato Pesto **VG, DF**

MINI PRETZEL ROLL \$3.5

- Egg, Mayonnaise & Chives **V**
- Ham, Swiss Cheese & Sliced Tomato
- Beef, Dijon Mustard, Caramelised Onion & Mesclun
- Mushroom, Lettuce, Sliced Tomato, Capsicum & Aioli **V**

FINGER SANDWICHES WITH ASSORTED FILLINGS **V** \$2.5

Dietary options available add \$2

SUSHI SELECTION WITH WASABI, GINGER & SOY - MIN 8 - \$3

Dietary options available add \$2

VIETNAMESE VEGETARIAN RICE PAPER WRAPS **V, GF, DF** \$3

GREEK SKEWERS **V, GF** \$3.5

MINI CHEESE SCONE & MINI SAVOURY MUFFIN **V** \$3

LUNCH – SWEET

MINI SWEET SCONE & MINI SWEET MUFFIN **V** \$3



CAMPUS
CATERING & EVENTS

HOMEMADE MINI BISCUIT SELECTION **V** \$2

Dietary options available add \$2

ASSORTED MINI DANISHES **V** \$2.5

FRIAND **V, GF** \$4.5

- Passionfruit
- Raspberry
- Chocolate
- Almond

APRICOT & RAISIN LOAF WITH WHIPPED CREAM **V** \$2

GINGER LOAF WITH WHIPPED BUTTER **V, GF** \$2

CAKE SLICES \$2

- Banana **V**
- Carrot **V**
- Chocolate Mud **V**

MACAROONS – ASSORTED FLAVOURS **V, GF, DF** \$2.5

LEMON MERINGUE TARTLETS **V** \$2.5

ASSORTED SWEET SLICE SELECTION **V** \$2.5

Dietary options available add \$2

GRAZING BOARDS

PRICED ON A PER PERSON BASIS - Min 12 people

MIXED KEBABS – BEEF, CHICKEN, VEGETARIAN \$8pp

A mixture of our popular tender kebabs

Sweet Chilli Chicken and Red Capsicum **GF**

Marinated Beef with Red Onion and Capsicum **GF**

Chargrilled Haloumi and Vegetables **GF**

ANTIPASTO \$8.5pp

An assortment of cold meats, cheeses, olives, baby tomatoes, miniature gherkins and assorted nuts with hummus, basil pesto, and olive oil and balsamic served with a fresh bread and cracker selection

SUSHI \$4.5pp

Assorted freshly made sushi selection served with wasabi, pickled ginger & soy sauce

SANDWICHES & WRAPS \$4.5pp

Chef's daily selection of gourmet finger sandwiches & mini wraps

NZ CHEESE SELECTION \$7.5pp

Three NZ Cheeses served with crackers, bread sticks, quince paste, fresh grapes and a dried fruit and nut selection

VEGETARIAN \$7pp

Vegetable crudité's, olives, artichoke hearts and brie cheese served with bread sticks and crackers and roasted red pepper hummus and basil pesto

FRESH FRUIT PLATTER \$4.5pp

A selection of fresh fruits sliced and served with a passionfruit dressing

PIZZA

GF OPTION AVAILABLE - ADD \$3

MARGHERITA \$10 round / \$30 slab

Sliced tomato and chunky cut mozzarella topped with basil



CAMPUS

CATERING & EVENTS

HAWAIIAN \$10 round / \$30 slab

Double ham and pineapple finished with red onion and mozzarella cheese

VEGAN SUPREME \$10 round / \$30 slab

Rich tomato sauce with baby spinach, capers, sliced red onion, mushrooms, red capsicum and finished with oregano and vegan mozzarella

VEGGIE SUPREME \$10 round / \$30 slab

Rich tomato sauce with capers, baby spinach, sliced red onion, mushrooms, red capsicum and finished with oregano and mozzarella cheese

SPICY ITALIANO \$11 round / \$30 slab

Spicy salami and chorizo with red onion, mozzarella and olives on a chunky tomato sauce base

APRICOT CHICKEN

\$11 round / \$30 slab

Tender chicken breast, cream cheese and brie with spring onions and mozzarella topped with an apricot swirl

BBQ CHICKEN & BACON

\$11 round / \$30 slab

Tender Chicken Breast, Bacon and Red Onion finished with Mozzarella and a BBQ Swirl

FRUIT

WHOLE FRESH FRUIT SELECTION v \$1.5

SLICED SEASONAL FRUIT PLATTER v \$4

FRESH FRUIT SALAD WITH PASSIONFRUIT DRESSING v \$4.5

DRIED FRUIT & NUT SELECTION v \$4

BEVERAGES

CAFFE L'AFFARE FILTER COFFEE & TEA SELECTION WITH BIO-DEGRADABLE CUPS \$2.5

CAFFE L'AFFARE FILTER COFFEE & TEA SELECTION WITH CROCKERY \$3.5

PREMIUM JUICE JUG WITH GLASSWARE (SERVES 5) \$7.5

SOFT DRINK CANS \$2.5
A selection of Pepsi, Pepsi Max, 7Up & Mountain Dew

INDIVIDUAL BOTTLED NZ WATER (600ML) \$3

NZ NATURAL BOTTLED WATER (1.5L) \$5
(Still or Sparkling)



CAMPUS
CATERING & EVENTS

Orders can be placed through Unimarket
or by emailing functions@ucsa.org.nz

MINIMUM ORDER 6 PER ITEM / FLAVOUR