



CAMPUS

CATERING & EVENTS

MORNINGS

BAGEL SELECTION

STANDARD SELECTION

Minimum order 10 – receive all three flavours

- Basil Pesto & Cream Cheese (V)
- Sundried Tomato & Basil (V, DF)
- Apple Jam & Cinnamon Cream Cheese (V)

\$5.65

PREMIUM SELECTION

Up To 9 People, Choose 2 Flavours.

Over 10 People, Choose 3 Flavours

- Smoked Salmon, Fried Capers & Cream Cheese
- Fried Egg & Cheese
- Greek Feta, Mushroom Drizzle & Pesto (V)
- Bacon, Avo-Smash, Baby Spinach & Chutney (DF)

\$7.40

BREAKFAST CROISSANT

Up To 9 People, Choose 2 Flavours.

Over 10 People, Choose 3 Flavours

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

\$6.20

ASSORTED MINI DANISHES

- Classic European style pastries (V)
- Pain au Chocolat (V)

\$2.20

\$3.10

INDIVIDUAL FRUIT SALAD BOWLS

Served with fresh mint

\$5.65

MINI SAVOURY BREAKFAST MUFFINS

GF, Vegetarian, Vegan on request

\$2.60

FULL BREAKFAST

CONTINENTAL WORKING BREAKFAST \$15.65

BUFFET OF:

- A Variety of Cereals Accompanied By Chilled Soy, Regular & Skim Milks
- Pastries & Breads
- Lahmacun (a Middle Eastern Baked Flat-Bread & Egg)
Select : Smoked Salmon, Ham & Bacon, or Traditional Turkish Spicy Lamb Mince
- Organic Natural Yoghurt or Fruit Yoghurt
- Natural Honey
- Seasonal Fresh Fruit Salad
- Compote of Fruits
- Wholemeal & White Toast Preserve Selection
- Healthy Nuts & Seeds
- Caffe L'affare Filter Coffee & Tea Selection
- Selection of Chilled Fruit Juices

TRADITIONAL PLATED BREAKFAST \$15.65

- Crispy Bacon
- Grilled Herb Roasted Tomatoes
- Sausages
- Sautéed Portobello Mushrooms
- Chive Creamed Eggs
- Homemade Hash Browns

PLATED FAMILY STYLE SERVICE BREAKFAST

\$19.20

- Continental Platters of European Sliced Meats, Pastries & Fruits
- Served With Traditional Plated Breakfast

DAILY LECTURE PACKAGE

CHEF'S CHOICE OF MENU

\$26.50
PER PERSON

CHEF'S CHOICE WILL CHANGE DAILY

- Arrival Tea & Coffee
- Morning Tea & Tea & Coffee
- Working Lunch & Tea & Coffee
- Afternoon Tea & Tea & Coffee

MINIMUM NUMBER IS 10 - DIETARY ON REQUEST

MORNING / AFTERNOON TEA

MENU 'A'

- Mini Sweet Muffin & Mini Savoury Scone (V)
- Whole Fruit Selection
- Chilled water

\$4.20

MENU 'B'

- Chef's Selection Of 1 Light Savoury Item (V)
- Whole Fruit Selection
- Caffe L'affare Filter Coffee & Tea Selection
- Chilled Water

\$5.95

MENU 'C'

- Yoghurt Berry & Honey Smoothies
- Fresh Seasonal Crudités with a Selection of Dips
- Homemade Nut Bars
- Make Your Own Muesli Station
- Chilled Water

\$6.95

\$8.25

MENU 'D'

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

\$12.20

MENU 'E'

- Club Sandwiches With Assorted Fillings
- Gourmet Mini Quiches
- Assorted Sweet Slice Selection
- Sliced Seasonal Fruit Platter
- Caffe L'affare Filter Coffee & Tea Selection
- Chilled Water

DESIGN YOUR OWN BREAKS

LIGHT ITEMS: SAVOURY

\$2.65

- Gourmet Mini Sausage Rolls - Lamb & Mint
 - Beef & Caramelised Onion
 - Chicken & Parmesan
- Mini Savoury Scrolls - Cheese & Bacon
 - Spinach & Feta (V)
 - Tomato & Spinach (V)
 - Vegemite & Cheese (V)
- Cooked Kebabs by the Stick - Beef with Red Onion & Capsicum (GF, DF)
 - Chicken with Sweet Chilli & Peppers (GF, DF)
 - Charred Tofu with Seasonal Vegetables (GF,DF)
- Mini Filo Parcels - Chicken, Feta & Olive
 - Pumpkin, Spinach & Pinenut (V)
- Gourmet Vegetarian Mini Quiches (V)
- Square of Bacon & Egg Pie
- Relish & Bacon Pin-Wheels
- Mini Chinese Steamed Pork or Chicken Buns

LARGE ITEMS: SAVOURY

\$3.05

- Mini Cheese Scone & Mini Savoury Muffin (V)
- Gourmet Sausage Rolls, Beef & Caramelised Onion
 - or Lamb & Mint or Chicken & Parmesan
- Gourmet Vegetarian Quiches (V)
- Mini Gourmet Pies
- Vietnamese Vegan Style Rice Paper Rolls with Fresh Vegetables & Sesame
- Creamy Mushroom Tarts (V)
- Quinoa, Kumara & Feta Bakes (V, GF)
- Ricotta, Chive & Tomato Mini-Tarts (V)
- Soba Noodle Cups (V)
- Coriander Corn Cakes with Nahm Jin (V)
- Freshly Baked Mini Croissants Filled with Ham & Brie
- Cheese & Herb Scones with Pesto
- Selection of Club Sandwiches including Vegetarian (or Gf on Request)
- Filled Rolls - Your Choice of BLT, Chicken Salad with Aioli
 - or Vegetarian & Hummus

- Assorted Sushi Roll Slices, Salmon, Vegetarian or Crispy Chicken

\$3.50
Per Piece

SELECTION OF GOURMET COOKIES

\$2.50

- Hokey Pokey, Chocolate Chip, Afghan, Shortbread,
 - Almond or Macaroons (GF, V, DF)

LIGHT ITEMS: SWEET

\$3.05

- Petits Danish Pastries
- Choice of Home Baked Muffins - Blueberry & Lemon, Banana & Choc Chip, Raspberry & White Choc or Decadent Chocolate with Ganache
- Freshly Baked Scones with Strawberry Jam & Vanilla Cream
- Banana Cake with Lemon Cream Cheese Icing
- Chocolate Brownie
- Assorted Macarons (GF, DF)
- An Assortment of Whole Seasonal Fruit
- Decadent Snickerlicious Vegan Slice (DF, GF, VEGAN)

\$1.50

\$4.50

- Seasonal Fruit Platter - Platter for 20 persons
- Platter for 50 persons

\$40

\$100

SLIDERS

\$3.95

- Classic Cheeseburger with 100% NZ Beef
- Crunchy Falafel with Hummus & Salsa (DF)
- Fresh Iceberg Lettuce & Crispy Slaw (DF, V, VEGAN)
- Slow Cooked Pulled Pork with Fresh Slaw & Aioli (DF)
- Roasted Capsicum with Sliced Tomato & Cheddar (V)

INDIVIDUAL SALAD BOXES

\$6.10

Up To 20 People, Choose 2 Flavours.

Over 20 People, Choose 3 Flavours

- Vietnamese Noodle & Salad (V, GF, DF)
- Kumara, Green Bean and Sesame Salad (DF, GF V)
- Tomato, Pepper, Feta & Cucumber Salad with Quinoa Crisps (V, GF)
- Spanish Trempó Salad of Red Onions, Green Pepper, Olives, Capers & Oil (V, DF, GF)
- Traditional Caesar Salad, Parmesan, Crisp Bacon & Croutons
- Farfalle Salad with Chipotle & Roasted Vegetables (DF)
- Salmon Salad with Edamame Beans & Ginger Sesame Dressing (DF GF)
Add your choice of Chicken, Beef, Ham, Bacon Rashers or Lamb + \$3.00

DRINKS

- Orange, Cranberry, Tomato, Pineapple, Apple (1 ltr jug) **\$7.50**
- Mineral Water- Bottle (500ml) **\$3.00**
- Mineral Water - Still or Sparkling (750ml) **\$5.00**
- Soft Drink Cans **\$2.50**

FRESHLY BREWED TEA & COFFEE

\$3.10

Served with cups & saucers

ONE LIGHT SAVOURY ITEM WITH TEA & COFFEE

\$5.00

otto FRESH PIZZA

QUATTRO FORMAGGIO (V) \$20 18" Round
\$30 Slab

PEPPERONI \$20 18" Round
\$30 Slab

FUNGHI (V) \$20 18" Round
\$30 Slab

CHICKEN & BACON \$20 18" Round
\$30 Slab

VEGETARIAN (V) \$20 18" Round
\$30 Slab

HAWAIIAN \$20 18" Round
\$30 Slab

SPECIALS (DF, VEGAN) \$20 18" Round
\$30 Slab
Ask our team for the current specials

WORKING LUNCHEONS

THE FOLLOWING MENUS ARE DESIGNED AS STAND UP BUFFETS A MINIMUM OF 10 PEOPLE IS REQUIRED.

N.Y DELI SANDWICH LUNCH

\$15.65

- Grilled Pastrami, Swiss Cheese & Onion Jam on Sour Dough
- Rye Sandwich with Sauerkraut, Corned Beef on Rye
- Turkey Club Paninis
- Selected Pickles, Mustards & Condiments
- Mixed Leafy Green Salad
- Sliced Fresh Seasonal Fruit Platter
- Caffè L'affare Filter Coffee & Tea Selection

EUROPEAN DELI LUNCH

\$15.65

- Freshly Baked European Bread
- Frittata of Courgette & Black Pepper
- Smoked Salmon on Potato Cakes with Crème Fraiche
- French Mustards, German Pickles & English Relishes
- Garden Fresh Salad
- Select European Cheese & Cured Meats
- Sliced Fresh Seasonal Fruit Platter
- Orange Juice
- Caffè L'affare Filter Coffee & Tea Selection

ASIAN FUSION LUNCH

\$15.65

- Thai Papaya or Mango Salad with Lime and Nahm Pla
- Nori & California Reverse Rolls
- Vegetarian or Prawn Yangzhou Fried Rice
- BBQ Pork or Chicken Buns
- Japanese & Korean Condiments
- Fresh Kimchi
- Sliced Fresh Seasonal Fruit Platter
- Orange Juice
- Caffè L'affare Filter Coffee & Tea Selection

SUPER HEALTHY LUNCH

\$15.65

- Yoghurt Berry & Honey Smoothies
- Fresh Seasonal Crudités with a Selection of Dips
- Broccoli & Spinach Salad with Extra Virgin Olive Oil & Lemon
- Caprese Salad Skewers
- Gluten Free Kale & Mushroom Cup Quiches
- Fresh Kimchi
- Homemade Nut Bars
- Make Your Own Muesli Station

MIDDLE-EASTERN LUNCH CERTIFIED HALAL

\$15.65

- Tabbouleh & Fattoush Salads
- Turkish Pide, Plain or with Traditional Spiced Lamb
- Mujadarra (Caramelized Onions over Lentils, Brown Rice, Paprika)
- Chicken Shawarma
- Platter of Olives, Feta, Cucumber Yoghurt, Red Peppers, Radishes & Hummus
- Grilled Flatbreads

* NO MINIMUM PIZZA ORDER

GRAZING BOARDS

PRICED ON A PER PERSON BASIS

ANTIPASTO PLATTER \$8.70

- Thyme Roasted Portobello Mushrooms
- Selection of Cured & Smoked European Cold Cuts
- Selection of Condiments – Sun Dried Tomatoes, Olives, Capers, Relishes, Char-Grilled Seasonal Vegetables
- Manuka Smoked Chicken, Cold Smoked Akaroa Salmon
- Selection of European Style Breads with Dips

GOURMET CHEESEBOARD \$8.70

- Three NZ Cheeses Served with Quince Paste, Fresh Grapes and a Dried Fruit and Nut Selection,
- Selection of Water Crackers & Bread

SUPER-FOODS PLATTER \$8.70

- Guacamole Dip, Apple & Watermelon Slices, Marinated Olives, Mixed Dried Cranberries & Cherries, Spiced Brown Rice & Black Bean Lentil Croquettes, Mixed Walnuts, Brazils & Pistachios, Mixed Seeds & Greek Yogurt Dip

SEAFOOD PLATTER \$9.70

- Oysters with Cucumber Lemon Dressing
- Shrimp Cocktails
- Selection of Marinated & Smoked Mussels
- Smoked Salmon with Caper, Red Onion & Chive
- Tuna Tataki

ASIAN FUSION PLATTER \$8.70

- Thai Papaya or Mango Salad with Lime and Nahm Pla
- Corn Fritters with Asian Prawn
- California & Reverse Rolls
- Pounded Thai Fish Cakes with Plum Sauce
- BBQ Pork or Chicken Buns
- Kimchi

SWEET SELECTION \$8.70

- Assorted Macrons
- Mini Chocolate Eclairs & Profiteroles
- Silken Chocolate Pots
- Glazed Seasonal Fruit Tartelettes
- Assorted Jellies

PRE-DINNER & COCKTAIL

CHOICE OF FIVE CANAPÉS \$13.05^{PP} EACH EXTRA ITEM \$3.65

ALL CANAPÉS ARE SERVED AS ONE PIECE PER PERSON

COLD CANAPÉ SELECTION

- Tart of Macadamia Nut with Black Olives & Tomato (DF, VEGAN)
- Goat's Cheese with Honey Peach Jam, Pistachio & Salt Plum (DF)
- Mini Pumpkin & Ricotta Tarts with Spiced Manuka Honey
- Thai Beef Salad in Cucumber Cups (GF, DF)
- Lamb Dolmades on Pita with Tzatziki
- Vietnamese Veg Rolls, Coriander Chilli Dipping Sauce & Crispy Shallots (GF DF, VEGAN)
- Chermoula Prawn & Guacamole in Filo Case
- Lemon & Star Anise Cured Salmon on Beetroot (GF, DF)
- Tuna Tataki with Umami Mayo & Spring Onion (GF, DF)
- Roasted Duck with Orange Fillets & Mustard Dressing (GF, DF)
- Sesame Crusted Chicken with Pickled Mustard Root & Ginger (GF, DF)
- Mediterranean Tart of Feta & Serrano Olive Cheek
- Lemon Cured Salmon, Herb Cream Cheese, Rye Crisp, Fried Caper
- Chicken Terrine Rolled In Prosciutto, Chilli Jam, Micro Rocket on a Croute (DF)

HOT CANAPÉ SELECTION

- Cornmeal Crumbed Arborio Rice Croquettes with Truffle & Parmesan (GF)
- Empanadas of Brie and Black Pepper
- Onion Bhaji with Mango Sauce (GF, DF, VEGAN)
- Balsamic, Tomato & Pesto Flat Tarts (DF)
- Mini Yorkshire Puddings with Roast Beef, Horseradish & Potatoes
- Courgette and Spinach Puddings with Chorizo and Raisin Compote (GF)
- Salt & Pepper Prawn Skewer with Nahm Jin (GF, DF)
- Thai Fish Cake with Coriander and Plum Sauce (GF, DF)
- Scallop of Potato Crisp with Pea Puree (GF, DF, VEGAN)
- Mini Chicken Tikka Burgers with Mint Chutney
- Coconut Pancake with Roasted Red Duck (DF)
- Mini Beef Burgers with Mustard Mayo (DF)
- Saffron Ricotta Risotto Balls, Spiced Quince Dressing (GF)

DESSERT CANAPÉS

- Selection of Fruit Sushi (GF)
- Mini Lemon Meringue Pies
- Banana Sashimi (GF, DF)
- Mini Berry Jellies (GF, DF)
- Shot Glass Fantasies with or without Alcohol
- Lavender Blancmange (GF)
- Assorted Macaroons (GF, DF)
- Swiss Swirls
- Mini Cheese Cakes
- Pop Tart Icy-poles (GF)
- Mini Cones

BUFFET MENUS

BUFFETS REQUIRE A MINIMUM OF 15 PEOPLE

MAINS

VEGETARIAN

- Asian Broccoli & Tofu with Spring Onion, Chili & Hoisin
- House Made Falafel Patties with Whipped Hummus & Tzatziki

FISH

- Market Fresh with Rice Noodle, Bean Sprouts & Laksa Sauce
- Roasted Monkfish with Green Beans & Prawn Bisque
- Market Fish with Eggplant & Pine Nut Caponata

BEEF

- Ginger Beef with Seasonal Asian Greens Water Chestnuts, Garlic & Oyster Sauce
- Grilled Fillet Steaks with Cacciatore Sauce
- Mini Beef Wellingtons with Red Wine Jus

PORK

- Pork Loin Chops with Apple, Cabbage & Calvados Cream
- Blackberry, Hoisin & Ginger Char Sui Pork with Asian Greens & Fried Wonton Skins

POULTRY

- Roasted Duck Breast & Confit Legs with White Beans, Tomatoes, Pancetta & Onions
- Chicken Roasted with Milk, Sage, Lemon & Cinnamon
- Chicken Breast Saltimbocca with Caramelized Onions and Semi Dried Tomatoes

SIDES

POTATOES

- Classic Potato Pancakes
- Scalloped Potato Gratin with Parmesan
- Mashed Potato with Cream & Garlic
- New Potatoes with Butter or Olive Oil & Herbs

VEGETABLES

- Sautéed Mixed Squash with Spiced Butter
- Mixed Seasonal Vegetables, Steamed with Butter or Olive Oil & Herbs
- Lebanese Spiced Green Beans with Tomato
- Classic Ratatouille

SALADS

CHEF'S SELECTION

- *Chef's choice of 3 seasonal salads*

DESSERTS

- Fresh Seasonal Cut Fruits
- Tiramisu
- Chocolate Fudge
- Mango Cheese Cakes
- Apple Tarts
- Torta Di Ricotta -Cinnamon Ricotta Cheese Cake with Chocolate
- Chocolate Profiteroles with Maraschino Liqueur Cream
- Assorted Fruit Tartlet
- Mille-Feuille with a Selection of Cream Fillings
- Ginger Crème Brûlée
- Fruit Sushi
- Tropical Fruit Salad
- Silken Chocolate Pots
- Dried Raspberry Baked Cheese Cakes
- Coconut Jelly with a Charred Mango Salsa and Toasted Coconut

PRICING

**ALL BUFFETS SERVED WITH FRESHLY BAKED
DINNER ROLLS & 3 SALADS
(BUFFETS REQUIRE A MIN OF 15 PAX)**

- Choose - 2 Mains, 2 Sides, 3 Desserts = \$39.20*
- 3 Mains, 3 Sides, 4 Desserts = \$47.20*
- 4 Mains, 3 Sides, 4 Desserts = \$55.50*

PASIFIKA INSPIRED BUFFET

BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE

COLD MAINS

- 'Ota Ika – Raw Fish Salad with Vegetables
- Banana- Leaves Parcel
- Lū –Taro Leaves Parcel
- Parāoa Rēwena Bread
- Mulligatawny Soup Chicken, Madras Curry & Wild Rice
- Ika Mata of Local Fish with Coconut, Lime and Kawakawa
- Seafood Chowder
- Pineapple and Mango Salsa
- Takihī – Pawpaw and Taro Bake
- Beef & Green Pawpaw Salad
- Kumara Salad with Kawakawa
- Stuffed Green Bananas
- Watermelon Salad
- Chilli Chicken Vermicelli Salad
- Coconut Chicken Slaw
- Pasifika Caesar Salad, Caesar Dressing, Croutons, Parmesan & Anchovy with Chicken or Shrimp

HOT MAINS

- Povi - Pulu Masima – Corned Silverside
- Corned Silverside Fry-Up
- Braised Boneless Beef Short Ribs, Garlic Mashed Sweet Potatoes, Sautéed Spinach, Baby Onion
- Vegetable and Bean Sprout Fritters
- Crispy Calamari with a Spicy Asian Dipping Sauce
- Short Ribs
- Catch of the Day with Warm Coconut Sauce, Roasted Vegetables and Crab & Coriander Cous Cous
- Lamb Jungle Curry, Crispy Kumara, Coconut Yoghurt, Green Runner Beans
- Eggplant Curry with Mackerel
- Sapaui – Chop Suey
- One-Dish Roast Chicken with Vegetables
- Sweet and Sour Pork
- Suruwa – Curry Fish Lolo

DESSERT

- Fresh Seasonal Cut Fruits
- Pineapple and Banana Meringue Pudding
- Pacific Fruit Cake
- Poke – Pumpkin or Banana
- Koko Alaisa – Cocoa Rice
- Sua Fa'i – Banana Soup

KAI MĀORI

HANGI – REQUIRE A MINIMUM OF 50 PEOPLE

- Chicken with Stuffing or Chicken Thigh or Drumstick or Lamb Saddles
- 1 Pork Strip or Lamb Chop
- Cabbage Leaves
- Potatoes
- Kumara
- Cabbage
- Carrots
- Pumpkin
- Cooked with Manuka wood chips

PRICING

ALL BUFFETS SERVED WITH FRESHLY BAKED DINNER ROLLS

- Choose - 2 Cold, 2 Hot, 3 Desserts = \$39.20*
- 3 Cold, 3 Hot, 4 Desserts = \$47.20*
- 2 Cold, Hangi, 2 Desserts = \$47.20*
- 3 Cold, 4 Hot, 4 Desserts = \$55.50*

SET MENUS

3 Course - 1 Selection per Course \$43.50

3 Course - 2 Selections per Course \$52.20 Alternate Drop

3 Course - 2 Selections per Course \$60.90

3 Course - 3 Selections per Course \$69.60

SET MENUS REQUIRE A MINIMUM OF 20 PEOPLE

ALL SET MENUS SERVED WITH FRESHLY BAKED DINNER ROLLS

ENTREES

SEASONAL MARKET SOUP

WARM MIXED MUSHROOM TERRINE

With Confit Tomato & Cumin

CHICKEN & MANGO SALAD

MOROCCAN LAMB SALAD

On Mediterranean Cous Cous

WARM CONFIT OF SALMON

With Dressed Soba Noodles & Braised Spring Onion (GF, DF)

BETROOT & GOAT'S CHEESE ASSIETTE

Baby Beets, Beet Leaves with Balsamic (V, DF)

MAINS

GRILLED PRIME BEEF FILLET

With Charred Garlic Broccoli and Fried Potatoes, Port Jus

PAN-SEARED MARKET FISH

With Tarragon Green Beans, Italian Vegetable Stew & Tomato White Wine Sauce

CONFIT FREE RANGE CHICKEN LEG

Braised Onions, Buttered Spinach & White Bean Mash

MINI CANTERBURY LAMB RUMP ROAST

Pea & Pancetta Risotto with Mascarpone & Red Wine Sauce

STICKY CHAR-SUI PORK

With Ginger Rice, Wok Fried Asian Greens

VEGAN CANNELLONI

Filled with Macadamia Ricotta, Basil & Sundried Tomato on Cauliflower Dhal with a Tamarillo & Coriander Oil

DESSERTS

BLACK FOREST

Maraschino Cherries, Chocolate Mousse, Earl Grey Ice-Cream & Ginger Crumbs (V)

STRAWBERRY PARFAIT, CHOCOLATE SOIL, STRAWBERRY SPHERES

Cocoa & Cinnamon Meringue (V)

APPLE & PEAR CRUMBLE QUINOA FLAKES

Coconut, Nuts & Honey

TIRAMISU WITH PRALINE & MARSALA (V)

PLATED SELECTIONS OF PETITES FOURS

Macarons, Friandises & Little Cakes to Share.