

collective.

food and hospitality experiences.

Corporate catering Menu

Summer 2018



MORNING TEA / AFTERNOON TEA

SWEET

- fig, date & almond friands
 - chocolate and coconut friands
 - homemade white chocolate brownie with coffee ganache
 - strawberry and lemon curd muffin
 - chocolate and orange anzac biscuits
 - banana and white chocolate muffin
 - rosemary apple turnover
 - blueberry and mint crumble muffin
 - maple and bacon mini loaf
 - raisin scone with lemon curd and vanilla cream
 - salted caramel scone and honey cream
 - passionfruit lamington
 - flourless chocolate cake with baileys liquor (gf)
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SAVOURY

- mini slow cooked beef brisket bap with white balsamic
 - saffron scones with apricot and date
 - spinach, feta and smoked paprika muffins (v)
 - petit bagel with parma ham, chilli jam and whipped ricotta
 - orange cured salmon pastrami croissant with honey mustard (df)
 - smoked pork and barley sausage roll with tomato sauce
 - mini confit red onion tart with ricotta cheese (v)
 - spiced carrot and kumara frittata, smoked pancetta and green tomato chutney (gf)
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(gf) gluten free (df) dairy free (v) vegetarian



WORKING STYLE LUNCH

Select your choice of bread and then choose your filling:

BREAD

(Choice of)

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

(Choice of)

- more pork bbq smoked shoulder, pickled cucumber and tomato mayonnaise
 - cured akaora salmon with horseradish and mizuna lettuce
 - corn sliver side beef with homemade cauliflower and bean piccalilli
 - roast chicken, spiced sauerkraut and kimchi mayonnaise
 - shrimp cocktail, with guacamole and lettuce
 - blt - bacon, iceberg lettuce and tomato
 - vegetarian caesar, egg, garlic mayo, crunchy lettuce and parmesan shavings
 - classic egg mayonnaise and dill (v)
 - grilled lamb kofta, mint crepe and lime mayonnaise
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SALADS

- roasted aubergine, pepper salad with avocado, tortilla croutons and pomegranate dressing
- shaved carrot and courgette salad with hearts of palm, lemon and virgin olive oil
- orange, grapefruit salad, rocket, shallot vinaigrette, vine tomato, chive and toasted hazelnut (gf)
- red cabbage salad with pear, apple, cashew nuts, scallions and lime dressing
- roasted kumara with radicchio, wild rocket, goat cheese and toasted almonds
- potato with pancetta, gherkin, baby leek and grain mustard (gf)



**BREAD, SALAD,
SAVOURY AND
SWEET SELECTION
– 4 ITEMS PER
PERSON**

- choose from the bread and salad menu and add to this your choice from the savoury and sweet menu (morning and afternoon tea selection)
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**TRIPLE 'S' LUNCH
– CHEF CHOICE**

- salad selection
 - sandwich selection
 - sweet slice
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**GOURMET CLUB
SANDWICH
SELECTION**

- bacon, lettuce, avocado and tomato
 - shredded pork and vietnamese pickled cabbage
 - bbq chicken, cheddar, lettuce and crispy shallots
 - champagne ham, lettuce and tomato
 - hot smoked salmon and manuka honey mustard
 - roasted cajun chicken with eggplant kasundi
 - roasted portobello, capsicum and thyme cream cheese (v)
 - curried egg, mayonnaise and spring onions (v)
 - basil, tomato and mozzarella (v)
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WORKING STYLE BUFFET - HOT AND COLD OPTIONS

BREAD

- local artisan bread with new zealand butter
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SALAD

- smoked kahawai, kumara and avocado salad with fire chilli sauce (gf, df)
 - baby spinach with beets, orange, toasted sunflower and chia seeds with citrus vinaigrette (gf, df)
 - chickpea, burghal and parsley salad with marinated lamb, apricots, nuts, mint and yoghurt dressing (gf)
 - oven roasted kumara and squash with green leaves and caramelized summer fruits
 - saffron pappardelle with roast chicken, snow peas, kalamata olives, feta, salsa verde
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MAIN – COLD

- baked spanish potato cake with oven dried tomato, beans, and caramelized pancetta
 - hand carved orange and maple champagne ham, served with homemade cherry mustard pickle (gf)
 - salt cured canterbury duck confit with israeli couscous, apricot, macadamia nuts and watercress (gf)
 - poached akaroa salmon with vanilla, thyme, baby cos salad with garlic chips and roast garlic dressing (gf)
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WORKING STYLE BUFFET - HOT AND COLD OPTIONS

MAIN – HOT

- slow roasted harmony pork shoulder with white bean cassoulet, apricot chutney and sheep's milk feta (gf)
 - slow cooked black angus short rib with monteiths black beer jus (gf/df)
 - turkish spiced lamb pilav, cabbage and caraway with greek yoghurt and lemon
 - cloudy bay clam curry with coconut, chilli and potato sourdough (df)
 - garden vegetables with five spiced corn and saffron fritters with tomato, avocado and shaved pecorino (v)
 - tandoori chicken roulade stuffed with coriander, cumin, gram masala and fresh herbs, served with chickpeas, tomato and onion (gf)
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VEGETABLES – HOT

- crushed kumara and lemon thyme (gf/df)
 - israeli couscous with dates, cajun and horopito (gf/df) (Vegan)
 - glazed summer baby vegetables with garlic confit, manuka honey and lavender (gf/df) (vegan)
 - fragrant jasmine rice infused with lemongrass and basil
 - steamed summer greens with lemon butter and toasted hazelnuts (gf/df) (vegan)
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SWEET

- baked raspberry custard tart with mint and orange blossom
 - warm cinnamon brioche pudding with apple, raisin and meringue
 - prune and armagnac tart served with clotted cream
 - white chocolate and hazel nut brownie with espresso ganache
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OPTION 1

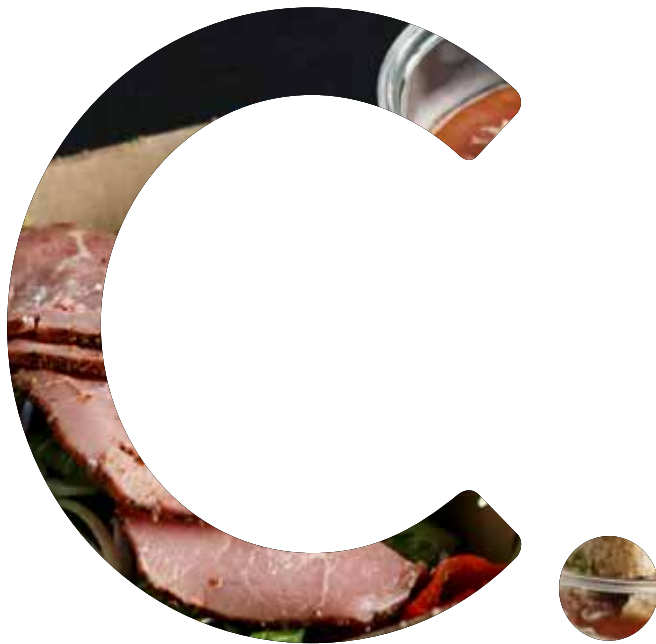
- artisan breads, 2 salads, 1 hot vegetables, 2 mains and 2 sweet options
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OPTION 2

- artisan breads, 2 salads, 2 hot vegetables, 3 hot mains and 2 sweet options
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For all queries please email:
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