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food and hospitality experiences.

Day Delegate Package Menu

Summer 2018



DAY DELEGATE PACKAGE

Included in your day delegate package. For your morning and afternoon tea please select 1 sweet & 1 savoury

MORNING TEA / AFTERNOON TEA

SWEET

- fig, date and almond friand
- chocolate and coconut friand
- 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 cake
- raisin scone with lemon curd and vanilla cream
- salted caramel scone and honey cream
- passionfruit lamington
- flourless chocolate cake with baileys liquor

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 with smoked pancetta and green tomato chutney (gf)

additional items available for \$4 per item

(gf) gluten free (df) dairy free (v) vegetarian



WORKING LUNCH –SANDWICH, SALAD, SAVOURY, SWEET

Included in your day delegate package. Please select 1 bread, 1 filling, 1 salad 1 savoury & 1 sweet.

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 horse radish 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 ceasar, 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

(Choice of)

- 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)

upgrade your menu – please ask for additional items







For all queries please email:
experiences@collectivehospitality.co.nz

All prices exclude GST