



corporate catering menu
winter 2019

Collective

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)

tom and lukes power morning tea/afternoon tea - \$7 per item

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

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

Collective

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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)

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

Collective

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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)
- antitoxin 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 antitoxins, 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)

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Collective

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gourmet club sandwich selection - \$8.00 per item

from the sea

- pacific prawn
- avocado, baby gem and Marie rose
- akaroa salmon with crunchy vegetables, spiced pepper mayo
- south ocean crab
- sweet corn and green peppercorns

from the earth

- 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

from the land

- salt beef
- sauerkraut and smoked cheddar
- cucumber raita wrap
- duck egg
- mayo, beef steak, tomato and watercress

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

Collective

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 loin, 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
- miso soba noodles with tofu, bok choy, spring onion and dashi broth (v)
- thyme chicken meatballs, roast red baby potatoes and cauliflower crumb (gf)

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 with whipped cream
- warm chocolate cake with ginger cream

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Collective

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pricing - individual items

morning / afternoon tea

sweet items \$4.00 each

savoury items \$4.00 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

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FOOD & HOSPITALITY EXPERIENCES