

AUT HOSPITALITY SERVICES DROP OFF CATERING MENU

AUT



AUT Hospitality Services offers clients a fully comprehensive, world class event management service. Our team of experts will work with you to design your event from inception to completion, customising each element to suit all budgets. We are an approved internal P.C.O. (Professional Conference Organiser) delivering food & beverage and event management expertise to AUT and its external guests. Hospitality Services is part of the Estates group delivering a range of services to the University enabling it to achieve its strategic goals and support student learning and well being.

AUT Hospitality Services will organise and manage your catering or event so you can focus on your guests.

All our catering items arrive in biodegradable/organic packaging.

If you have any questions or would like to make an enquiry, please feel free to contact our catering coordinator.

Catering:

t: +64 9 921 9866 | catering@aut.ac.nz

Website:

www.hospitalityservices.aut.ac.nz

CATERING MENU

All catering items are delivered in bio-degradable packaging.

If you require your order to be served on crockery a \$10.00 collection fee will apply.

A delivery fee may apply depending on the delivery location.

Breakfast

A choice of filled croissants or English muffins with a selection of fillings:

4.5

- Grilled bacon, scrambled eggs
- Champagne ham, sliced tomato, brie
- Smoked salmon, dill, cream cheese **H**
- Tomato, Swiss cheese, pesto **v H**
- Field mushroom, spinach, Swiss cheese **v H**
- Scrambled egg, red pepper, rocket **v H**

(Maximum of 3 fillings per order)

A selection of sweet mini muffins & Danishes (2pp) **v H**

4.0

Freshly sliced seasonal fruit **V H GF DF**

4.0

Fruit yoghurt **v H**

4.0

All catering is delivered in disposable packaging

All prices are per person and exclude GST

Allow three business days lead time when placing orders

v=Vegetarian, V=Vegan, gf=Gluten Free, df=Dairy Free, H=Halal



MORNING & AFTERNOON TEA

Savoury Items

4.0 per item

Assorted savoury pies, tomato salsa (2pp)
Gourmet mini sausage rolls, house made tomato sauce (3pp)
Pissaladiere (French pizza) topped with eggplant caviar, red pepper, olives (1pp)
Roasted red onion, ricotta, basil, parmesan frittata (1pp)

Oven baked cheese rolls (2pp)
Free form smoked chicken, brie, cranberry pie (1pp)
Mini sourdough rolls filled with chef's choice of fillings (1pp)
Pork, sage, bacon, feta turnover (1pp)
Gourmet finger sandwiches with chef's choice of fillings (2pp)

Sweet Items

4.0 per item

Chocolate brownie (1pp)
Chocolate croissant (1pp)
Freshly baked mini sweet muffins (2pp)
Mini sweet scones, jam & cream (2pp)
Chef's selection of freshly baked cupcakes (1pp)
Almond, raspberry tart (1pp)

Selection of freshly baked cookies (30gms each - 2pp)
Dark chocolate tart (1pp)
Selection of sweet slices (2pp)
Toasted date, apricot, walnut loaf, whipped vanilla butter (1pp)
Spiced chia seed pudding, seasonal fruit compote (1pp)
Freshly sliced seasonal fruit

Drop box morning or afternoon tea

50.0 per box

A selection of gourmet finger sandwiches, sliced fruit & your choice of one sweet item packed in a bio-degradable box with plates and serviettes ready to go.

Drop box suitable for 10 people.



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WORKING LUNCH

Filled Breads

5.5 per item

A choice of wraps, wholegrain bread, sour dough, baguette or turkish fold served with a selection of fillings:

- Ham, Swiss cheese
- Smoked chicken, brie, avocado
- Tomato, cucumber, cheddar cheese
- Egg, chive
- Cold smoked salmon, pickled cucumber, tomato, radish sprouts, miso mayo
- Peppered roast beef, balsamic, compressed tomato, rocket, cheddar cheese
- Crisp bacon, parmesan egg mayo, cos lettuce
- Hot pork, piccalilli, edam cheese, cucumber
- Smoked Havarti cheese, roasted red pepper, basil pesto, baby salad greens
- Coronation chicken, ice berg lettuce, cucumber, tomato
- Hot smoked salmon with chive, caper cottage cheese
- Cumin lamb, garlic hummus, cucumber, pickled vegetables
- Roasted fennel, avocado, brie cheese, smoked paprika cream cheese

(Maximum of two breads and three fillings)

Savoury Items

4.0 per item

Ham, onion, chive, cheddar quiche (1pp)
Pork, sage, bacon, feta turnover (1pp)
Potato, mustard, coriander samosa, cucumber raita (1pp)
Chicken, basil pesto sausage roll (1pp)
Assorted sushi served with wasabi, soy & pickled ginger (2pp)
Ricotta, basil, parmesan frittata (1pp)
Bisque, prawn risotto ball rouille (2pp)

Sweet Items

4.0 per item

Assorted sweet slices (1pp)
Dark chocolate tart (1pp)
Vanilla custard slice (1pp)
Chocolate brownie (1pp)
Freshly sliced seasonal fruit
Salted caramel cheesecake (1pp)



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ALTERNATIVE LUNCH OPTIONS

Individual Salad Boxes

6.5 per box

Caesar salad with Smoked chicken, bacon, croutons, Caesar dressing

Saffron rice, rocket, currants, spicy onion, zucchini, fenugreek dressing v H GF DF

Pumpkin, goat's feta, spinach, red jacket potatoes, tarragon dressing v H

Chickpea, chorizo, green pea, cherry tomato, smoked paprika dressing DF H

Ginger braised beef, peanut, green beans, coriander, wild rice, quinoa, coconut dressing DF H

On the Go Lunch Box

11.0 per box

An assortment of fillings in a bap, wrap, or wholegrain sandwich with fresh fruit, bottled water & a cookie.



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PLATTER MENU

One platter is suitable for 10 people and can be served with gluten free bread on request

The Cheese	90.0
A selection of New Zealand cheeses, oat crackers, sourdough breads, dried grapes, seasonal fruit V H	
The Vegan	60.0
Vegan sushi, beetroot veggie puff, chargrilled seasonal vegetables, olives, vegan hush puppy, toasted ciabatta, vegan dips, dukkah V H DF	
The Bread & Dips	40.0
A selection of wild wheat sourdough breads with homemade dips & spreads V H	
The Asian	80.0
Shrimp toast, pork and chive dumplings, chicken wontons, Peking duck wraps, Vietnamese vegan rice paper rolls, maki sushi, chicken satay DF	
The Sandwich	65.0
A selection of club sandwiches, small filled rolls, mini croissants (For a gluten-free sandwich platter, additional charge of \$5.00 applies per platter)	
The Sweets	80.0
A selection of Criollo chocolate truffles, tiramisu slice, cherry coconut rough, lamingtons, chocolate brownie (gf), fruit curd tart V H	
The Pizza box	24.0
A choice of:	
<ul style="list-style-type: none">• Margherita, vine tomato, buffalo mozzarella, basil V H• Tandoori chicken, masala onions, toasted coconut, banana chutney H• Salami, slow roasted eggplant, oregano• Meat ball, red pepper, roasted garlic• Shrimp, hot smoked salmon, avocado, spring onion H	
All with tomato pizza sauce and mozzarella cheese Cut in to 12 and served in a custom pizza box	

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The Bar	60.0
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Cocktail samosa, mini spring rolls, ginger soy glazed chicken nibbles, mini pies, cheese rolls, cumin roasted nuts, marinated olives **H**

The Indian	80.0
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Aloo tikki, potato mustard coriander samosa, house made spicy bhujia, tandoori chicken, cauliflower & lentil pakora, handmade roti bread with cucumber raita, date & tamarind chutney **H**

The Italian	80.0
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Cured meats, olives, garlic flat bread, marinated vegetables, anchovy fried peppers, crostini, Bisque prawn risotto ball, rouille

The Pasifika	80.0
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Kokoda raw fish, shrimp & coriander cocktail, loco pork with coconut relish, coconut & chilli crusted market fish, brown sugar ginger chicken skewers, taro chips

The Sushi	80.0
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A selection of seafood, meat & vegetarian sushi served with Japanese soy, pickled ginger and wasabi **H**

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DIETARY MENU

(GLUTEN FREE, DAIRY FREE, EGG FREE, VEGAN, VEGETARIAN, HALAL)

Savoury Items

5.0 per item

Hush puppies, dipping sauce V DF H

Falafel with hummus V H GF DF

Roast vegetable kebab V H GF DF

Roast vegetable roulade v DF H

Spiced honey & pear tartlet v H

Sweet Items

5.0 per item

Chia seed pudding V H GF

Bliss ball V H GF DF

Orange, poppy seed slice v H GF DF

Raspberry frangipani slice v H GF DF

Fruit kebab, spiced honey, coconut dipping sauce V H GF DF

Filled breads

6.5 per item

A choice of Burgen bread H GF DF EF, Vegan wrap V DF H or Wild wheat cibatta V DF H with a selection of fillings:

- Smoked chicken, brie, avocado H GF
- Tomato, cucumber, cheddar cheese v H GF
- Egg, chive v H GF DF
- Cold smoked salmon, pickled cucumber, tomato, radish sprouts, miso mayo H GF DF
- Eggplant, baba ganoush, roasted red pepper, basil pesto, baby salad greens V H GF DF
- Coronation chicken, ice berg lettuce, cucumber, tomato H
- Roasted pumpkin, garlic hummus, cucumber, pickled vegetables V H GF DF
- Roasted fennel, avocado, brie cheese, smoked paprika cream cheese v H GF

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NON-ALCHOLIC BEVERAGES

Juice Standard	4.0
Orange juice 1L	
Apple juice 1L	
Juice Premium	7.0
Cranberry juice 1L	
Pineapple juice 1L	
100% Freshly Squeezed Juice	18.0
Orange juice 2L (3 days lead time)	
(Available in 2Litres only)	
Soft Drinks	
Coke, Coke Zero, Sprite 355ml	3.0
Franks sparkling lemon, lime & bitters 330ml	5.0
Franks ginger beer 375ml	5.0
Water	
Spring water 1.5L	4.0
Sparkling water 1L	5.0
Tea & Coffee (Setup)	4.0
A selection of teas, freshly brewed coffee	
Fully set up by one of our friendly catering team members	
Maximum of 30 people	



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