

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:	4.0
<ul style="list-style-type: none">• Grilled bacon and scrambled eggs• Champagne ham, sliced tomato and brie• Smoked salmon, dill and cream cheese• Tomato, Swiss cheese and pesto v• Field mushroom, spinach and Swiss cheese v• Scrambled egg, red pepper and rocket v	
Maximum of 3 fillings per order	
A selection of sweet mini muffins & Danishes (2pp) v	4.0
Freshly sliced seasonal fruit V gf df	4.0
Fruit yoghurt v	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



MORNING & AFTERNOON TEA

Savoury Items

4.0 per item

Assorted savoury pies with tomato salsa (2pp)
Gourmet mini sausage rolls with red wine BBQ sauce (3pp)
Pumpkin, spinach, cumin pakora with tamarind chutney (2pp)
Mushroom & watercress frittata (1pp)
Oven baked cheese rolls v (2pp)

Croissant filled with smoked chicken & brie (1pp)
Red onion, parsley muffin filled with roasted vegetable cream cheese (1pp)
Ham & cheddar calzone (1pp)
Gourmet finger sandwiches with chef's choice of fillings (V v gf df available upon request) (2pp)

Sweet Items

4.0 per item

Banana (v,gf), super green (V, gf) or berry smoothie (v,gf) (1pp)
Decadent chocolate brownie v (1pp)
Pikelets with raspberry jam & crème fraiche v (2pp)
Freshly baked mini sweet muffins v (2pp)
Mini sweet scones with jam & cream v (2pp)
Selection of freshly baked cakes v (gf available on request) (1pp)
Banoffee tartlet v (1pp)

Selection of freshly baked cookies v (30gms each - 2pp)
Dark chocolate tart v (1pp)
Selection of sweet slices v (2pp)
Banana & date loaf with butter v (1pp)
Filled donuts v (1pp)
Freshly sliced seasonal fruit V gf df

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

4.5 per item

A choice of wraps, croissants, wholemeal breads or baps served with a selection of fillings:

- Ham and Swiss cheese
- Smoked chicken, brie and avocado
- Tomato, cucumber and cheddar cheese v
- Egg and chive v
- Pastrami, minted tomato and chilli jam
- Cajun chicken with cucumber tzatziki
- Smoked fish and parsley mayo
- Avocado, goats cheese and onion olive tapenade v
- Tandoori pork spicy fruit chutney
- Lemon thyme tuna with peppered cucumber and tomato
- Hot smoked salmon with chive, caper cottage cheese
- Pickled pork with green tomato relish and Swiss cheese

(Maximum of two breads and three fillings)

Savoury Items

4.5 per item

Bacon & egg pie

Ham & cheddar calzone

Spiced beef & spinach samosa with pineapple raita

Lamb & potato Cornish pasty

Assorted sushi served with wasabi, soy & pickled ginger (available in V df gf)

Watercress & mushroom frittata v gf

Spinach & feta tortilla v gf

Slow cooked wild mushroom & parmesan risotto balls v gf

Sweet Items

4.5 per item

Assorted sweet slices v

Banana (v,gf), super green (V, gf) or berry smoothie (v,gf)

Dark chocolate tart v

Filled donuts v

Walnut & caramel brownie v

Freshly sliced seasonal fruit V gf df

Banana & apple turnover with whipped cream v

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WORKING LUNCH

Individual Salad Boxes

6.5 per box

Caesar salad with smoked chicken, bacon, croutons and Caesar dressing

Saffron rice, rocket, currants, spicy onion, zucchini, fenugreek dressing v gf df

Tofu, spring onion, soy mushroom, braised eggplant, coriander, rocket and star anise chilli dressing V

Thai beef salad with cucumber, carrot, roasted peanut, iceberg lettuce and nam jim dressing gf df

Star anise pulled pork, Asian slaw, peanuts, coriander, and sesame garlic dressing gf df

On the Go Lunch Box

10.0 per box

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

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PLATTER MENU

Platters are suitable for 10 people per platter and can be served with gluten free bread on request

The Cheese	85.0
A selection of New Zealand cheeses, oat crackers, sourdough breads, dried grapes and seasonal fruit v	
The Hot Nibbles	75.0
Horopito spiced salmon skewers, crumbed duck croquettes, bacon and cheese tartlets, pepper dews, savoury popcorn and sesame garlic prawn skewers	
The Vegan	55.0
Vegan sushi, pumpkin and hummus stuffed mushrooms, chargrilled seasonal vegetables, olives, toasted ciabatta, vegan dips and dukkah v	
The Bread & Dips	40.0
A selection of wild wheat sourdough breads with homemade dips and spreads v	
The Asian	75.0
Thai style prawn cakes, pork and chive dumplings, chicken wontons, peking duck wraps, Vietnamese vegan rice paper rolls, sticky rice cakes topped with black vinegar tofu	
The Seafood	85.0
Hot smoked salmon, ika a mata(classic coconut raw fish), baked mussels with curry crumb, lemon shrimp cocktail, crumbed crab claw with tartare sauce, lemon and Sourdough breads	
The Japanese	75.0
Sushi, yakitori chicken skewers, pork gyoza, beef tsakune, tempura prawn with seasoned soy, wasabi and Japanese pickles	
The Sandwich	60.0
A selection of club sandwiches, small filled rolls and mini croissants (v df are available on request)	
The Sweets	75.0
A selection of Criollo chocolate truffles, tartlets, handmade fudge, nougat, profiteroles, coconut ice, brownies, sour lemon posset and short bread cookies	
The Pizza box	24.0
Champagne ham, gold pineapple and crushed chilli	
Smoked mussel, shrimp and market fish	
Meat lover- topped with house cured meats	
Roasted eggplant, sumac onion, pumpkin, coriander with tahini dressing	
Red pepper, Asian mushroom, spring onion with chilli ginger dressing	
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	55.0
Cocktail samosa, mini spring rolls, ginger soy glazed chicken nibbles, mini pies, cheese rolls, cumin roasted nut and cream cheese pepper dews	
The Spanish	75.0
Anchovy roasted pepper, patatas bravas, aibondigas (tiny spicy meat balls with garlic tomato sauce), spiced pork ribs, fried goats cheese with almond honey drizzle and sherry roasted tomato & parsley aioli	
The Indian	75.0
Onion bhaji, cumin spiced chicken samosa, house made spicy bhujia, cardamom lamb patties, cauliflower and lentil pakora, handmade roti bread with cucumber raita, date and tamarind chutney	
The Italian	75.0
Pesto arancini balls, oregano braised lamb crêpe and pecorino, crispy polenta cakes topped with heirloom tomato and buffalo mozzarella, grissini wrapped with house made Parma ham and onion jam, char grilled vegetables and pickled vegetables, olive selection, toasted garlic focaccia	
The Mexican	75.0
Handmade tortilla topped with chicken mole, mini pork burritos, cheese and red onion chilli quesadillas, mini crispy fish tacos with tequila mayo, corn chips, charred tomato salsa and sour cream	
The Pasifika	75.0
Kokoda raw fish, shrimp and coriander cocktail, taro chips topped with corned beef, coconut and chilli crusted monk fish, brown sugar ginger chicken skewers	
The Kai	75.0
Hangi chicken on fried bread slider, marinated mussels, pickled pork boilup, kumara paua fritters, smoked kahwai brochette with horopito aioli, rewena bread with butter	

NON-ALCHOLIC BEVERAGES

Juice Standard	4.0
Orange juice 1L	
Apple juice 1L	
Strawberry & kiwi 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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