

# Catering menu



# Rotorua Energy Events Centre 2016

# About Us



**Eurest are passionate about food and service:  
this means that we work with you to ensure that your  
function meets your expectations and budgets.**

**Our team can tailor menus to suit your individual require-  
ments, taste and budget.**

**All prices are exclusive of GST.**

**For all catering please contact:**

**Stephen McClay**

**0274 920057**

**[stevem@compass-group.co.nz](mailto:stevem@compass-group.co.nz)**

# Breakfast



## Continental Breakfast

Cereal buffet of muesli, cornflakes and all bran served with poached fruits and Greek style yoghurt.

Fresh local and exotic fruit platter

Tea, coffee and orange juice

**\$12.50 per person**

## Bakers Breakfast

Freshly baked croissants and Danish pastries

Individually wrapped bacon & egg muffin

Fresh local and exotic fruit platter.

Tea, coffee and orange juice

**\$18.50 per person**

# Breakfast



## Continental Breakfast

Freshly baked bread and roll of the day

Cereal buffet of muesli, cornflakes and all bran served with fruit preserves and Greek style yoghurt.

Selections of deli meats, cheeses and smoked salmon platter.

Freshly baked croissants and Danish pastries

Fresh local and exotic fruit platter

Tea, coffee and orange juice

**\$22.00 per person**

## Classic cooked

Freshly baked bread and roll of the day

Crispy streaky bacon, grilled breakfast bratwurst sausage, golden hash browns, baked tomato over tomato concassées with kawakawa, and sautéed smoked button mushrooms.

Creamy scrambled eggs with smoked salmon or plain.

Tea, coffee and orange juice

**\$26.00 per person**

# Tea breaks

Served with freshly brewed tea and coffee



## Sweet

Freshly baked home made mixed mini muffins

Honey glazed apple and cinnamon turn over

Cakes of the day (carrot, banana, chocolate, hummingbird and sultana)

Decadent chocolate brownies

Feijoa cupcakes with sliced green and golden kiwifruit icing  
Pain au chocolate

Selection of traditional kiwi slices

Apple and apricot shortbread

Mini traditional lamingtons dusted with coconut and finished with raspberry jam and cream. (V)

## Vegetarian

Individual grilled tomato, olive, artichokes and mozzarella pizza

Spinach and ricotta cheese snail

Brie and Fig Spread on Brioche, open face sandwich

Asparagus Mini Quiche

Homemade leek and blue cheese quiche

# Tea breaks



## Savory

Farmhouse ploughman's savoury scones with Branston pickle

Smoked Salmon and Dill on Dark Bread

Assorted mini savouries

Classic sausage roll with tomato relish

Chicken, feta and pistachio nut sausage roll

Assorted club sandwiches

Selection of premium New Zealand cheeses, late harvest muscatels, quince paste, Kawakawa lavosh and gluten free crackers

Mini open pies (Sheppard, chicken and tarragon, leek and walnut raviolo )

## Gluten free

Gluten free honey and date loaf

Gluten free orange and poppy seed loaf

Gluten free caramel slice

Gluten free risotto and ham ball

Mixed roast vegetable and cheese frittata

**1 food item \$7.75 per person including tea and coffee**

**2 food items \$9.25 per person including tea and coffee**

**3 food items \$10.75 per person including tea and coffee**

**Orange juice can be added at a break for \$1.50 per person**

# Business Lunch



## Finger food lunch \$18.50exc per person

Club sandwiches with a mix of vegetarian, meats and cheeses  
Warm reuben sandwich made with German rye, corned beef,  
pickled cabbage and Swiss cheese  
Mixed min savouries and sausage rolls  
Chunky style fresh seasonal fruit platter  
Dessert platter of mixed slices and cakes of the day  
Freshly brewed tea and coffee

## Finger food lunch \$15.50exc per person

Pinwheel sandwiches with a mix of vegetarian, meats and cheeses  
Warm smoked chicken and red pepper relish toasted panini  
Mixed mini savouries and sausage rolls  
Chunky style fresh seasonal fruit platter  
Freshly brewed tea and coffee

# Business Lunch



## Business lunch three \$22.50

Finger sandwiches with a mix of vegetarian, meats and cheeses  
Warm turkish bread filled with ham, sweet mustard,  
cucumber ribbons and sliced tomato  
Soup of the day (can be vegetarian or meat based)  
Roast carrot, olive, rosemary and garlic salad  
Roasted chicken drumsticks with plumb sauce  
Chunky style fresh seasonal fruit platter  
Dessert platter of cookies, gateau's and fruit scrolls  
Freshly brewed tea and coffee



# Lunch in a Bag



## Lunch in a Bag one \$13.50

Gourmet So deli sandwich  
Easy to eat honey and soy chicken drum  
Homemade Slice  
Whole Seasonal Fruit  
H2go water

## Lunch in a bag two \$18.75

Filled herb focaccia with pastrami, wholegrain  
mustard and salad greens  
Homemade leek, asparagus and bacon quiche  
Salad pot of the day  
Slice of key lime tart  
Whole Seasonal Fruit  
H2Go water

# Boardroom Lunch



## Boardroom lunch one \$29.00

Rice paper roll with shredded vegetables and spiced chicken (GF)  
Roast veg wrap with feta, zucchini, spinach, caramelised onions and carrot

### From the chaffing dishes

Vegetable tagine with fruits, nuts and steamed rice (GF)  
Five spiced pork with sticky hoisin sauce with broccoli  
Sesame stir fried noodles with mixed greens (GF)

### Salads

Caesar salad with croutons, lardons and poached eggs (bacon on the side)  
Broccoli, walnut and blue cheese salad pot  
Roast kumara orange and almond with a coconut dressing

### Dessert

Selection of traditional kiwi slices  
Mini traditional lamingtons dusted with coconut and finished with  
raspberry jam and cream. (V)  
Bay of Plenty seasonal fruit Stand

Freshly brewed tea and coffee with biscuits

# Boardroom lunch



## **Boardroom lunch two \$29.00**

Pita quarters with Moroccan spiced cabbage, cucumber, carrot, cheese and chickpeas with a yoghurt dressing (V)

Open sandwich of Smoked salmon, sour cream and dill on German rye

### **From the chaffing dishes**

Bok Choy and Asian vegetables with rice noodles and a sweet soy glaze (GF,DF)

Spinach and lamb ragout with baby peas and kumara mash

Thai vegetarian green curry (GF,DF)

Jasmine Rice

### **Salads**

Sweet corn and black bean salad with a lemon and coriander dressing (GF)

Greek salad of cucumber, tomato, olive and crumbled feta (GF)

Mixed green salad with shaved cucumber cherry tomatoes and a balsamic reduction (GF)

### **Dessert**

Key Lime tart

Crushed mini meringues with regional berries and pouring cream. (G/F)

Bay of Plenty seasonal fruit Stand

Freshly brewed tea and coffee with biscuits

# Boardroom lunch



## Boardroom lunch four \$33.00

Reuben sandwich made with German rye, corned beef,  
pickled cabbage and Swiss cheese  
Filled cobb loaf with grilled eggplant, courgette, fired peppers,  
tomatoes and mozzarella

Roast beetroot, spinach, goats cheese and walnuts  
Roasted capsicum and cucumber salad with  
capers and Italian vinaigrette  
Mixed green leaf and fresh herb salad

Mixed seafood platters with steamed mussels, garlic parsley prawns,  
pan-fried marinated squid

Fine roasted lamb cutlets with a rocket pesto  
Stuffed rolled chicken thighs with artichokes, olives,  
sundried tomatoes and sage

Steamed and fried Dim Sums and spring rolls with sweet chili and  
soy dipping sauces

Patisserie platter of cookies and cream cheesecake, pecan tart and  
rhubarb custard tarts

Fresh platter of exotic fruits  
Freshly brewed tea and coffee with biscuits

# Contract



## Contractual Details

**We reserve the right to substitute products as a result of late ordering.**

**Price is subject to change due to conditions beyond our control, we will inform if there are any price changes upon booking.**

**Missing or damaged crockery will be charged at replacement costs.**

**All prices in this menu are exclusive of GST**