

# Catering menu

## 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 requirements, taste and budget.

All prices are exclusive of GST.

For all catering please contact:

Igor Maximov

0274 920055

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

# Breakfast



## Bakers Breakfast

Freshly baked croissants and Danish pastries

Individually wrapped bacon & egg muffin

Fresh local and exotic fruit platter.

Tea, coffee and orange juice

\$17.50 per person

## 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.

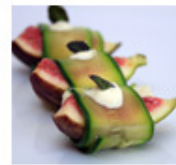
Freshly baked croissants and Danish pastries

Fresh local and exotic fruit platter

Tea, coffee and orange juice

\$20.50 per person

# Breakfast



## 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

\$24.50 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

Lemon cream tart

Pain au chocolate

Selection of slices - ginger crunch, Coconut, lemon etc

Apple and apricot shortbread

Bite size custard and jam donuts

Apple and rhubarb scrolls

## 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

Pinwheel sandwiches - smoked salmon and crème fraïse. asparagus and blue cheese

Smoked Salmon and Dill on Dark Bread

Assorted mini savouries

Classic sausage roll with tomato relish

Chicken, feta and pistachio nut sausage roll

Mini lamb kebabs with spiced smoked mushroom and tomato sauce

Assorted club sandwiches

## 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

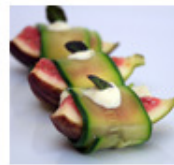
1 food item \$7.00 per person including tea and coffee

2 food items \$8.00 per person including tea and coffee

3 food items \$9.50 per person including tea and coffee

Just freshly brewed tea and coffee \$3.00 per person

# BUSINESS LUNCH



## Business lunch one \$21.50

Pinwheel sandwiches with a mix of vegetarian, meats and cheeses

Warm smoked chicken and red pepper relish toasted panini

Soup of the day (can be vegetarian or meat based)

Israeli couscous salad with roast vegetables fresh coriander

Glazed sesame seed beef kebabs with a soy glaze

Chunky style fresh seasonal fruit platter

Dessert platter of Cinnamon Strudel, apple shortcake and homemade custard tarts

Freshly brewed tea and coffee

## Business lunch two \$21.50

Club sandwiches with a mix of vegetarian, meats and cheeses

Warm reuben sandwich made with German rye, corned beef, pickled cabbage and Swiss cheese

Soup of the day (can be vegetarian or meat based)

Tomato and rocket pasta salad with pesto and toasted pine nuts

Almond breaded chicken goujons with sweet chili sauce

Chunky style fresh seasonal fruit platter

Dessert platter of mixed slices and cakes of the day

Freshly brewed tea and coffee

# BUSINESS LUNCH



Business lunch three \$21.50

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

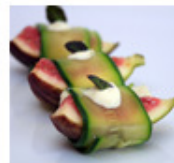
Roasted chicken drumsticks with plumb sauce

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 \$12.50

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

Lunch in a bag two \$18.50

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 \$28.50

Smoked salmon and cream cheese on German rye with watercress  
Toasted Turkish bread filled with roast chicken, avocado and salad greens

Roast carrot, olive, garlic and rosemary salad  
B.L.T salad iceberg lettuce diced tomato and bacon lardons

Lamb cutlets: fine grilled lamb cutlets topped with a rocket pesto  
BBQ braised pork belly with a marmalade glaze and pickled cabbage  
Roast vegetable calzone with a plum dipping sauce

Pâtisseries platter; Cappuccino and Hazelnut log  
, Key Lime tart and Kiwi Puffs  
Fresh seasonal fruit bowl

Freshly brewed tea and coffee with biscuits

# Boardroom Lunch



Boardroom lunch two \$28.50

Freshly baked garlic bread roll with roast beef, horseradish and salad greens

Pita bread filled with a Cobb style salad of carrot, cheddar cheese, olives, chickpea and sprouts

Roast kumara, orange segments and almonds

Rocket salad with roast corn, red pepper and candied pecans

Chicken satay with a lightly curried coconut cream

Salmon kebabs marinated with sweet honey and chili sauce topped with Dukkah dip

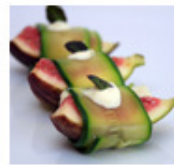
Assorted mini savouries of Chicken and tarragon, steak and mushroom, mince chili and cheese, mince, spinach and feta quiche

Chef's choice of patisserie, mini éclairs, mixed slices and an orange and almond gateau

Fresh seasonal fruit bowl

Freshly brewed tea and coffee with biscuits

# Boardroom Lunch



Boardroom Lunch three \$28.50

European whole meal bread filled with roast pork, spiced apple and watercress

Warm tomato, Swiss cheese and mustard croissants

Israeli couscous with roast vegetables and Moroccan spices

Spinach salad with red onion, egg, pinenuts and a balsamic dressing

Spiced Quesadilla with peppers, onions, tomatoes and mozzarella served with a fresh tomato salsa

Mediterranean Spice Rubbed Beef kebabs with roasted vegetables

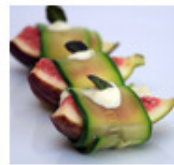
Parmesan and paprika lightly crumbed fish goujons with a lemon aioli

Chefs choice patisserie, mini cake and tart of the day

Fresh seasonal fruit bowl

Freshly brewed tea and coffee with biscuits

# Boardroom Lunch



## Boardroom lunch four \$32.00

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