

Catering menu



Rotorua Energy
Events Centre
2014

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:

Rob Prior

0275 777967

robertp@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

\$18.50 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

\$21.50 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

\$25.50 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

Served with freshly brewed tea and coffee



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 frïttata

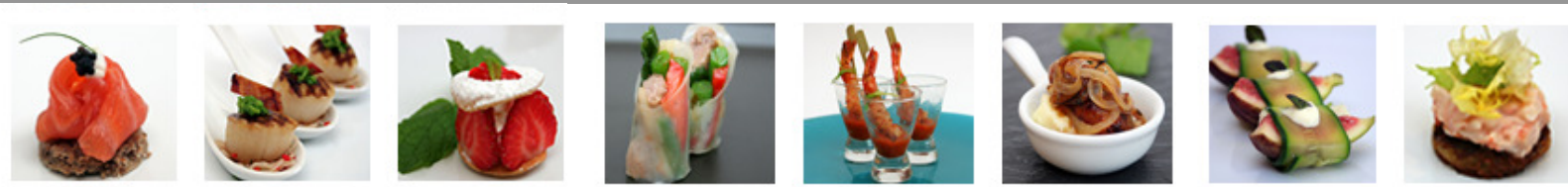
1 food item \$7.50 per person including tea and coffee

2 food items \$9.00 per person including tea and coffee

3 food items \$10.50 per person including tea and coffee

Just freshly brewed tea and coffee \$3.00 per person

BUSINESS LUNCH



Business lunch one \$22.50

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 \$22.50

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 \$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



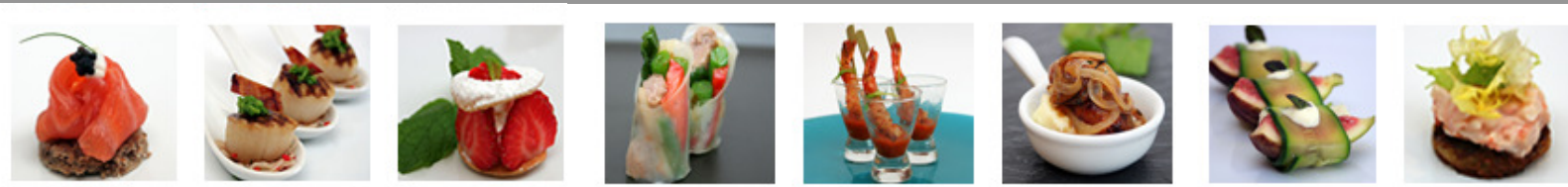
Lunch in a Bag one \$12.50

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

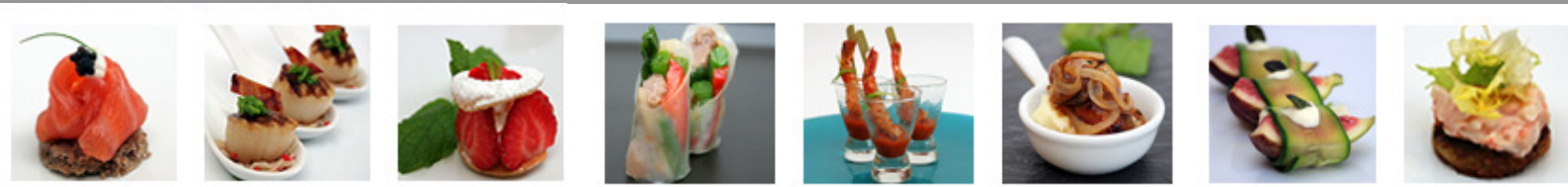
Roast carrot, olive, garlic and rosemary salad
B.L.T salad iceberg lettuce diced tomato and bacon lardons

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

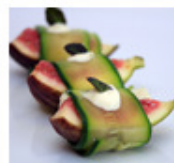
Parmesan and paprika lightly crumbed fish
goujons with a lemon aioli

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 \$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

Canapés



Smoked salmon on a wild rice Blinis with salmon moussé and Nori flakes

Eggplant, courgette and red pepper roulade with a cress pesto on Crostini

Crab and papaya salad with Vietnamese mint served in a spoon

Thai spiced fishcakes with a minted cucumber salsa

Mini steak tartar served en croute

Seared venison tart with artichokes and rocket

Flame grilled chicken and capsicum kebabs

Wild mushroom & crème Fraîche vol-au-vents

Peking duck in cucumber cups with hoï sin sauce & sesame seeds

Moroccan lamb, mint yoghurt & thyme crostini

Sushi selection with soy sauce and pickled ginger

Four selections at \$16.00 per person per hour

Six selections at \$21.00 per person per hour

Buffet dinner

\$54.00 per person example menu



Bread and spreads on the table

Freshly baked Ciabatta bread and mini buffet rolls
Butter medallions, hummus and sundried tomato spreads

Salads

Roast vegetable salad with cumin, coriander and olive oil
Mushroom and mayo salad; with chopped boiled egg and French dressing
Panzanella salad; diced tomato tossed with garlic croutons and fresh basil pesto topped with balsamico glaze
Crispy iceberg lettuce with garlic croutons, capers and poached egg

Condiments

Italian and French dressing, garlic mayo and assorted mustard

Carvery selection

Traditional Champagne ham with grilled pineapple dressing and gravy

Hot mains

Roast chicken in Pepperonada (capsicums, tomato and capers) sauce
Beef shine "Osso Bucco" style, slow cooked pot roast with vegetables, red wine and sun-dried tomato
Fish fillet Provençal with fresh herb crust on baked rosemary potato gratin

Roasted seasonal vegetables

Scalloped potatoes with a cheese crust

Desserts

Mousse and mud cake duo
Vanilla and crème Brule cheesecake
Baked warm Chocolate pudding with marinated berries in cabernet and rich chocolate sauce topped with meringue

Plated dinner

\$65.00 per person example menu.



On the table

Dinner served with freshly baked gourmet breads.
Beetroot relish, red onion jam and butter

Entrée, alternate drop

Wood smoked salmon with manuka honey glaze, fennel puree,
tomato and cucumber mosaic

Or

Seared Asian style duck breast, bok choy and Chinese cabbage salad with a ginger, lime and
sweet soy glaze

vegetarian and dietary options available

Mains-alternate drop

Slow baked beef eye fillet with grain mustard and fresh herb rub, mushroom reduction and beef
jus. Pommes sautéed and a trio of market vegetables

Or

Poached filled chicken breast with tarragon and feta cheese. "Risi Bisi" fragrant rice cooked with
vegetable and spices, champagne and grape sauce. Served with seasonal vegetables

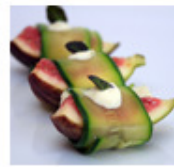
vegetarian and dietary options available

Dessert platters

Assorted mini dessert platter to share with mini éclairs, mini tart
selection, chocolates and friands.

Freshly brewed tea and coffee

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