



## Catering | *at the Energy Events Centre*

### Coffee Breaks

#### Salmon & Raspberry

Raspberry and White Chocolate Muffins

Smoked Salmon on German Rye Bread With Sour Cream And Watercress

Freshly Brewed Coffee and Tea

#### Kiwi & Spinach

Feijoa Cupcakes with Sliced Green and Golden Kiwifruit Icing. (V)

Spinach And Feta Cheese Pastry Snails (V)

Freshly Brewed Coffee and Tea

#### Rhubarb & Scone

House Produced Friands with Apple and Rhubarb Compote. (V) (G/F)

Farmhouse Ploughman's Savoury Scones With Branston Pickle

Freshly Brewed Coffee and Tea

#### Brownie & Kumara

Marbled Chocolate and Coffee Brownie (V)

Kumara Bacon and Onion Muffin

Freshly Brewed Coffee and Tea

#### Sheppard's Cream

Mini Traditional Lamingtons Dusted With Coconut And Finished With Raspberry Jam & Cream (V)

Mini Open Pies (Sheppard With Chicken & Tarragon)

Freshly Brewed Coffee and Tea

#### Gluten Free

Gluten Free Caramel Slice

Mixed Roast Vegetable and Cheese Frittata

Freshly Brewed Coffee and Tea

#### Hangover Buster

Mini Baked Potatoes Stuffed with Smoked Bacon, Kapiti Aged Cheddar,

Spring Onion and Crème Fresh (GF)

Mini Bratwurst in a Bun with Mustard and Sweet Onion

Freshly Brewed Coffee and Tea

#### **\$9.25 Per Person**

Price Excludes GST (15%)



## Catering | at the Energy Events Centre

### Coffee Breaks

#### Afternoon Delight

Honey Glazed Apple and Cinnamon Turn Over

Selection of Premium New Zealand Cheeses, Late Harvest Muscatels, Quince Paste, Kawakawa

Lavosh and Gluten Free Crackers

Freshly Brewed Coffee and Tea

#### Chicken & Banana

Spiced Chicken and Cheese Enchilada

House Made Banana and Chocolate Danish

Freshly Brewed Coffee and Tea

#### **\$9.25 Per Person**

#### All Day Option

Fresh Fruit Stand Of Exotic and Local Fruits

Whole, Sliced and Kebabs

#### **\$2.00 Per Person Per Break**

#### Coffee Break Enhancements

**Add an Item for \$3.50 Or Choose One Item plus Tea and Coffee for \$7.75**

Manuka Smoked Salmon and Lemon Cream Cheese Beignet

Sweet Corn, Coriander and Crisp Bacon Fritter With Sour Cream

Carrot, Zucchini, Onion and Cheese Muffin

Mini Deli Roll with Egg, Bacon, Cheese and Relish

Mini Deli Roll with Smoked Salmon, Caper, Red Onion

Burrito Wraps – Chorizo and Cheese and Diced Potato

Mini Lamingtons Crumbed With Toasted Coconut and Filled With Crème Diplomat

Chef's Choice Sweet Muffins

House Made Cookies

Ice-Cream Tubs

Bliss Balls

**Fresh Orange Juice \$1.75 Per Person**

**Or On Consumption for \$8.00 Per Litre**

Prices Exclude GST (15%)



## Catering | at the Energy Events Centre

### Lunch

We Can Cater To All Dietary Requirements

#### Working Lunch One

Warm Turkish Bread Filled with Ham, Sweet Mustard, Cheese Slices and Sliced Tomato  
Roast Carrot, Olive, Rosemary and Garlic Salad  
In House Made Lamb Shank and Vegetable Pies  
Chunky Style Fresh Seasonal Fruit Platter  
Dessert Platter of Cookies, Gateau's and Fruit Scrolls  
Freshly Brewed Tea and Coffee

#### Working Lunch Two

Pita Quarters with Moroccan Spiced Cabbage, Cucumber, Carrot,  
Cheese And Chickpeas with a Yoghurt Dressing (V)  
Israeli Couscous Salad with Roast Vegetables Fresh Coriander  
Beef Shashlik With Hints Of Rosemary And Garlic With Tzatziki Sauce On Side  
Fresh Seasonal Fruit Platter  
Dessert Platter Of Cinnamon Strudel, Apple Shortcake and Homemade Custard Tarts  
Freshly Brewed Tea and Coffee

#### Working Lunch Three

Warm Reuben Sandwich Made with German Rye, Corned Beef,  
Pickled Cabbage and Swiss Cheese  
Tomato and Rocket Pasta Salad With Pesto and Toasted Pine Nuts  
Thai Style Chicken Skewers Finished with a Coriander And Chilli Glaze  
Fresh Local Fruits  
Dessert Platter Of Mixed Slices and Cakes Of The Day  
Freshly Brewed Tea and Coffee

**\$22.50 Per Person**

Price Excludes GST (15%)



## Catering | at the Energy Events Centre

### Lunch

Sticky Pork and Noodles

Baked and Fried Tortilla with Hummus and Spreads

#### *Hot Dishes*

Five Spiced Pork with Sticky Hoisin Sauce with Broccoli

Sesame Stir Fried Noodles with Mixed Greens

#### *Salads*

Caesar Salad with Croutons, Lardons and Poached Eggs (Bacon On The Side)

Sweet Corn, Black Bean and Red Pepper Salad with a Lemon and Coriander Dressing (GF)

#### *Dessert*

Selection of Traditional Kiwi Slices

Mini Traditional Lamingtons Dusted With Coconut and Finished With

Raspberry Jam and Cream. (V)

Fruit Kebabs

Freshly Brewed Tea and Coffee with Biscuits

#### Mexico Meets the East

Baked Tortillas with Salsa

#### *Hot Dishes*

Spinach and Lamb Guiso with Kumara Mash

Thai Vegetarian Green Curry with Jasmine Rice (GF, DF)

#### *Salads*

Broccoli, Walnut and Blue Cheese Salad

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)

Fresh Local Fruits

Freshly Brewed Tea and Coffee with Biscuits

**\$28.50 Per Person**

Price Excludes GST (15%)



## Catering | at the Energy Events Centre

### Lunch

Europe Comes to NZ

Basil and Garlic Toasted Focaccia and German Rye Rolls

#### *Hot Dishes*

Fine Roasted Lamb Cutlets with a Rocket Pesto

Chicken Cacciatore with Olives and Artichokes

Sunflower Seed Patties with Harissa Pesto

#### *Salads*

Roast Beetroot, Spinach, Goats Cheese and Walnuts

Roasted Capsicum, Courgette and Cucumber Salad with Capers and Italian Vinaigrette

Mixed Green Leaf and Fresh Herb Salad

#### *Dessert*

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

**\$35.50 per person**

Price Excludes GST (15%)



## Catering | at the Energy Events Centre

### Lunch

#### Family Style Lunch

*Assorted Bread Rolls, Loaves and Butter*

Breads to Include Turkish Loafs and Focaccia

*Five Spiced Pork Loin*

Five Spiced Pork with Sticky Hoisin Sauce with Broccoli

*Tomato and Chili Roasted Chicken Thighs*

Lightly Spiced With Spring Vegetables

*Roast Beef*

Sliced Roast Beef with Herb, Mustard Potato Puree and a Thyme Jus

*Roast Vegetable Salad*

Roast Root Vegetable Salad with a Parsley and Garlic Dressing

*Mixed Garden Salad*

Sango Beans, Sprouts, Tomato and Cucumber and Shredded Carrot with Lemon Olive Oil

*Pasta Salad*

Basil Pesto, Parmesan and Pine Nut Penne Pasta Salad

*Baby Agria Potato Salad*

with Chiffonade, Parsley, Spring Onions, Sliced Egg and Avocado

*Dessert Platters*

Assorted Tarts, Macrons, and Chocolate Mousse Cups

**\$38.50 per person**

Price Excludes GST (15%)