

Rotorua Energy Events Centre 2017

About us

Energy Events Centre Catering is passionate about food and service:

We will work with you to ensure that your function meets your event expectations and budgets. Our team will tailor menus to suit your individual requirements and taste.

We pride ourselves in providing an extraordinary experience through the quality of our cuisine, legendary service and attention to every detail.

Our menu reflects Pacific Rim influences, indigenous Maori culture and touches of international flair. We believe the key to a good menu is having a range of healthy, delicious options presented well.

We are focused on using fresh locally sourced, seasonal produce in a style that enhances the natural flavours, textures and colours of our ingredients. Whenever possible we use locally sourced organically grown produce.

EEC Catering is committed to continually improve our business model to become a more sustainable & environmentally friendly work place. Together with employees and suppliers we are always looking to put our stamp on ways to reduce carbon, waste control, water and energy usage.

Coffee breaks

\$9.25exc per person

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 and cream.(V)
Mini open pies (Sheppard & chicken and 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 creme fresh (GF)
Mini bratwurst in a bun with mustard and sweet onion
Freshly brewed coffee and tea

Coffee breaks

\$9.25exc per person

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

All day option

Fresh fruit stand of exotic and local fruits

Whole, sliced and kababs

\$2.00exc 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

Lunch

\$22.50exc per person

On any of our menus 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

Lunch

\$28.50exc per person

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)

Broccoli, walnut and blue cheese salad

Dessert

Selection of traditional kiwi slices

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

Fruit kababs

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

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

Fresh local fruits

Freshly brewed tea and coffee with biscuits

Lunch

\$35.50exc per person

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

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

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