



MENU 2024

WHO WE ARE

Thank you for considering our On Group catering service for your event.

We are a not-for-profit registered charity and experts in hospitality.

Our menu is designed to help you build the perfect food experience for your event, whilst generating proceeds that we utilize to deliver support services to students, including: advocacy & welfare, hardship grants, food bank, dental, optometry, early learning centres, club support, student events and media.

Our team serves up over 10,000 meals per day across New Zealand and has a strong track record of delivering large scale, logistically complex food and beverage solutions.

We are proud of the high-quality food and service that we provide, and excited to have the opportunity to collaborate with you.





DRINKS

Hot drinks

Freshly brewed tea and coffee \$3.60

Mineral water

Still 500ml \$3.30

Sparkling 500ml \$3.30

Still 1L \$5.50

Sparkling 1L \$5.50

Juice

Orange, Apple, Pineapple, Cranberry

1 L Jug \$8.00

275ml bottle \$4.00

Soft drinks

Pepsi \$3.00

Pepsi Max \$3.00

Mountain Dew \$3.00

7 Up \$3.00



MORNINGS

BREAKFAST BUFFETS

Minimum 15 people

Option 1 \$21.50 per person

Crispy bacon, herb roasted tomatoes, hashbrowns, breakfast sausages, scrambled eggs & English muffins

Option 2 \$21.50 per person

Hot cakes or waffles, bacon, banana, maple syrup, cream, butter, berry compote & fruit salad

Option 3 \$21.50 per person

Bagels or crumpets, salmon, bacon, spinach, avocado, tomato, pesto & cream cheese

Option 4 \$19.00 per person

Continental breakfast buffet with cereals, preserved fruit, yoghurt, berry compote, toast & selection of spreads

SWEET

\$3.65

Home baked Higgins cookie ✓

Traditional Danish pastries ✓

Friands with lemon icing GF ✓

Freshly baked scones, strawberry jam & Chantilly cream NF ✓

Freshly baked spiced date scones ✓

Traditional pain au chocolat pastries ✓

Fresh whole fruit GF VG DF NF

\$2.00

Cups

Fresh fruit salad with orange juice & mint GF VG DF NF \$5.65

Layered coconut yoghurt & muesli parfait cups with berry compote VG DF \$5.50

SAVOURY

\$3.65

Freshly baked cheese scones NF ✓

Bacon & cheese savoury muffin NF

Mushroom & sundried tomato savoury muffin NF ✓

Seasonal Mediterranean vegetable loaf with feta & basil NF ✓

Savoury scrolls \$3.65

Spinach & feta NF ✓

Cheese & bacon NF

Sundried tomato & spinach NF ✓

English muffins

\$9.00

Bacon and free range egg English muffin with relish & cheese

Cheese, tomato & mushroom English muffin ✓

DF = dairy free

GF = gluten free

NF = nut free

✓ = vegetarian

VG = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge.
Minimum order 10 people



BREAKS

| | |
|-------------------------------------|--------------------|
| Break option 1 - Select two items | \$7.00 per person |
| Break option 2 - Select three items | \$10.50 per person |
| Break option 3 - Select four items | \$14.00 per person |
| Individual / Additional items | \$3.65 per item |

SWEET

- Home baked Higgins cookie VF
- Traditional Danish pastries VF
- Friands with lemon icing GF VF
- Miniature cinnamon doughnuts NF VF
- Rich chocolate chip brownie GF VF
- Miniature cheesecake bites VF
- Selection of sweet slices VF
- Freshly baked scones, strawberry jam & Chantilly cream NF VF
- Freshly baked spiced date scones NF VF
- Carrot cake with cream cheese icing VF
- Traditional pain au chocolat pastries VF

Freshly baked sweet muffins

- Blueberry & lemon NF VF
- Banana, chocolate chip & toffee VF
- Raspberry & white chocolate NF VF
- Lemon meringue NF VF
- Apple, cinnamon & custard NF VF
- Decadent chocolate & ganache VF

Fresh whole fruit basket \$2.00 per person

- DF = dairy free
- GF = gluten free
- NF = nut free
- VF = vegetarian
- VC = vegan

SAVOURY

- Freshly baked cheese scones NF
- Bacon & cheese savoury muffin NF
- Mushroom & sundried tomato savoury muffin NF VF
- Seasonal Mediterranean vegetable loaf with feta & basil NF VF
- Gourmet miniature quiche NF VF
- Traditional finger sandwiches NF
- Gourmet miniature sausage rolls NF
- Gourmet miniature beef mince pies
- Creamy chicken & olive filo pockets NF
- Pumpkin, pinenut and spinach filo pockets VF
- Vietnamese vegetable rice paper roll with peanut dipping sauce GF VF
- Vietnamese chicken rice paper rolls with Asian vegetables & peanut dipping sauce GF
- Middle -Eastern spiced chicken skewer with capsicum & cucumber yoghurt GF

Savoury scrolls

- Spinach & feta VF NF
- Cheese & bacon NF
- Sundried tomato & spinach VF NF

House made fritatta

- Roast vegetable & feta VF NF GF
- Courgette & black pepper VF NF GF
- Bacon & cheese NF GF

Prices exclusive of GST.
Dietary options available, may incur additional charge.
Minimum order 10 people

LIGHT & LUNCH



| | |
|--|--------------------|
| Lunch option 1 - Select one cold lunch box, one savoury item, one sweet item | \$18.50 per person |
| Lunch option 2 - Select one hot lunch box, one savoury item, one sweet item | \$18.50 per person |
| Lunch option 3 - Lunch buffet - select one main, two sides from buffet menu | \$34.00 per person |
| Additional sweet or savoury break items | \$3.65 per item |

SOURDOUGH BRUSCHETTA \$6.35

Cherry tomato & basil pesto **VG DF**

Salmon, caper & cream cheese **NF**

Warmed sliced ham & camembert **NF**

Roast beef, Swiss cheese, sweet chutney & slaw

SLIDERS \$4.75

Corn, kumara & caramelized onion relish **NF V**

Chicken cordon bleu, ham & cheddar cheese **NF**

Beef, pickle, smoked cheese & aioli **NF**

Crispy pork belly & beetroot relish **NF**

SUSHI \$3.95

Fresh salmon & avocado maki roll **GF DF NF**

Fresh teriyaki chicken maki roll **DF NF**

Fresh vegetable maki roll **GF DF VG NF**

LUNCH BOXES \$11.00

Served cold

Spicy Korean chicken with cucumber, green onion & sesame salad on brown kimchi rice **GF DF**

Crispy tofu, cucumber, green onion & sesame salad on brown kimchi rice **GF DF VG**

Teriyaki salmon rice box with yamitsuki salted cabbage, Japanese pickled cucumber & edamame beans **GF DF**

Thai beef salad with vermicelli noodles, tomato, lime & coriander dressing **GF DF**

Waldorf salad with grapes, toasted pecans, apple, celery & lemon vegan mayo **GF DF VG**

Served hot

Malaysian style coconut beef curry with rice noodles **GF DF NF**

Middle Eastern lamb with roast seasonal vegetables & cous cous **DF**

Traditional pasta carbonara with bacon & mushroom **NF**

Crispy tofu & black bean stir fry **GF VG**

- DF** = dairy free
- GF** = gluten free
- NF** = nut free
- V** = vegetarian
- VG** = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge
Minimum order 10 people.



FOR SHARING

PIZZAS

12 inch rounds (8 slices) \$15.50

Margherita v

BBQ chicken, basil & mozzarella

Pepperoni

Italian meatball

Vegan

Slabs (15 slices) \$35.00

Margherita v

BBQ chicken, basil & mozzarella

Pepperoni

Italian meatball

Vegan

Otto's 18 inch rounds (8 slices)

Classy Margherita v \$22.65

No Animals Here: Fresh seasonal vegetables & cheese v \$22.65

BBQ Barnyard Delight: Smokey BBQ chicken, red onion capsicum, mozzarella \$26.99

Pepperoni Perfection: Italian pepperoni, Napoli sauce, mozzarella \$26.99

Aloha Pizza: Ham, pineapple, mozzarella \$26.99

PLATTERS (designed for 20 people)

Antipasto - Cured & smoked style cold meats, assorted marinated vegetables & pickles, gourmet breads, crackers & relishes \$120

Vegetarian - Marinated vegetables, pickles, roasted nuts & seeds, gourmet breads, crackers & relishes v \$100

Gourmet cheese board - Three NZ gourmet cheeses, chutney's, dried fruit & roasted nuts, fresh grapes, gourmet breads & crackers. v \$120

Asian fusion - Corn fritters, prawns, nori rolls, Thai fish cakes, BBQ pork bao buns, Thai tomato, red onion & cucumber salad, selection of Asian dipping sauces. \$190

Sweet - Assorted slices, double chocolate brownie, mini doughnuts, cheesecake & cream puffs \$140

Seasonal fruit platter \$63

DF = dairy free

GF = gluten free

NF = nut free

V = vegetarian

VG = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge
No minimum order



BUFFETS

| | |
|--|-----------------|
| Dinner option 1 - Select one main, three sides & two desserts | \$50 per person |
| Dinner option 2 - Select two mains, three sides & two desserts | \$60 per person |
| Dinner option 3 - Select three mains, three sides & two desserts | \$70 per person |
| Lunch buffet - Select one main & two sides | \$34 per person |

MAINS

- Asian broccoli & tofu, spring onion, chilli, hoisin DF VC NF
- Housemade falafel patties, whipped hummus, tzatziki GF NF
- Filled peppers, spiced rice, quinoa & lentils GF VC DF NF
- Market fresh fish, Thai green curry & vegetables GF DF
- Roasted monkfish, green beans & prawn bisque GF DF
- Market fish, eggplant & pine nut caponata GF DF
- Ginger beef, seasonal Asian greens, water chestnuts, garlic & oyster sauce DF NF
- Grilled fillet steaks with cacciatore sauce GF DF
- Lamb shoulder, creamed polenta, grilled courgettes & black doris plumb chutney GF
- Pork loin chops, apple, cabbage & calvados cream GF
- Blackberry, hoisin & ginger char sui pork, Asian greens & fried wonton skins DF
- Milk marinated chicken roasted with sage, lemon & cinnamon GF
- Parmesan crusted chicken breast with umami cream sauce GF NF

- DF = dairy free
- GF = gluten free
- NF = nut free
- V = vegetarian
- VC = vegan

SIDES

- Hasselback potatoes GF DF V
- Mashed potato with cream & garlic GF V
- Scalloped potato gratin with parmesan GF V
- New potatoes, butter or olive oil & herbs GF VC
- Spiced sauteed pumpkin GF VC DF NF
- Mixed seasonal vegetables, olive oil & herbs GF VC DF NF
- Middle Eastern spiced green beans with tomato GF VC DF NF
- Classic Ratatouille GF VC DF NF
- Tradition Kiwi coleslaw, carrot, mayo & parsley GF DF V NF
- Fresh garden green salad with tomato, red onion & seasonal vegetables GF VC DF NF
- Classical Caesar salad, croutons, boiled egg, parmesan & anchovy dressing V
- Lemon orzo salad, feta & olive oil V
- Broccoli & bacon salad, creamy balsamic dressing DF NF
- Waldorf style apple, celery & walnuts salad GF DF V

DESSERTS

- Tiramisu
- Chocolate mousse GF
- Chocolate raspberry torte GF VC
- Dutch apple pie VC
- Cheesecake
- Fresh seasonal cut fruits GF VC DF NF

Prices exclusive of GST.
Dietary options available, may incur additional charge.
Buffet minimum order 20 people.

CANAPES

Minimum selection three items

\$5.00 per item

Minimum 20 people

SERVED HOT

Cornmeal crumbed arborio rice croquettes with truffle & parmesan **GF** **NF**

Onion bhaji with mango sauce **GF** **DF** **VC** **NF**

Miniature Yorkshire puddings with roast beef, horseradish & potatoes **NF**

Fried potato with pea puree & sundried tomato **GF** **NF**

Corn, kumara & caramelized onion relish sliders **V** **NF**

Chicken cordon bleu, ham, cheddar, mustard aioli sliders **NF**

Beef, pickle, smoked cheese & aioli sliders **NF**

Crispy pork belly & beetroot relish sliders **NF**

DESSERT

Assorted macaroons **GF**

Salted caramel profiteroles **NF**

Individual swirls of rich chocolate mousse topped with chocolate flake **GF**

Vanilla cheesecake bites

Miniature pavlova, fresh fruit & whipped cream **GF** **NF**

SERVED COLD

Goat cheese with honey, peach jam, pistachio & salted plum **V** **GF**

Miniature pumpkin & ricotta filo cups with spiced honey **V** **NF**

Vietnamese vegetable rice paper rolls with Asian vegetables & peanut dipping sauce **V** **GF**

Vietnamese chicken rice paper rolls with Asian vegetables & peanut dipping sauce **GF**

Fresh maki roll, assorted chicken teriyaki, salmon or vegetable **DF** **NF**

Tuna tataki with umami mayo, pickled vegetables & spring onion **DF**

Sesame crusted chicken with braised lettuce & ginger **GF** **NF**

Lemon cured salmon, cream cheese, herbs, rye crisp, fried caper **NF**

- DF** = dairy free
- GF** = gluten free
- NF** = nut free
- V** = vegetarian
- VC** = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge.
Canape minimum order 20 people



SET MENUS

| | |
|---|-----------------|
| Alternate drop option 1 - Two entree, two main, two dessert | \$70 per person |
| Alternate drop option 2 - Two entree, three main, two dessert | \$83 per person |
| Alternate drop option 3 - Three entree, three main, three dessert | \$98 per person |
| All served with freshly baked dinner rolls and butter | |
| Minimum 20 people | |

ENTREE

- Hot smoked salmon with edamame, potato, vegetable Julienne & rice noodle GF DF
- Tortellini salad, cherry tomato, crisp shallot with aioli, mesclun & blue cheese NF V
- Goats cheese, date & pistachio tart GF V
- Moroccan lamb salad on Mediterranean cous cous DF

DESSERT

- Apple & pear crumble, quinoa flakes, coconut, nuts & honey GF DF
- Lemon tart with bourbon vanilla ice cream NF
- Orange & chocolate pana cotta with citrus salsa & passionfruit coulis GF NF
- Grand marnier iced souffle with almond biscotti

MAIN

- Beef fillet tournedos, buttered spinach & almonds, potato & parsnip mash, red wine jus GF DF
- Confit chicken leg, sliced green beans, mint & lemon casarecce, orange & Campari nage DF
- Lamb mini rump with pea & potato puree, cherry tomato salsa & fried leek GF DF
- Pan-fried market fish with traditional caponata, fried capers & basil oil GF DF
- Spinach, quinoa, red onion & vegan feta parcels GF DF VC NF

BBQ SET

| | | | |
|--|---------|---|---------|
| SAUSAGE SIZZLE | \$10.00 | GOURMET BBQ | \$34.00 |
| Minimum 50 people | | Minimum 50 people | |
| Sausages, buttered bread slices, fried onion, coleslaw, tomato and BBQ sauce | | Minute Steak DF GF OR, Marinated chicken DF | |
| | | Gourmet sausages DF GF | |
| | | Vegan schnitzels available VC | |
| | | Mediterranean grilled vegetable salad GF DF VC | |

- DF = dairy free
- GF = gluten free
- NF = nut free
- V = vegetarian
- VC = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge.



HANGI SET

Hangi style manuka smoked buffet

from \$34.00 per person

Minimum 50 people

MEAT (select two)

Chicken with stuffing DF NF

Chicken thigh GF DF

Chicken drumstick GF DF NF

Lamb saddles GF DF NF

Lamb chops GF DF NF

Pork striploin GF DF NF

Pork chop GF DF NF

SALAD (select three)

Traditional Kiwi coleslaw, carrot, mayo & parsley GF DF NF V

Fresh garden green salad with tomato, red onion & seasonal vegetables GF DF VC NF

Classic Caesar salad, croutons, boiled egg, parmesan & anchovy dressing V

Lemon orzo salad, feta & olive oil V

Broccoli & bacon salad, creamy balsamic dressing DF NF

Waldorf style apple, celery & walnuts salad GF DF V

INCLUDED

Bread and butter

Cabbage leaves GF DF NF V

Potatoes GF DF NF V

Kumara GF DF NF V

Carrots GF DF NF V

Pumpkin GF DF NF V

OPTIONAL

Rewana bread V NF \$3.95 per person

Seafood chowder NF \$7.95 per person

Ika mata GF NF \$6.95 per person

- DF = dairy free
- GF = gluten free
- NF = nut free
- V = vegetarian
- VC = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge.
Hangi minimum order 50 people.



PASIFIKA SET

| | |
|---|--------------------|
| Option 1 - One main, three sides, two desserts | \$50.00 per person |
| Option 2 - Two mains, three sides, two desserts | \$60.00 per person |
| Option 3 - Three mains, three sides, two desserts | \$70.00 per person |
| Minimum 50 people | |

MAINS

Pasifika Caesar salad, Caesar dressing, croutons, parmesan & anchovy **NF**

Povi/pulu masima - corned silverside **GF DF NF**

Corned silverside fry-up **GF DF NF**

Braised Boneless beef short ribs, garlic mashed sweet potatoes, sautéed spinach and baby onion **GF NF**

Vegetable & bean sprout fritters **V DF NF**

Crispy calamari with spicy Asian dipping sauce **GF**

Catch of the day with warm coconut sauce, roasted vegetables & coriander cous cous **DF NF**

Lamb jungle curry, crispy kumara & green beans **GF DF**

Eggplant curry with mackerel **GF DF**

Sapasui - chop suey **GF DF**

Sweet & sour pork **DF**

Suruwa - curry fish lolo **GF DF**

SIDES

Lū - taro leaves parcel **GF DF NF**

Rewena bread **DF**

Mulligatawny soup chicken, madras curry & wild rice

Raw fish (ika Mata) **GF DF NF**

Seafood chowder **NF**

Pineapple and mango salsa **GF DF NF VG**

Takihi - pawpaw and taro bake **GF DF NF VG**

Beef & green pawpaw salad **GF DF**

Kumara salad - Pasifika **DF NF V**

Stuffed green bananas **GF DF**

Watermelon salad - *subject to availability* **GF NF V**

Chilli chicken vermicelli salad **DF**

Coconut chicken slaw **GF NF**

DESSERTS

Fruit -platter 10pax **GF VG NF**

Pineapple & banana meringue pudding **GF DF**

Pacific fruit cake **VG**

Poke - pumpkin or banana **GF**

Koko Alaisa - cocoa rice **GF VG**

Sua Fa'i - banana Soup **GF VG**

- DF** = dairy free
- GF** = gluten free
- NF** = nut free
- V** = vegetarian
- VG** = vegan

Prices exclusive of GST.
Dietary options available, may incur additional charge.
Pasifika minimum order 50 people.