

MENU

WHO WE ARE

Thank you for considering our ONGroup 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

Hot drinks	
Freshly brewed tea and coffee	\$3.60
Mineral water	
Still 500ml	\$3.30
Sparkling 500ml	\$3.30
Still 1.5L	\$5.50
Sparkling 1.5L	\$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
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

\$21.50 per person Option 2

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

\$19.00 per person Option 4

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

English muffins Bacon and free range egg English muffin with relish & cheese	\$7.80
Cheese, tomato & mushroom English muffin	V
Filled Croissants Ham, cheese & tomato	\$6.90
Smoked salmon, cream cheese & caper	NF
Bacon, sundried tomato & basil pesto	
Spinach, mushroom & feta	VNF
•	\$5.65
Layered natural yoghurt & muesli parfait cups with berry compote	\$5.50 (V)
Fresh whole fruit	\$2.00

Freshly baked Muffins & Scones	Petite	Regular
SWEET	\$2.90	\$3.65
Blueberry & lemon muffin		VNF
Banana, chocolate chip & toffee mu	uffin	V
Raspberry & white chocolate muffir	1	VNF
Salted caramel muffin		VNF
Apple, cinnamon & custard muffin		VNF
Decadent chocolate & ganache mu	uffin	V
Freshly baked scones, strawberry jo & Chantilly cream	m	VNF
Freshly baked spiced date scones		VNF
SAVOURY	\$2.90	\$3.65
Bacon & cheese savoury muffin		NF
Mushroom & sundried tomato savo	ury muff	in VNF
Freshly baked cheese scones		VNF



= dairy free



= gluten free



= nut free



= vegetarian





BREAKS

Break option 1 - Select two items Break option 2 - Select three items Break option 3 - Select four items Individual / Additional items

\$7.00 per person \$10.50 per person \$14.00 per person \$3.65 per item

SWEET

Home baked Higgins cookie Traditional Danish pastries Friands with lemon icing Miniature cinnamon doughnuts Rich chocolate chip brownie Miniature cheesecake bites Selection of sweet slices Freshly baked scones, strawberry jam & Chantilly cream

NE(V) (V) Banana cake topped with chocolate ganache

Lemon cake with whipped cream cheese icing N Double chocolate ganache cake Caramelised molten custard-filled pastries

Freshly baked sweet muffins

dusted with cinnamon sugar

Freshly baked spiced date scones

Carrot cake with cream cheese icing

Blueberry & lemon Banana, chocolate chip & toffee Raspberry & white chocolate Salted caramel Apple, cinnamon & custard Decadent chocolate & ganache





SAVOURY

Freshly baked cheese scones Bacon & cheese savoury muffin Mushroom & sundried tomato savoury muffin Seasonal Mediterranean vegetable loaf with feta & basil Gourmet miniature quiche Traditional finger sandwiches Gourmet miniature sausage rolls Gourmet miniature pie selection Spiced pulled lamb, pea & ricotta filo pockets Moroccan chickpea & apricot filo pockets Vietnamese vegetable rice paper roll with peanut dipping sauce Vietnamese chicken rice paper rolls with Asian vegetables & peanut dipping sauce Middle-Eastern spiced chicken skewer with capsicum & cucumber yoghurt Parmesan arancini with tart quince paste

House made frittata

Roast vegetable & feta Asparagus & Squash Bacon & cheese Chorizo & Pea





















LIGHT & LUNCH

Lunch option 1 - Select one cold lunch box, one savoury item, one sweet item Lunch option 2 - Select one hot lunch box, one savoury item, one sweet item See savoury and sweet items under BREAKS

\$18.50 per person \$18.50 per person

\$11.00

FILLED CROISSANTS	\$6.90
Ham, cheese & tomato	NF
Smoked salmon, cream cheese & caper	NF
Bacon, sundried tomato & basil pesto	
Spinach, mushroom & feta	VNF
FILLED ROLLS	\$6.70
Grilled haloumi, spinach & baba ghanoush	VNF
Roast beef & sweet relish	NF
Streaky bacon, lettuce, tomato & mayo	NF
Ham & egg	NF
Smoked chicken & aioli	NF
SLIDERS	\$4.75
Spiced beetroot & chickpea patty with halou chilli jam	mi &
Chicken cordon bleu, ham & cheddar cheese	e NF
Beef, pickle, smoked cheese & aioli	NF
Crispy pork belly & beetroot relish	NF

= dairy free

= gluten free = nut free

= vegetarian = vegan LUNCH BOXES

Served cold

Shredded chicken, coriander lime rice, red onion, tomato, black beans, corn & guacamole burrito bowl

Shredded jackfruit, coriander lime rice, red onion, tomato, black beans, corn & quacamole burrito bowl

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

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

Pakora cauliflower salad with basil ranch dressing

Served hot

Malaysian style coconut beef curry with rice noodles

Malaysian style coconut pumpkin & chickpea curry with rice noodles

Middle Eastern lamb with roast seasonal vegetables & cous cous

Traditional pasta carbonara with bacon & mushroom

Crispy tofu & black bean stir fry

SUSHI - 2 per person \$3.95

Fresh salmon & avocado maki roll Fresh teriyaki chicken maki roll Fresh vegetable maki roll

VGGFDFNI

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

BBO chicken, basil & mozzarella

Pepperoni

Italian meatball

Hawaiian - smoked bacon bits, pineapple & mozzarella

Vegan

Slabs (15 slices)

\$36.00

\$154

Margherita

BBQ chicken, basil & mozzarella

Pepperoni

Italian meatball

Hawaiian - smoked bacon bits, pineapple & mozzarella

Vegan

GOURMET GRAZING BOARD

(Serves 8 people)

Blue cheese, truffle cheddar, cumin gouda, assorted crackers, fresh baguette, strawberries, grapes, olives, stuffed peppers, picante pepperoni, prosciutto, beetroot hummus and sweet chilli relish

PLATTERS

(Serves 15 people)

breads & crackers.

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 \$100

Gourmet cheese board - Three NZ gourmet cheeses, chutneys, dried fruit & roasted nuts, fresh grapes, gourmet

\$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 - macaroons, lamingtons, lemon tart nibbles, salted caramel brownie, meringue twirls, hokey pokey bites

\$140

Seasonal fruit platter

\$63

Wrap Platter - An assortment of gourmet wraps, available halved or cut into bitesized portions.

- Streaky bacon, lettuce & tomato
- Smoked chicken & aioli
- Grilled Haloumi, Spinach & Baba Ghanoush

Bite - sized \$52 Mid - sized \$98



= dairy free



= gluten free



= nut free



= vegetarian = vegan



BUFFETS

Dinner option 1 - Select one main, three sides & two desserts Dinner option 2 - Select two mains, three sides & two desserts Dinner option 3 - Select three mains, three sides & two desserts Lunch buffet - Select one main & two sides

\$50 per person \$60 per person \$70 per person \$34 per person

MAINS

Asian broccoli & tofu, spring onion, chilli, hoisin

All served with freshly baked dinner rolls and butter

SIDES

Hasselback potatoes

Housemade falafel patties, whipped hummus, tzatziki



Scalloped potato gratin with parmesan

Mashed potato with cream & garlic



Filled peppers, spiced rice, quinoa & lentils @ poppers



New potatoes, butter or olive oil & herbs



Market fresh fish, Thai green curry & vegetables



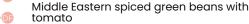
Spiced sauteed pumpkin



Roasted monkfish, green beans & prawn







Classic Ratatouille



Market fish, eggplant & pine nut caponata Ginger beef, seasonal Asian greens, water chestnuts, garlic & oyster sauce



Tradition Kiwi coleslaw, carrot, mayo & parsley@ V @ No



Grilled fillet steaks with cacciatore sauce



Fresh garden green salad with tomato, red onion & seasonal vegetables



Lamb shoulder, creamed polenta, grilled courgettes & black doris plumb chutney



Classical Caesar salad, croutons, boiled eaa, parmesan & anchovy dressing



Pork loin chops, apple, cabbage & calvados cream

Asian greens & fried wonton skins



Lemon orzo salad, feta & olive oil



Milk marinated chicken roasted with sage, lemon & cinnamon



Waldorf style apple, celery & walnuts salad

Broccoli & bacon salad, creamy balsamic



Parmesan crusted chicken breast with umami



dressing







= dairy free

cream sauce



= nut free = vegetarian



= vegan



CANAPES

Minimum selection three items Minimum 20 people

\$5.00 per item

SERVED HOT

Cornmeal crumbed arborio rice croquettes with truffle & parmesan

Onion bhaji with mango sauce

Miniature Yorkshire puddings with roast beef, horseradish & potatoes

Fried potato with pea puree & sundried tomato

Spiced beetroot & chickpea patty with haloumi &

Chicken cordon bleu, ham, cheddar, mustard aioli sliders

Beef, pickle, smoked cheese & aioli sliders

Crispy pork belly & beetroot relish sliders

DESSERT

Assorted macaroons

Salted caramel profiteroles

Individual swirls of rich chocolate mousse topped with chocolate flake

Vanilla cheesecake bites

Miniature pavlova, fresh fruit & whipped cream

Goat cheese with honey, peach jam, pistachio

Miniature pumpkin & ricotta filo cups with spiced honey

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

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

Fresh maki roll, assorted chicken teriyaki, salmon or vegetable

Tuna tataki with umami mayo, pickled vegetables & spring onion

Sesame crusted chicken with braised lettuce

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

SERVED COLD

& salted plum



= dairy free



= gluten free



= nut free





SET MENUS

Alternate drop option 1 - Two entree, two main, two dessert Alternate drop option 2 - Two entree, three main, two dessert Alternate drop option 3 - Three entree, three main, three dessert All served with freshly baked dinner rolls and butter Minimum 20 people

\$70 per person \$83 per person \$98 per person

ENTREE

Hot smoked salmon with edamame, potato, vegetable Julienne & rice noodle



Tortellini salad, cherry tomato, crisp shallot with aioli, mesclun & blue cheese



Goats cheese, date & pistachio tart

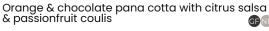
Moroccan lamb salad on Mediterranean cous cous



DESSERT

Apple & pear crumble, quinoa flakes, coconut, nuts & honey





Grand marnier iced souffle with almond biscotti

MAIN

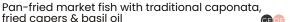
Beef fillet tournedos, buttered spinach & almonds, potato & parsnip mash, red wine jus and



Confit chicken leg, sliced green beans, mint & lemon casarecce, orange & Campari nage



Lamb mini rump with pea & potato puree, cherry tomato salsa & fried leek



fried capers & basil oil



Spinach, quinoa, red onion & vegan feta parcels



BBQ SET

SAUSAGE SIZZLE \$10.00

Minimum 50 people

Sausages, buttered bread slices, fried onion, coleslaw, tomato and BBQ sauce

GOURMET BBQ

\$34.00

Minimum 50 people

Tender Minute steak,



Succulent Lemon & Thyme Marinated Chicken,







Served with a selection of Gourmet Bread rolls,

Chef's choice seasonal salad,

A range of house-made sauces to compliment every bite.

= dairy free



= gluten free



= nut free = vegetarian



= vegan

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



HANGI SET

Hangi style manuka smoked buffet Minimum 50 people

from \$34.00 per person

MEAT (select two)

Chicken with stuffing

Chicken thigh

Chicken drumstick

Lamb saddles

Lamb chops

Pork striploin

Pork chop

INCLUDED

Bread and butter

Cabbage leaves

Potatoes

Carrots

Pumpkin

Kumara

SALAD (select three)

Traditional Kiwi coleslaw, carrot, mayo & parsley

Fresh garden green salad with tomato, red onion & seasonal vegetables

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

Lemon orzo salad, feta & olive oil

Broccoli & bacon salad, creamy balsamic

Waldorf style apple, celery & walnuts salad @ 1000











Rewana bread \$3.95 per person

Seafood chowder \$7.95 per person

Ika mata \$6.95 per person



= dairy free



= gluten free



= nut free



= vegan

