



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

Freshly brewed tea and coffee	\$3.60
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Mineral water

Still 500ml	\$3.30
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Sparkling 500ml	\$3.30
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Still 1.5L	\$5.50
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Sparkling 1.5L	\$5.50
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Juice

Orange, Apple, Pineapple, Cranberry

1 L Jug	\$8.00
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275ml bottle	\$4.00
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Soft drinks

Pepsi	\$3.00
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Pepsi Max	\$3.00
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7 Up	\$3.00
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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

English muffins \$7.80

Bacon and free range egg English muffin with relish & cheese

Cheese, tomato & mushroom English muffin (V)

Filled Croissants \$6.90

Ham, cheese & tomato (NF)

Smoked salmon, cream cheese & caper (NF)

Bacon, sundried tomato & basil pesto

Spinach, mushroom & feta (V NF)

Something Fruity

Fresh fruit salad with orange juice & mint (GF VC DF NF) \$5.65

Layered natural yoghurt & muesli parfait cups with berry compote (V) \$5.50

Fresh whole fruit (GF VC DF NF) \$2.00

Freshly baked Muffins & Scones Petite Regular

SWEET \$2.90 \$3.65

Blueberry & lemon muffin (V NF)

Banana, chocolate chip & toffee muffin (V)

Raspberry & white chocolate muffin (V NF)

Salted caramel muffin (V NF)

Apple, cinnamon & custard muffin (V NF)

Decadent chocolate & ganache muffin (V)

Freshly baked scones, strawberry jam & Chantilly cream (V NF)

Freshly baked spiced date scones (V NF)

SAVOURY \$2.90 \$3.65

Bacon & cheese savoury muffin (NF)

Mushroom & sundried tomato savoury muffin (V NF)

Freshly baked cheese scones (V 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.
Minimum order 10 people.

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 GF ✓
- Miniature cinnamon doughnuts NF ✓
- Rich chocolate chip brownie GF ✓
- Miniature cheesecake bites ✓
- Selection of sweet slices ✓
- Freshly baked scones, strawberry jam & Chantilly cream NF ✓
- Freshly baked spiced date scones NF ✓
- Carrot cake with cream cheese icing ✓
- Banana cake topped with chocolate ganache ✓
- Lemon cake with whipped cream cheese icing ✓
- Double chocolate ganache cake ✓
- Caramelised molten custard-filled pastries dusted with cinnamon sugar ✓
- Freshly baked sweet muffins**
- Blueberry & lemon NF ✓
- Banana, chocolate chip & toffee ✓
- Raspberry & white chocolate NF ✓
- Salted caramel NF ✓
- Apple, cinnamon & custard NF ✓
- Decadent chocolate & ganache ✓

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SAVOURY

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

Prices exclusive of GST.
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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

See savoury and sweet items under BREAKS

FILLED CROISSANTS

\$6.90

Ham, cheese & tomato

NF

Smoked salmon, cream cheese & caper

NF

Bacon, sundried tomato & basil pesto

Spinach, mushroom & feta

V NF

FILLED ROLLS

\$6.70

Grilled haloumi, spinach & baba ghanoush

V NF

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 haloumi & chilli jam

V NF

Chicken cordon bleu, ham & cheddar cheese

NF

Beef, pickle, smoked cheese & aioli

NF

Crispy pork belly & beetroot relish

NF

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LUNCH BOXES

\$11.00

Served cold

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

GF DF NF

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

GF VC NF

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

NF GF DF

Pakora cauliflower salad with basil ranch dressing

DF GF VC NF

Served hot

Malaysian style coconut beef curry with rice noodles

GF DF NF

Malaysian style coconut pumpkin & chickpea curry with rice noodles

GF VC NF

Middle Eastern lamb with roast seasonal vegetables & cous cous

DF

Traditional pasta carbonara with bacon & mushroom

NF

Crispy tofu & black bean stir fry

DF VC

SUSHI - 2 per person

\$3.95

Fresh salmon & avocado maki roll

GF DF NF

Fresh teriyaki chicken maki roll

DF NF

Fresh vegetable maki roll

VC GF DF NF

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



BBQ chicken, basil & mozzarella

Pepperoni

Italian meatball

Hawaiian - smoked bacon bits, pineapple & mozzarella

Vegan

Slabs (15 slices)

\$36.00

Margherita



BBQ chicken, basil & mozzarella

Pepperoni

Italian meatball

Hawaiian - smoked bacon bits, pineapple & mozzarella

Vegan

GOURMET GRAZING BOARD

(Serves 8 people)

\$154

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)

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 breads & crackers.

\$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 bite-sized portions.

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

Bite - sized \$52

Mid - sized \$98

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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
 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
 All served with freshly baked dinner rolls and butter

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

MAINS

Asian broccoli & tofu, spring onion, chilli, hoisin DF VG NF
 Housemade falafel patties, whipped hummus, tzatziki GF NF
 Filled peppers, spiced rice, quinoa & lentils GF VG 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

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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 VG
 Spiced sauteed pumpkin GF VG DF NF
 Mixed seasonal vegetables, olive oil & herbs GF VG DF NF
 Middle Eastern spiced green beans with tomato GF VG DF NF
 Classic Ratatouille GF VG DF NF
 Tradition Kiwi coleslaw, carrot, mayo & parsley GF V DF NF
 Fresh garden green salad with tomato, red onion & seasonal vegetables GF VG 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 GF
 Chocolate mousse GF
 Chocolate raspberry torte GF VG
 Dutch apple pie
 Cheesecake
 Fresh seasonal cut fruits GF VG DF NF

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

CANAPES

Minimum selection three items

Minimum 20 people

\$5.00 per item

SERVED HOT

Cornmeal crumbed arborio rice croquettes with truffle & parmesan

V 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

Spiced beetroot & chickpea patty with haloumi & chilli jam

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

VC GF DF

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

GF DF

Fresh maki roll, assorted chicken teriyaki, salmon or vegetable

NF DF

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

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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
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 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 VG NF

BBQ SET

SAUSAGE SIZZLE

Minimum 50 people

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

\$10.00

GOURMET BBQ

Minimum 50 people

Tender Minute steak, DF GF

Succulent Lemon & Thyme Marinated Chicken, DF

Gourmet Cumberland Sausages. DF GF

Served with a selection of Gourmet Bread rolls,

Chef's choice seasonal salad,

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

\$34.00

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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

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

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

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 VG 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

OPTIONAL

Rewana bread

\$3.95 per person

V NF

Seafood chowder

\$7.95 per person

NF

Ika mata

\$6.95 per person

GF NF

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Hangi minimum order 50 people.