



Clinical Education Centre and Marion Davis Library Catering Menus 2020

Please place your orders with the CEC

Here are some menu options, should anyone like more options please do not hesitate to contact the CEC Manager.

Costs are based on 20 pax and include delivery & collection. For lower numbers the price may need to be adjusted slightly to accommodate the delivery.

All food gets delivered on platters ready to unwrap and serve and comes with serviettes.

Prices are GST exclusive

Morning / Afternoon Tea

Minimum 20 pax
Delivery & collection included

MT / AT Option 1
2 selections
\$8.75 per person

MT/ AT Option 2
1 selection + fresh fruit
\$9.75 per person

MT / AT Option 3
3 selections
\$12.50 per person

Sweet

Muffins – Pear, Saffron and Brown Butter / Apple, Rhubarb, Cinnamon and Muscavado
Scones – Fijian Orange and Currant / Lemonade Scones with Anathoth Preserves
Selection of Mini Danish Pastries
Individual Spiced Honey Cakes
Portuguese Egg Custard Tarts
Dark Chocolate Brownie (Vegan)
White Chocolate, Coconut and Berry Friands (GF)
Banana, Apricot Tea Loaf with Hazelnut Streusel (GF)
Plum, Raw Cocoa, Walnut and Date Bites (GF)(Vegan)
Fresh Seasonal Fruit Skewers (GF)(Vegan)

Fresh Fruit Platter \$5.00 per person

Savoury

Croissants – Onion Jam, Feta, Basil and Bacon / Oak Smoked Salmon with Tomato and Rocket /
Roast Pepper, Haloumi and Baba Ghanoush (V)
Muffins – Basil and Courgette with Sundried Tomato / Sweet Potato, Parmesan and Pumpkin Seed
Scones – Sun-dried Tomato Pesto, and Olive (V) / Bacon, Chive and Corn Scone
Potato, Fetta and Rosemary Tart (V)
Smoked Salmon, Kumara, Lemon and Caper Quiche
Beef, Oregano and Sundried Tomato Sausage Roll
Chipotle Pumpkin, Sweetcorn and Pepper Taco Cup (GF) (V)
Roast Vegetable, Chorizo, Pesto, Caper and Haloumi Tartlet (GF)
Spiced Sweet Potato Hotcakes with Kachumber Salsa (GF) (Vegan)
Smokey Paprika Mushroom and Walnut Tart (Vegan)
Spinach and Herb Quiche with Tomato Kasundi (V)

Special dietary options available on request – surcharge may apply

All prices are gst exclusive

Working Luncheon

Minimum 20 pax
Delivery / collection included

WL Option 1	WL Option 2	WL Option 3
Choice of 3 items \$17.80 per person	Choice of 4 items \$20.70 per person	Choice of 5 items \$23 per person

Special dietary options available on request – surcharge may apply
Minimum order of 15 per item

Breads

Artisan Wild Wheat and Pandoro Filled Breads
Selection of Mini Wholemeal Sandwiches and Wraps (some Vegan)
Baked Shawarma Free Range Chicken Wrap with Garlic Yoghurt
Rosemary Roast Chicken, Grilled Capsicum & Brie in Caramelised Onion Bap
Asian Ham Baguette with Pickled Cucumber & Gem Lettuce (DF)
Portuguese Prego Beef Steak with Rocket & Green Piri Piri on Sour Dough (DF)
Harissa Roast Lamb, Slow Roast Tomato & Pea Hummus Wrap (DF)
Zahtar Grilled Pumpkin, Haloumi, Baby Spinach & Almond Labneh filled Pide (V)
Grilled Capsicum, Emmental & Saukraut Rubeen on Sour Dough (V)

Keto and Gluten Free Bread available on request

Savouries

Bacon, Roast Pumpkin, Spinach & Parmesan Quiche with Salsa Verde
Miso Shitake, Spring Onion & Wakame Quinoa Inari Sushi (GF) (Vegan)
Cauliflower, Cheddar, Cashew & Sesame Phyllo Cigar (V)
Chicken, Pumpkin and Sage Cornish Pasty
Merguez Lamb Sausage Roll with Tomato Jam
Potato, Rosemary, Cashew Cream Cheese & Caramelised Onion Tart (Vegan)
Sriracha and Lime Chicken Skewers with Lime Mayo (GF) (Keto)
Smoked Salmon, Potato, Parsley & Lemon Quiche

Individual Salad Cartons

Pacific Peanut Satay Chicken Salad with Green Beans & Sweet Potato (DF)
Feta and Harissa Roast Chicken, Baby Spinach, Pumpkin, Farro, Mint & Wolf Berry
Honey Roast Carrots, Dates, Frisee, Green Beans, Ptitim & Moroccan Dressing (Vegan)
Turmeric Spiced Coconut Quinoa, Roasted Cauliflower & Green Leaf Salad (GF)(Vegan)
Orange Glazed Champagne Ham, Whitloof, Walnuts, Haloumi & Green Grape (V) (GF)
Honey Mint Lamb with Nepalese Spice Onion, Potato and Cucumber Salad (GF)(DF)
Coffee Rubbed Beef Rump with Chimichurri Potatoes, Green Beans & Parsley (GF)(DF)
Hot Smoked Salmon, Soba Noodle, Cucumber, Spring Onion & Sesame (DF)
Cobb Egg Salad with Avocado, Bacon and Tomato (Keto)

Something Sweet

Today's Home-made Cake or Slice
Sweet Nibbles Platter – includes GF
Fresh Seasonal Fruit Platter

All prices are gst exclusive

Sample All Day Conference Menu

The items suggested in the following menu can be changed to suit your guest demographics
Specific menus and dietary requirement options available on request

If your conference is for more than one day then different menus of the same format will be substituted each day to ensure a variety of food is available.

Costs are based on min 30pax. For lower numbers the price may need to be adjusted slightly.

Included in these prices are the following services

- Staff on site to set up, serve and clean up to 8 hours per day
- All equipment required for the menus
- Tea and Coffee all day
- Iced Tea with Lunch only
- Delivery

Additional Options

Whole Fresh Fruit Bowl – to be made available all day	\$ 3.10 per person
All Day Iced Tea (3 litre)	\$ 10.20 per litre
Special Dietary available on request	\$5.50 pp surcharge

All prices are GST exclusive

Sample All Day Menu Option 1

Less than 50 pax	\$43.70 per person
50 - 100 pax	\$41.40 per person
100 – 200 pax	\$40.25 per person
200 +	\$38 per person

Registration

Tea and Coffee

Morning Tea

Homemade Lemonade Scones with Anathoth Preserves

Savoury filled Mini Croissant

Tea & Coffee

Iced Water

Working Luncheon

Selection of Wraps and Mini Wholemeal Sandwiches (some V)

Honey Roast Carrots, Dates, Frisee, Green Beans, Ptitim & Moroccan Dressing (Vegan)

Fresh Seasonal Fruit Platter

Tea & Coffee

Iced Tea

Ice Water

Afternoon Tea

Sweet Nibbles Platter – selection of petit daily baked delights (incl GF)

Tea & Coffee

Iced Water

All prices are GST exclusive

Sample All Day Menu Option 2

less than 50 pax	\$49.50 per person
50 – 100 pax	\$48.30 per person
100 – 200 pax	\$46.60 per person
200 +	\$43.70 per person

Registration

Tea and Coffee

Morning Tea

Sweet Potato, Parmesan and Pumpkin Seed Muffin (V)

Date and Walnut Teabread

Tea & Coffee

Iced Water

Working Luncheon

Harissa Roast Lamb, Slow Roast Tomato & Pea Hummus Wrap

Turmeric Spiced Coconut Quinoa, Roasted Cauliflower & Green Leaf Salad (GF)(Vegan)

Sriracha and Lime Chicken Skewers with Lime Mayo (GF)

Fresh Seasonal Fruit Platter

Tea & Coffee

Iced Tea

Ice Water

Afternoon Tea

Sweet Nibbles Platter – selection of petit daily baked delights (incl GF)

Tea & Coffee

Iced Water

Prepared and served by The Difference Catering Company

www.thedifference.co.nz

All prices are GST exclusive

Sample All Day Menu Option 3

less than 50 pax	\$52.90 per person
50 – 100 pax	\$50.60 per person
100 – 200 pax	\$48.30 per person
200 +	\$46.00 per person

Registration

Tea and Coffee

Morning Tea

Pear and Saffron Sweet Muffin

Chipotle Pumpkin, Sweetcorn and Pepper Taco Cup (GF) (V)

Tea & Coffee

Iced Water

Working Luncheon

Baked Shawarma Free Range Chicken Wrap with Garlic Yoghurt

Coffee Rubbed Beef Rump with Cos Lettuce, Chimichurri Potatoes, Green Beans and Parsley (GF)

Spinach and Herb Quiche with Tomato Kasundi (V)

Selection of Brown Rice Sushi (GF) (V)

Fresh Fruit Platter

Tea & Coffee

Iced Tea

Ice Water

Afternoon Tea

Sweet Nibbles Platter – selection of Petit daily baked delights (incl GF)

Tea & Coffee

Iced Water

All prices are GST exclusive

Prepared and served by The Difference Catering Company
www.thedifference.co.nz