

urban  
GOURMET

DELIVERY MENU

urban





BREAKFAST

## BREAKFAST

01

Design your menu from the items below. All breakfast items can be delivered at an additional charge. Prices are delivery and GST exclusive.

DF = Dairy free   EF = Egg free   GF = Gluten free   VG = Vegan   V = Vegetarian  
DFO = Dairy free option   GFO = Gluten free option   VO = Vegetarian option

### PASTRY

Fruit Danish

Croissant

Pain au chocolat

Cinnamon brioche

Almond croissant

Puff pastry, egg, bacon, sausage, cheese

### SWEET MUFFIN

Blueberry (DFO, GFO)

Chocolate

Lemon curd (DFO, GFO)

### FRITTATA

Bacon, egg (GF)

Tomato, basil, mozerella (GF, V)

Spinach, feta (GF, V)



BREAKFAST

02

BREAKFAST BAPS

- Bacon, fried egg
- Halloumi, baby spinach, thyme, field mushrooms (V)

TOASTED BAGELS

- Smashed avocado, beefsteak tomato, lemon oil (EF, V)
- Peanut butter, banana, chocolate shavings (EF, V)
- Herbed crème fraîche, smoked salmon, onion, dill (EF, V)
- Gluten free bagel (same options apply)

ADDITIONAL PER ITEM

PANINI

- Avocado, beefsteak tomato, tomato relish, wild rocket (DF, EF, V)
- Roasted mushroom, tomato chutney, sauté spinach (DF, EF, V)
- Bacon, egg, tomato, sauté spinach, homemade tomato sauce (DF)
- Rotisserie chicken, bacon, mozzarella, tomato, pesto (EF)
- Gluten free panini (same options apply)

ADDITIONAL PER ITEM

INDIVIDUAL POTS

- Fruit compote, natural yoghurt, toasted muesli (EF, V)
- Fruit compote, Greek yoghurt, granola (EF, V)
- Honey, Greek yoghurt, walnuts, mint (EF, V)
- Banana, chia seed breakfast custard (GF, VG)

BREAKFAST

03

GRAB & GO

Served in individual boxes

- Scrambled egg, sauté potatoes, sausages, bacon, vine ripened tomato (GF)
- Scrambled egg, sauté potatoes, roasted mushroom, sauté broccoli, vine ripened tomato (GF, V)
- Scrambled tofu, sauté potatoes, roasted mushroom, sauté broccoli, vine ripened tomato (GF, VG)
- Halloumi breakfast bap, tomato basil frittata, Danish pastry, seasonal fruit (V)
- Bacon egg breakfast bap, spinach feta frittata, Danish pastry, seasonal fruit
- Fruit salad, sweetened yoghurt with berry compote, selection of toasted nuts, croissant (V)

FRUIT

- Fruit skewers, passionfruit syrup (GF, VG)
- Fruit salad cup, sweetened coconut, toasted coconut (GF, VG)
- Fruit salad cup, honey lime dressing (DF, EF, GF, V)

SMOOTHIES

- Beet, lime, mint, chia seed (EF, V)
- Breakfast berries (EF, V)
- Green smoothie bowl, banana, spinach, avocado (EF, V)
- Tropical fruits, carrot, ginger, turmeric (VG)





MORNING & AFTERNOON TEA

01

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HOT SAVOURY

- Cheese, onion turnover (V)
- Ham, cheese quiche
- Bacon, egg frittata (GF)
- Tomato, basil, mozzarella frittata (GF, V)
- Spinach, feta frittata (GF, V)
- Beef empanadas, chimichurri
- Curry puffs, mango chutney
- Ham, cheese pinwheel
- Spinach, feta pinwheel (V)
- Roast vegetable flan (V)
- Bacon egg pie, streaky bacon, free range eggs
- Mince, cheese pie
- Wild mushroom, Gruyere pie (V)
- Pork sausage roll, tomato relish
- Thai chicken sausage roll, sweet chilli sauce
- Beef sausage roll, tomato sauce
- Vegetarian sausage roll, pumpkin, feta (V)
- Petite ham, cheese croissant
- Petite cheese, tomato croissant (V)
- Malaysian chicken skewers, satay sauce (GF)
- Salmon skewers, salsa verde (GF)
- Lamb kofta, tzatziki dressing (GF)



MORNING & AFTERNOON TEA

02

COLD SAVOURY

- Selection of club sandwiches (VO)
- Selection of gluten free club sandwiches (VO)
- Vietnamese rice rolls, nam jim dressing (DF, GF, VO)
- Selection of sushi (GFO, VO)
- Cheese scones
- Selection of savoury muffins

SWEET MUFFIN

- Blueberry (DFO, GFO)
- Chocolate
- Lemon curd (DFO, GFO)

BISCUITS

- Chocolate chip cookie
- Salted caramel biscuit
- Anzac biscuit
- Gingernut
- Afghan
- Selection of French macarons (GF)

MORNING & AFTERNOON TEA

03

SLICES, LOAVES & MORE

- Tahini brownie (GF)
- White chocolate miso brownie
- Banana loaf (DFO, GFO)
- Carrot cake loaf
- Sweet scones
- Lamingtons, assorted flavours (DFO, GFO)
- Blueberry friand
- Raspberry friand
- Lime, pecan, maple friand
- Doughnuts, assorted flavours

FRUIT

- Fruit skewers, passionfruit syrup (GF, VG)
- Fruit salad cup, honey lime dressing (DF, EF, GF, V)





LUNCH

## LUNCH

01

Design your menu from the items below. All lunch items can be delivered at an additional charge. Prices are delivery and GST exclusive.

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### WRAPS

Chicken, egg, parmesan, Caesar dressing, anchovies, cos lettuce

Pulled lamb, tzatziki dressing, cucumber, tomato, mesclun (EF)

Pulled beef brisket, baby rocket, horseradish cream, sweet pickle (EF)

Sliced cured salmon, cream cheese, onion, dill, caper mayo (EF)

Hummus, roasted beetroot, aioli, pickled vegetables (DF, V)

Gluten free tortilla wraps (same options apply)

ADDITIONAL PER ITEM

### SANDWICHES

Roast chicken, ranch dressing, cos, American slaw, cheesy pide (EF)

Pulled beef, horseradish cream, mesclun, cornichons, focaccia (EF)

Roast pork, sliced ham, American mustard, pickled cucumber, toasted sourdough

Banh mi, duck pate, chilli, cucumber, Vietnamese mint, coriander, tamarind dressing, baguette

Egg, mayo, cucumber, dill, rye bread (V)

Hummus, grilled halloumi, roasted capsicum, basil pesto, ciabatta (EF, V)

Cheddar cheese, pickled onion, tomato, grilled ciabatta (EF, V)

Sandwich of the month (Chef's choice that changes monthly)

Gluten free bread (same options apply)

ADDITIONAL PER ITEM



LUNCH

02

Design your menu from the items below. All lunch items can be delivered at an additional charge. Prices are delivery and GST exclusive.

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SALADS

- Greek salad, olives, cucumber, capsicum, onion, feta, mustard vinaigrette (GF, V)
- Caesar salad, roast chicken, egg, anchovies, Caesar dressing, croutons
- Thai beef salad, sliced beef, coriander, cucumber, chilli, Vietnamese mint (EF)
- Niçoise salad, tuna, capsicum, egg, tomato, balsamic dressing, cos lettuce (GF)
- Asian slaw, red cabbage, Chinese cabbage, chilli, vinegar, coriander, sesame seed (GF, VG)
- Vegan cobb salad, avocado, corn, radish, tomato, tofu, cucumber, garlic mayo (GF, VG)
- Salad of the month (Chef's choice that changes monthly)
- Side salad (same options apply)

SIDES

- Thyme roast potatoes (EF, GF, V)
- Roast root vegetables (EF, GF, V)
- Sauté broccoli, green beans (GF, VG)
- Scented steamed rice (GF, VG)
- Side salad (same options apply)





LUNCH PACKAGES

03

Lunch packages consist of items from the previous individual lunch and sweet menus.  
Please refer to the lunch and sweet menus to make your choice of lunch, salad and sweet selection.  
All lunch items can be delivered at an additional charge. Prices are delivery and GST exclusive.

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INDIVIDUAL BOXES

*Your choice of the following lunch selection served with Chef’s choice side salad, sweet selection and piece of seasonal fruit*

Wrap selection *(see page 11)*

Sandwich selection *(see page 11)*

COLD LUNCH SETS

*Your choice of the following lunch selection served with your choice of salad and sweet selection*

Wrap selection, salad selection, sweet selection *(choose 1 of each)*

Sushi *(3 PIECES)*, Vietnamese rice paper roll, salad selection, sweet selection *(choose 1 of each)*

Sandwich selection, salad selection, sweet selection *(choose 1 of each)*

Panini selection, salad selection, sweet selection *(choose 1 of each)*

LUNCH PACKAGES

04

HOT LUNCH SETS

*Your choice of hot lunch selection served with your choice of side, salad and sweet selection*

Slow roasted lamb shoulder, mint sauce *(DF, EF, GF)*

Roast pork belly, piquillo peper sauce *(DF, EF, GF)*

Country roast chicken, gravy, whole grain mustard *(EF)*

Bbq beef brisket, salsa verde, horseradish cream *(EF, GF)*

Teriyaki glazed salmon, pickled cucumber *(DF, EF, GF)*

Miso glazed salmon, pickled seaweed *(DF, EF, GF)*

Spicy tofu, pickled mushrooms, vegetable fried rice *(DF, GF, V)*

Cauliflower mac & cheese *(EF, V)*

Eggplant & zucchini vegetable bake, rich Provencal sauce *(GF, VG)*

Turmeric cauliflower steak, chimichurri dressing *(GF, VG)*

Braised pumpkin, spiced coconut dressing *(GF, VG)*

Potato rosti, pea, mint pesto *(GF, V)*





## ALL DAY CATERING PACKAGES

01

All day catering menus consist of items from the morning & afternoon tea and lunch menus. Please refer to them to make your choice of lunch selection, morning tea and afternoon tea. All day catering items can be delivered at an additional charge. Prices are delivery and GST exclusive.

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### ALL DAY CATERING - COLD SETS

*Your choice of cold lunch selection, morning tea (choose 2), afternoon tea (choose 2)*

Wrap selection, *morning tea (choose 2), afternoon tea (choose 2)*

Sushi (3 PIECES), Vietnamese rice paper roll, *morning tea (choose 2), afternoon tea (choose 2)*

Sandwich selection, *morning tea (choose 2), afternoon tea (choose 2)*

Panini selection, *morning tea (choose 2), afternoon tea (choose 2)*

### ALL DAY CATERING - HOT SETS

*Your choice of hot lunch selection, morning tea (choose 2), afternoon tea (choose 2)*

Slow roasted lamb shoulder, *morning tea (choose 2), afternoon tea (choose 2)*

Roast pork belly, *morning tea (choose 2), afternoon tea (choose 2)*

Country roast chicken, *morning tea (choose 2), afternoon tea (choose 2)*

Bbq beef brisket, *morning tea (choose 2), afternoon tea (choose 2)*

Teriyaki glazed salmon, *morning tea (choose 2), afternoon tea (choose 2)*

Miso glazed salmon, *morning tea (choose 2), afternoon tea (choose 2)*

Spicy tofu, *morning tea (choose 2), afternoon tea (choose 2)*

Cauliflower mac & cheese, *morning tea (choose 2), afternoon tea (choose 2)*

Eggplant & zucchini vegetable bake, *morning tea (choose 2), afternoon tea (choose 2)*

Turmeric cauliflower steak, *morning tea (choose 2), afternoon tea (choose 2)*

Braised pumpkin, *morning tea (choose 2), afternoon tea (choose 2)*

Potato rosti, *morning tea (choose 2), afternoon tea (choose 2)*





SWEETS

## SWEETS

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01

All sweet items can be delivered at an additional charge.  
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### BISCUITS

Chocolate chip cookie

Salted caramel biscuit

Anzac biscuit

Gingernut

Afghan

Selection of French macarons (GF)

### SLICES, LOAVES & MORE

Ginger crunch, pistachios

Tahini brownie (GF)

White chocolate miso brownie

Urban rocky road (DF, GF)

Raspberry jam, coconut slice

Salted caramel slice (GF)

Salted caramel, raspberry, chocolate slice

Coconut, plum slice

Chocolate, pretzel, peanut butter slice

Coco, raspberry, quinoa slice

Bliss balls (VG)

Éclairs



SWEETS

02

- CAKES
- Blueberry friand
  - Raspberry friand
  - Lime, pecan, maple friand
  - Lamingtons (DFO, GFO)
  - Lime, yoghurt, olive oil cake
  - Sour cherry streusel cake
  - Carrot cake
  - Banana cake
  - Spiced parsnip, walnut, honey cake
  - Chocolate chip cake
  - Orange, almond cake
  - Chocolate mud cake
  - Molten chocolate cake
  - Passionfruit cheesecake
  - New York cheesecake, berry compote



PLATTERS



GRAZING PLATTERS

01

Select from our recommended menus below. All platters can be delivered at an additional charge. Prices are delivery and GST exclusive.

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PLATTERS

New Zealand cheese platter  
*Selection of New Zealand cheeses, Kikorangi blue, Tuteremoana cheddar, Brie, Ramara, grapes, quince paste, honeycomb, lavosh, crackers, crostini*

Hot smoked salmon platter  
*Half side hot smoked salmon, herbed crème fraiche, pickled cucumber, Midnight Baker bread*

Seafood platter  
*Garlic & herb tiger prawns, sliced cured salmon, marinated mussels, kokoda raw fish salad with coconut cream, chipotle sauce, aioli sauce, lemons, herbed cream cheese, salsa verde, sliced sour dough*

Sushi platter  
*Selection of Maki sushi, nigiri, pickled ginger, soy sauce, wasabi, pickled seaweed*

Bread & dips platter  
*Selection of artisan breads, sourdough, ciabatta, rye, farmers loaf, baguette, focaccia, selection of homemade dips*

Vietnamese rice paper rolls platter  
*Pickled prawn, Peking chicken, vegetarian nam prik, hoisin sauce, sriracha*

GRAZING PLATTERS

02

Charcuterie platter  
*Chicken liver pate, sliced prosciutto, coppa, salami, chorizo, balsamic onions, cornichons, grilled artichoke, piccalilli, basil pesto, chutney, capers, parmesan pieces, toasted brioche loaf, Turkish pide, sliced baguette*

Deli platter  
*Selection of New Zealand cheeses, Kikorangi blue, Tuteremoana cheddar, Brie, grapes, quince paste, honeycomb, pickled vegetables, seasonal dips, crackers, tortilla crisps, flatbread, sourdough, ciabatta, rye*

Savoury platter  
*Sausage rolls, frittatas, curry puffs, cheese onion turnovers, beef empanadas, tomato sauce, aioli, tomato relish, chutney*

Vegan antipasti platter  
*Pickled vegetables, grilled artichokes, marinated olives, sundried tomatoes, chilli roasted mushrooms, gherkins, balsamic onions, selection of homemade dips, selection of artisan bread*

Bruschetta platter  
*Crushed pea & ricotta bruschetta (v);  
Smashed avocado & tomato bruschetta (v);  
Mascarpone horseradish crème, sauté onions & beef bruschetta;  
Cured salmon, herbed cream cheese, pickled onion & dill bruschetta;  
Pulled chicken, corn apricot paste, bacon crumb & aioli bruschetta*



## GRAZING PLATTERS

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03

### Mini doughnut platter

*Choc hazelnut, apple, berry, caramel, mini tropezienne*

### Éclair platter

*Selection or gourmet éclairs, Chantilly cream, chocolate sauce, berry coulis*

### Fresh fruit platter - small

*Selection of seasonal fruit, berry yoghurt*

### Fresh fruit platter - large

*Selection of seasonal fruit, berry yoghurt*

### Whole fruit bowl

*Selection of seasonal fruit*







BEVERAGES

Design your menu from the items below. All beverages can be delivered at an additional charge. Prices are delivery and GST exclusive.

TEA & COFFEE

*This includes thermos, coffee, tea caddie, stirrers and disposable cups*

Delivery tea & coffee (single service)

Delivery tea & coffee (all day service)

NON ALCOHOLIC

Karma Cola Range (*Cola, Sugar Free Cola, Lemmy Lemonade, Gingerella Ginger Ale*) 300ML

Karma Kombucha (*Lemon Ginger, Mango Passionfruit*) 330ML

Antipodes Still Water 1L

Antipodes Sparkling Water 1L

Homegrown Cold Pressed Juice Range (*Orange, Apple, Cranberry*) 2L



## FAQ'S

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01

### HOW DO I PLACE AN ORDER?

You are welcome to place an order by email ([info@urbangourmet.co.nz](mailto:info@urbangourmet.co.nz)) or phone (09 366 3086). Our sales team are in the office Monday to Friday 8:30am – 5:00pm and can respond to your enquiries during this time.

### HOW MUCH NOTICE DO I NEED TO GIVE TO PLACE AN ORDER AND WHAT IS THE MINIMUM ORDER?

We require all orders to be confirmed by 11am two business days prior to delivery. Confirmation for weekend orders is needed by Wednesday at 11am. The minimum order is \$200 on weekdays and \$500 on weekends (GST exclusive).

### WHAT INFORMATION DO I NEED TO PLACE A DELIVERY ORDER?

The key pieces of information we require are meal service (morning tea, lunch, etc), dietary requirements, number of guests, timing and delivery location. The more information the better!

### HOW MUCH IS DELIVERY AND WHAT HOURS DO YOU DELIVER?

Urban Gourmet delivery fees start at \$25.00 for central Auckland. We can deliver outside this area for an additional charge. Weekend deliveries incur an additional cost. Our regular delivery hours are 7:30am - 5:30pm. Deliveries outside these hours can be arranged.

### HOW IS THE FOOD SERVED?

All food is delivered on plates ready to be served with napkins. We can provide biodegradable cutlery and plates if you require them. We are also happy to deliver items hot at no additional cost. Hot items are delivered in poly bins to ensure food remains at the correct temperature for up to 30 minutes.

## FAQ'S

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02

### DOES MY QUOTE INCLUDE STAFF?

Delivery quotes do not include the cost of staff. If you require a serviced function this can be arranged. The minimum hire period for a staff member is four hours. Costs quoted for staff include time engaged during setup, function duration and pack out. If required, these will be detailed in your quote.

### HOW DO I PAY FOR MY ORDER?

All new clients are required to fill in a “new client form” and prepay for their first order. Once client details are on file and the first order has been completed, we are happy to invoice after the event moving forward.

### HOW CAN I CANCEL MY ORDER?

Cancellation within 24 hours of the scheduled delivery time will incur a 100% charge of the arrangements to date, including ordered and prepared food and rostered staff. Deliveries must be cancelled a minimum of 24 hours before the event or the full cost of the catering will be charged to the client.

### DO YOU CATER FOR SPECIAL DIETARY REQUIREMENTS?

Yes, we do. There is a wide selection of menu items that cover gluten free, dairy free, vegetarian and vegan requirements. If you require more specialised dietary requirements, please let us know and we will do our best to accommodate your needs.







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GOURMET



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