



urban
GOURMET

CORPORATE
MENU



BREAKFAST

Minimum order of 10 per item. Dietaries catered for separately.

Compostable side plates and cutlery are available as add ons if required.

Prices are delivery and GST exclusive.

PASTRY

Croissant, butter and preserves

Almond croissant

Lemon croissant

Cinnamon and pecan brioche

Pain au chocolat

Selection fruit Danish

SAVOURY

Mini croissant, champagne ham, Edam cheese, tomato relish

Mini croissant, tomato, Edam cheese (V)

Potato herb rosti, smoked salmon, dill crème fraiche (G)

BAPS

Bacon, fried egg, tomato relish

Zany Zeus haloumi, baby spinach, herb pesto (V)

INDIVIDUAL POTS

Bircher muesli, berry, apple, shaved coconut

Tropical fruits, star anis syrup, mint Greek yoghurt (G)

Banana, chia seed breakfast custard (G, VG)

D = Made without dairy G = Made without gluten GO = Made without gluten option
V = Vegetarian VO = Vegetarian option VG = Vegan VGO = Vegan option

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.



SAVOURIES

Minimum order of 10 per item. Dietaries catered for separately.

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HOT

Beef sausage roll, tomato sauce

Smoked pulled pork sausage roll

Chicken sausage roll, pine nuts, herbs, sweet chilli sauce

Pumpkin and feta sausage roll (V)

Ham and cheese pinwheel

Spinach and feta pinwheel (V)

Beef brisket and aged cheddar pie

Piri piri chicken pie

Smoked fish, potato top pie

Wild mushroom and Gruyere pie (V)

Bacon and egg pie

Caprese quiche, bocconcini, vine tomatoes, basil, baby spinach (V, GO)

Champagne ham frittata, sweet potato, cheddar (G)

Green vegetable frittata, broccoli, kale, potato, feta (G, V)

Moroccan chicken skewer, coriander, sumac, yoghurt (G)

Thai style fish cakes, sweet chilli sauce 2 PER PERSON (G)

PLANT-BASED

Vegan sausage roll, tomato relish (VG)

Roast mushroom empanada, garlic, spinach, vegan cheese (VG)

Lentil falafel, vegetables, herbs, tomato kasundi (G, VG)

Potato rosti, eggplant, vegan aioli (G, VG)

COLD

Selection of club sandwiches, assorted fillings 2 PER PERSON (GO, VO, VGO)

Selection of mini rolls, assorted fillings (VO, VGO)

Vietnamese rice paper rolls, nam jim dressing 2 PER PERSON (D, G, VGO)

Selection of sushi 2 PER PERSON (GO, VO, VGO)

Spinach and feta muffin (V)

Cheese scone, aged cheddar, salted butter (V)

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SWEETS

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MUFFINS AND SCONES

Blueberry muffin (GO)

Dark chocolate muffin

Classic scone, berry jam, mascarpone cream

BISCUITS

Chocolate chip 2 PER PERSON

Afghan 2 PER PERSON

Salted caramel 2 PER PERSON

Anzac 2 PER PERSON

OUR KIWI CLASSICS

Chocolate brownie

Ginger crunch, pistachios

Urban rocky road (G)

Salted caramel slice (G)

Carrot cake, cream cheese icing

Banana cake, caramel ganache

Fruit friand (G)

URBAN PATISSERIE

Milk chocolate and salted caramel éclair

Kafir lime Bavarian cream cloud, raspberry compote (G)

Passionfruit and mango mousse, chocolate madeleine, tropical salsa

Lemon meringue bombe

Our tiramisu, sable biscuit, mascarpone mousse, infused single blend coffee cream (G)

Paris-Brest, choux pastry, praline cream, flaked almonds



SWEETS

PLANT-BASED

Chocolate brownie (G, VG)

Apple and almond tart (G, VG)

Vegan berry muffin (G, VG)

Lemon curd and raspberry compote, lemon sable, meringue (VG)

Bliss balls 2 PER PERSON (G, VG)

FRUIT

Seasonal fruit skewers (G, VG)

Seasonal fruit platter SERVES 10-20 (G, VG)

BOXED SWEETS

French macarons 24 PIECES (G)

Assorted profiteroles 24 PIECES

Assorted mini doughnuts 24 PIECES

Selection of dainty sweets from the Urban patisserie 30 PIECES



LUNCH

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WRAPS 10" WRAP CUT IN HALF PER PERSON

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

Piri piri chicken, chermoula, rocket, spiced rice, charred peppers (D)

Pulled lamb, tzatziki dressing, cucumber, tomato, mesclun

Prawn cocktail, iceberg lettuce, lemon mayo, tabasco, avocado

Smoked pork hock, seeded mustard, pickled red cabbage

Hoisin tofu, spring onion, cucumber, watercress (VG)

Zany Zeus haloumi, smoked eggplant, roasted capsicum, basil pesto (V)

Wrap made without gluten (G) SAME OPTIONS APPLY

SANDWICHES

Chipotle chicken, miso aioli, cos, tomato, cheesy pide

Three pepper rub roast beef, Mandy's horseradish, mesclun, cornichons,
mini baguette

Smoked pork hock, mustard, orange pickled cabbage and apple, ciabatta

Salami, mesclun, tomato, pickled onions and vegetables, provolone,

sunflower seed roll

Country ham, vintage cheddar cheese, piccalilli, garlic aioli, mini baguette

Creamy mushroom, avocado, feta, baby greens, sunflower seed roll (V)

Zany Zeus haloumi, smoked eggplant, roasted capsicum, basil pesto,

ciabatta (V)

Hummus, roasted beetroot, vegan aioli, pickled vegetables, mini

baguette (VG)

Sandwich made without gluten (G) SAME OPTIONS APPLY



LUNCH

SHARED SALAD BOWLS SERVES 6-8, COMPLETE WITH SERVE WARE

Barbecued chicken thigh, mint, blackened corn, avocado coriander,
lime dressing (D, G)

Hot smoked salmon, baby potato salad, caper mayo, parsley,
watercress (D, G)

Caesar salad, pancetta, egg, anchovies, Caesar dressing, croutons
Orzo pasta, cherry tomato, zucchini, smoked paprika dressing, thyme,
parmesan (V)

Green salad, iceberg lettuce, cucumber, artichoke, olives, sliced
almonds, vinaigrette (V)

Moroccan beans and vegetable salad, tahini, radish, rocket, parsley (G, VG)

Asian sesame noodles, pickled cabbage, edamame, tamari mushrooms,
sprouts, ginger and sesame dressing (VG)

Escalivada chargrilled vegetable, baby spinach, sherry vinegar dressing (G, VG)

SOLO SALAD BOWLS

Barbecued chicken thigh, mint, blackened corn, avocado coriander,
lime dressing (D, G)

Hot smoked salmon, baby potato salad, caper mayo, parsley,
watercress (D, G)

Caesar salad, pancetta, herb roasted chicken, egg, anchovies, Caesar
dressing, croutons

Teriyaki tofu, Asian sesame noodles, pickled cabbage, edamame,
tamari mushrooms, sprouts, ginger and sesame dressing (VG)

POKÉ BOWLS

Sticky rice, cucumber, edamame, shredded cabbage, avocado, garden
leaves, pickled ginger, kewpie, lemon, soy miso dressing (D, G)

With a choice of

Teriyaki pulled chicken

Citrus salmon

Marinated tofu (VG)



GRAZING BOXES

Compostable side plates and cutlery are available as add ons if required.

Prices are delivery and GST exclusive.

New Zealand and international cheese box SERVES 10

Selection of hard, soft and blue cheeses, grapes, quince paste, fig jam, honey, lavosh, crackers, walnut bread (V)

Deli box SERVES 10

Heritage Coppa, Milano salami, potted chicken liver pate, prosciutto, Brie and Manchego cheese, grapes, quince paste, honey, onion marmalade, Spanish green olives, seasonal dips, crackers, flatbread, sourdough, ciabatta

Hot smoked salmon box APPROX. 600G

Half side hot smoked salmon with a ginger and apricot crust, herbed crème fraiche, hot horseradish sauce, capers, Gisborne lemon cheek, sourdough

Garden vegan box SERVES 10

Chargrilled Mediterranean vegetables, vegetable crudités, garlic mushrooms, artichokes, Vietnamese rice paper rolls, marinated vegan feta, selection of dips and chutney, garlic herb crostini (VG)

Middle Eastern veggie mezze box SERVES 10

Pickled vegetables, Zany Zeus haloumi, Shahab hummus, baba ganoush, stuffed vine leaves, marinated olives, chili roasted mushrooms, tabouleh salad, balsamic onions, Turkish pide (V)

Bread and dips box SERVES 10

Selection of artisan breads, sourdough, ciabatta, rye, farmers loaf, baguette, focaccia, selection of homemade dips (V)

SHARING BOXES

Compostable side plates and cutlery are available as adds on if required.

Prices are delivery and GST exclusive.

Mini roll box 16 PIECES

Chef's selection of assorted mini rolls

Sandwich box 40 PIECES

Chef's selection of assorted wraps and club sandwiches (GFO)

Sushi box 50 PIECES

Selection of nigiri sushi, maki rolls, pickled ginger, soy sauce, wasabi

Veggie sushi box 50 PIECES

Selection of vegetarian nigiri sushi, maki rolls, pickled ginger, soy sauce, wasabi (G, VGO)

Vietnamese rice paper rolls box 50 PIECES

Selection of Vietnamese rice paper rolls, nam jim dressing, hoisin sauce, sriracha (D, G, VGO)

Savoury box 32 PIECES

Smoked pulled pork sausage rolls, piri piri chicken pies, beef brisket and aged cheddar pies, ham and cheese pinwheels, tomato sauce, onion relish

Garden savoury box 32 PIECES

Pumpkin and feta sausage rolls, mushroom and Gruyere pies, spinach and feta pinwheels, bocconcini and vine tomatoes Caprese quiche, onion relish, Culley's hot sauce (G)

Urban classics box 32 PIECES

Beef brisket and aged cheddar pies, mushroom and Gruyere pies, ham and cheese pinwheels, bocconcini and vine tomatoes Caprese quiche, tomato sauce, onion relish



BEVERAGES

Prices are delivery and GST exclusive.

SOFT DRINKS

Coca Cola 330ML

Coca Cola Zero Sugar 330ML

Schweppes Old Fashioned Lemonade 330ML

Schweppes Classic Ginger Beer 330ML

Schweppes Lemon Lime & Bitters 330ML

JUICE AND WATER

Almighty Sparkling Water Pear 330ML

Almighty Sparkling Water Passionfruit 330ML

Almighty Sparkling Water Yuzu & Lime 330ML

Almighty Sparkling Water Peach & Ginger 330ML

Antipodes Still Water 1L

Antipodes Sparkling Water 1L

Homegrown Cold Pressed Orange Juice 2L

Homegrown Cold Pressed Apple Juice 2L

Homegrown Cold Pressed Cranberry Juice 2L

FAQ'S

HOW DO I PLACE AN ORDER?

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

HOW MUCH NOTICE DO I NEED TO GIVE TO PLACE AN ORDER?

We require all orders to be confirmed by 11 am, three working days prior to delivery.

DO YOU HAVE MINIMUM ORDER REQUIREMENTS?

A minimum spend of \$300.00, excluding delivery and GST, is required. Further, there is a minimum order of 10 per menu item (platters excluded).

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 \$35.00 for central Auckland. We can deliver outside this area for an additional charge. Our regular delivery hours are 7:30am to 5:30pm. Deliveries outside these hours can be arranged.

HOW IS THE FOOD SERVED?

As part of our commitment to reducing single-use items, our food is delivered in reusable wooden boxes or on platters ready to be served. We can 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.

DOES MY ORDER COME WITH PLATES AND CUTLERY?

Urban Gourmet is committed to minimising our environmental footprint and therefore we do not send single-use utensils as a standard. If you do require plates or cutlery, we offer a compostable option at \$0.25 each per side plate and \$0.15 each per knife, fork, or spoon. Napkins are provided with your order.

FAQ'S

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.

CAN I CANCEL MY ORDER?

Cancellation within 48 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 are made without gluten, made without dairy, and suit vegetarian and vegan requirements. If your dietary requirements are more specialised, please let us know and we will do our best to accommodate your needs. Please note our meals are prepared in a kitchen that handles gluten, dairy, egg, soy, fish, shellfish, tree nuts, peanuts, sesame, sulphites and lupin and may contain traces of allergen residues.

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