



urban
GOURMET

CORPORATE MENU

BREAKFAST | PARAKUIHI



Minimum of 12 per menu item. Boxes will come in sets of 12, 24 and 36 items.
Dietaries catered for separately.
Compostable side plates and cutlery are available as add ons if required.
Prices are delivery and GST exclusive.

PASTRY

Croissants, butter & preserves (N)

Pain au chocolate (N)

Fruit Danish (N)

SAVOURY

Mini croissant, champagne ham, Swiss cheese, tomato relish

Mini croissant, tomato, spinach, feta (V)

BREAKFAST BUN GLUTEN FREE OPTION AVAILABLE

Streaky bacon, fried egg, tomato relish, cheese

Halloumi, roasted field mushroom, baby spinach, herb pesto (V)

Scrambled tofu, avocado, baby spinach, tomato relish (VG)

INDIVIDUAL POTS

Bircher muesli, berry, apple, shaved coconut (G, D, N)

Seasonal fruit salad, vanilla syrup (G, VG, N)

Chia breakfast custard, fresh pineapple, tropical coulis (G, VG, N)

D Made without dairy
G Made without gluten

V Vegetarian
VG Vegan

N Made without nuts

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



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MUFFINS

Blueberry (G)

Apple crumble

Raspberry

Chocolate

COOKIES 2 PER SERVE

Chocolate chip (N)

Milk chocolate, hazelnut

Raspberry, matcha (N)

Anzac (N)

Chia, pecan (G)

OUR KIWI CLASSICS

Chocolate brownie (N)

Ginger crunch

Rocky road (N)

Caramel slice (G, N)

Carrot cake, cream cheese

Banana cake, caramel ganache

Scone, jam & cream

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COLD SAVOURY

Selection of club sandwiches, assorted fillings 2 PER PERSON

Selection of sushi 2 PER PERSON

Sautéed mushroom & herb goat cheese crêpe (v)

Spinach, feta muffin (v)

Cheese scone, salted butter (v)

Vietnamese rice paper rolls, nam jim dressing (G, D) 2 per person

SAUSAGE ROLLS & PINWHEELS

Beef sausage roll, tomato sauce

Chicken sausage roll, capsicum & apricot chutney

Ham, cheese pinwheel

Spinach, feta pinwheel (v)

Cheesy-mite pinwheel (v)

PIES

Chicken, leek, tarragon

Pork, watercress

Steak, ale, aged cheddar

Caprese quiche, bocconcini, vine tomatoes, basil, baby spinach (v)

Wild mushroom, Gruyere cheese (v)

FRITTATA

Spinach, roasted red pepper, feta (G, V, N)

Champagne ham, new potato, cheddar (G, N)

Hot smoked salmon, broccoli, cream cheese, dill (G, N)

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PLANT BASED | KAI TIPU



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SWEET

Chocolate slice (G, VG, N)

Pear & almond slice (G, VG)

Berry muffin (G, VG)

Coconut, chocolate fingers (G, VG, N)

Seasonal fruit skewers (G, VG)

SAVOURY

Sundried tomato, baby spinach, vegan feta pinwheel (VG, N)

Kimchi, "Impossible meat", potato & coriander empanada (VG, N)

Cauliflower, pea & potato pakora, coconut raita 2 PER PERSON (G, VG, N)

Kūmara, herb & black bean sausage roll, eggplant chutney (VG)

Pumpkin, coconut, red curry pie (VG)

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LUNCH | TINA



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6" WRAPS ((MADE WITHOUT GLUTEN AVAILABLE FOR ADDITIONAL \$1)

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

Streaky bacon, iceberg, smoked cheddar, tomato, avocado, chipotle mayo

Beef brisket, tomato, classic Kiwi slaw, onion jam

Tikka masala paneer, pickled red onion, red cabbage, coriander, cucumber,
mango chutney (v)

Fennel roasted mushroom, sauerkraut, Catalina dressing, pickles, vegan cheese (VG)

BUILD YOUR OWN SANDWICH ((MADE WITHOUT GLUTEN AVAILABLE FOR ADDITIONAL \$1)

CHOOSE YOUR BREAD:

Ciabatta

Turkish Pide

Roast chicken, brie, butter lettuce, mayonnaise, cranberry relish

Beef brisket, caramelised onions, Swiss cheese, tomato, rocket

Roast lamb, rosemary infused goat cheese, rocket, tomato, "Rescued kitchen"
green tomato chutney

Champagne ham, Swiss cheese, piccalilli, aioli, mesclun

Grilled halloumi, maple roasted kumara, mesclun, chilli jam (v)

Blackened eggplant, roasted pepper, carrot, rocket, basil pesto (v)

Harissa tofu, roasted butternut, hummus, baby spinach, tahini coconut yoghurt (VG)

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SALADS | HUAMATA



Minimum order of \$300. Dietaries catered for separately.
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SALAD BOWL (SERVES APPROX 12 PAX PER BOWL)

Smoked salmon, new potato, avocado, radish, cucumber, watercress, rocket,
lemon dill horseradish dressing, 5 seed sprinkle (G,N)

Caesar salad, pancetta, chopped egg, dressing, croutons, shaved parmesan (N)

Oregano chicken, Israeli couscous, sundried tomato, basil pesto, baby spinach,
parmesan, fresh herbs

Furikake chicken, bok choy, soba noodles, crispy shallots, coriander, sesame soy
dressing, edamame, spring onion (G)

Mexican beef, charred corn, avocado, cherry tomato, mesclun, coriander, creamy
chipotle dressing (G, N)

Roast kūmara, baby spinach, red onion, chorizo crumb, smoked paprika yoghurt,
garlic crostini (N)

Roasted baby carrots, wild rocket, toasted almonds, dried apricots, maple & mustard
dressing, feta crumble (G, V)

New potatoes, creamy mayo, spring onion, cornichons, capers, boiled egg (G, V, N)

Leafy greens, cucumber, green capsicum, alfalfa sprouts, avocado, apple,
pumpkin seeds, green goddess dressing (G, VG, N)

Black quinoa, chargrilled courgette, mint, sunflower seeds, black olives,
white wine vinaigrette, wild rocket (G, VG, N)

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INDIVIDUAL BOX (SINGLE SERVE SALAD BOX)

Furikake chicken, bok choy, soba noodles, crispy shallots, coriander, sesame soy dressing, edamame, spring onion (G)

Mexican beef, charred corn, avocado, cherry tomato, mesclun, coriander, creamy chipotle dressing (G, N)

Roast kūmara, baby spinach, red onion, chorizo crumb, smoked paprika yoghurt, garlic crostini (N)

Roasted baby carrots, wild rocket, toasted almonds, dried apricots, maple & mustard dressing, feta crumble (G, V)

New potatoes, creamy mayo, spring onion, cornichons, capers, boiled egg (G, V, N)

POKE BOWLS (SINGLE SERVE POKE BOWL)

Steamed brown rice, cucumber, edamame, shredded red cabbage, avocado, garden leaves, pickled ginger, kewpie, lemon, deep roasted sesame dressing (D, G)

WITH A CHOICE OF:

Honey garlic prawns

Hot smoked salmon

Teriyaki pulled chicken

Miso marinated tofu

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Minimum order of \$300 per grazing box order.
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AOTEAROA CHEESE

A selection of three NZ cheeses, grapes, quince paste, dried fruits, roasted nuts,
Central Otago honeycomb, pickled onions, assorted crackers (v)

PLOUGHMAN'S

Creamy NZ brie, Meyer cumin Gouda, artisan bread, Champagne ham, corned beef,
sun blushed tomatoes, pickled onions, cornichons, piccalilli, dried apple

SMOKED SALMON

Mānuka hot smoked salmon, herbed crème fraîche, Mandy's horseradish, capers,
fresh lemon, pickled cucumber, sourdough crostini

GARDEN

Chargrilled Mediterranean vegetables, vegetable crudités, garlic mushrooms,
Vietnamese rice paper rolls, vegan feta, selection of dips & spreads, tortilla crisps (v)

CHARCUTERIE PLATTER

Pork rilette, salami, prosciutto, smoked kahawai brandade, chicken live pate, cornichons,
mixed olives, NZ brie, pickled vegetables, plum & tamarillo chutney, country sourdough

MIDDLE EASTERN MEZZE

Lemon & saffron roasted seasonal vegetables, halloumi, "Rescued Kitchen" muhammara,
mixed olives, tabbouleh salad, marinated artichokes, beetroot hummus, Turkish pide (v)

BREAD & DIPS

Selection of artisan breads, sourdough, ciabatta, rye, baguette, rosemary focaccia,
Urban selection of housemade dips & spreads (v)

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SHARING BOX | POUAKA KAIKAI



Minimum order of \$300 per sharing box order.
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SANDWICH BOX

Chef's selection of assorted wraps & club sandwiches (G)

SUSHI BOX

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

VEGETARIAN SUSHI BOX

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

VIETNAMESE RICE PAPER ROLLS BOX

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

SAVOURY BOX

Beef sausage roll, Chicken, leek & tarragon pie, Steak ale & aged cheddar pie,
ham & cheese pinwheels, tomato sauce, caramelized onion jam

GARDEN SAVOURY BOX

Kumara, fresh herb, "Impossible meat" & black bean sausage roll, mushroom & gruyere
pies, spinach & feta pinwheels, bocconcini & vine tomato Caprese quiche, beetroot
& horopito relish

URBAN CLASSICS BOX

Steak ale & aged cheddar pies, mushroom & gruyere pies, ham & cheese pinwheels,
bocconcini & vine tomatoes caprese quiche, tomato sauce, caramelized onion jam

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DESSERT (CHANGES SEASONALLY)

TIRAMISU COFFEE CUP

Chocolate, coffee, infused single blend coffee cream, hazelnut praline (G)

BLACK FOREST

Chocolate sponge, chocolate cremeux, cherry marmalade, chocolate shards (G)

SPHERE OF THE MONTH

Creamy sphere, fruit coulis or praline, madeleine sponge, vanilla sable

CHOUX OF THE MONTH

Choux pastry, ganache or chantilly, caramel or seasonal fruit

TART OF THE MONTH

Butter sablé, ganache or flavoured cream, seasonal fruit and coulis

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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 & 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 & GST, is required. Further, there is a minimum order of 12 per menu item (platters excluded).

WHAT INFORMATION DO I NEED TO PLACE A DELIVERY ORDER?

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

HOW MUCH IS DELIVERY & WHAT HOURS DO YOU DELIVER?

Urban Gourmet delivery fees start at \$40.00 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 & CUTLERY?

Urban Gourmet is committed to minimising our environmental footprint & 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 & \$0.15 each per knife, fork, or spoon. Napkins are provided with your order.

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 & 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" & prepay for their first order. Once client details are on file & 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 & prepared food & 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, & suit vegetarian & vegan requirements. If your dietary requirements are more specialised, please let us know & 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, lupin & may contain traces of allergen residues.





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