



urban  
GOURMET

DAY DELEGATE MENU





## BREAKFAST

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### PLATED BREAKFAST

Harmony pork and fennel sausages, free range streaky bacon, field mushroom, vine tomato, free range scramble eggs, potato and herb rosti (G)

Smashed avocado, grilled Zany Zeus halloumi, cherry tomato salsa, free range scrambled eggs, grilled sourdough (V)

Herb roasted field mushrooms, spiced in-house baked beans, baby spinach, vine tomato, kumara hash (G, VG)

### SERVED WITH

Selection of pastries

Fruit platter (G, VG)

### PASTRY

Croissant, butter and preserves

Almond croissant

Lemon croissant

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 fraîche (G)

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.



## BREAKFAST

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### BAPS

Bacon, fried egg, tomato relish

Zany Zeus halloumi, mushroom, 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)







## SAVOURIES

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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  
Wild mushroom and Gruyere pie (V)  
Caprese quiche, bocconcini, vine tomatoes, basil, baby spinach (V, GO)  
Bacon and egg frittata (G)  
Champagne ham frittata, sweet potato, cheddar (G)  
Cured salmon and dill quiche, sour cream  
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 sushi 2 PER PERSON (GO, VO, VGO)  
Spinach and feta muffin (V)  
Cheese scone, aged cheddar, salted butter (V)  
Mini croissant, cheese, rocket, tomato (V)  
Tomato, bocconcini and basil skewer (V)







## SWEETS

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### MUFFINS AND SCONES

Blueberry muffin (GO)  
Lemon curd muffin (GO)  
Dark chocolate muffin (GO)  
Classic scone, berry jam, mascarpone cream

### BISCUITS

Chocolate chip  
Afghan  
Salted caramel  
Anzac

### OUR KIWI CLASSICS

Chocolate brownie  
Ginger crunch, pistachios  
Urban rocky road (G)  
Salted caramel slice (G)  
Carrot cake, cream cheese filling  
Banana cake, caramel ganache  
Assorted donuts

### PLANT-BASED

Chocolate brownie (G, VG)  
Apple and almond tart (G, VG)  
Vegan berry muffin (G, VG)  
Bliss balls 2 PER PERSON (G, VG)

### FRUIT

Seasonal whole fruits (G, VG)  
Seasonal fruit skewers (G, VG)

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## LUNCH

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### BUILD YOUR SANDWICH

CHOOSE YOUR BREAD FROM THE OPTIONS BELOW

Wrap

Turkish cheesy pide

Baguette

CHOOSE YOUR FILLING FROM THE OPTIONS BELOW

Chipotle chicken, miso aioli, cos, tomato

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

Pulled lamb, tzatziki dressing, cucumber, tomato, mesclun

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

Smoked pork hock, seeded mustard, pickled red cabbage

Country ham, vintage cheddar cheese, piccalilli, garlic aioli

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

Hummus, roasted beetroot, vegan aioli, pickled vegetables (VG)

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







## LUNCH

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### HOT MAINS

Barbecue beef rump, onion gravy (D, G)  
Braised lamb, celeriac and small potatoes, minted pea salsa (G)  
Citrus roast boneless chicken thighs (D, G)  
Waitoa chicken thigh and miso coconut curry (G)  
Herb crusted roast cauliflower and Pukekohe carrots, parmesan sauce (G, V)  
Heritage vegetable biryani, tamarind chutney (G, VG)  
Vegetable lasagna, tomato, cashew cream, spinach, toasted seeds (G, VG)

### HOT SIDES

Steamed jasmine rice (G, VG)  
Wok fired Asian greens (G, VG)  
Roasted duck fat potatoes (G)

### SALADS

Barbecued chicken thigh, mint, blackened corn, avocado coriander, lime dressing (D, G)  
Three pepper beef salad, iceberg lettuce, artichoke, sliced almonds, blue cheese  
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)





## AFTER FIVE

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### GRAZING BOXES

#### New Zealand and international cheese box

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

#### Deli box

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

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

#### Garden vegan box

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

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

#### Bread and dips box

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

## AFTER FIVE

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### COLD CANAPÉS

Hot smoked salmon, aji amarillo, fenugreek, shio kombu (D, G)  
Poached prawn, apple sake gel, crisp prosciutto (D, G)  
Crayfish choux, Meyer lemon gel, bisque mayo  
Teriyaki pork, pickled red cabbage, uramaki rice (D, G)  
Pulled chicken tartlet, verde hollandaise, apple and orange salad  
Duck rilette, Pergamena Nera crisp, mandarin (D)  
Spiced bocconcini lollipop, gazpacho glaze (G, V)  
Chargrilled zucchini, Geraldine goats cheese, honey, fermented strawberry (V)  
Horseradish potato panipuri, turmeric cauliflower, tamarind, riata (G, VG)  
Wild rice cracker, truffled mushroom, macerated heirloom beetroot (G, VG)

### WARM CANAPÉS

Grey Goose vodka infused salmon, lemongrass, wasabi espuma, soy caviar (G)  
Prawn tempura, sriracha mayo, aonori salt (D, G)  
Ash roasted lamb, bruschetta, red pepper coulis (D)  
Reuben crispbread, pickled pulled beef, hot mustard emulsion, cheese sauce, pickled cucumber  
Horopito pork belly, salted plum relish, pickled fennel (D, G)  
Ancho chilli chicken, yellow mole, pink peppercorn caramel (G)  
Comte and taleggio beignet, whipped quince puree (V)  
Sweetcorn arancini, tamarillo, tomatillo salsa (G, V)  
Kumara rosti, spiced aubergine, baby coriander (G, VG)  
Kimchi fritter, avocado, spring onion mayo (VG)



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