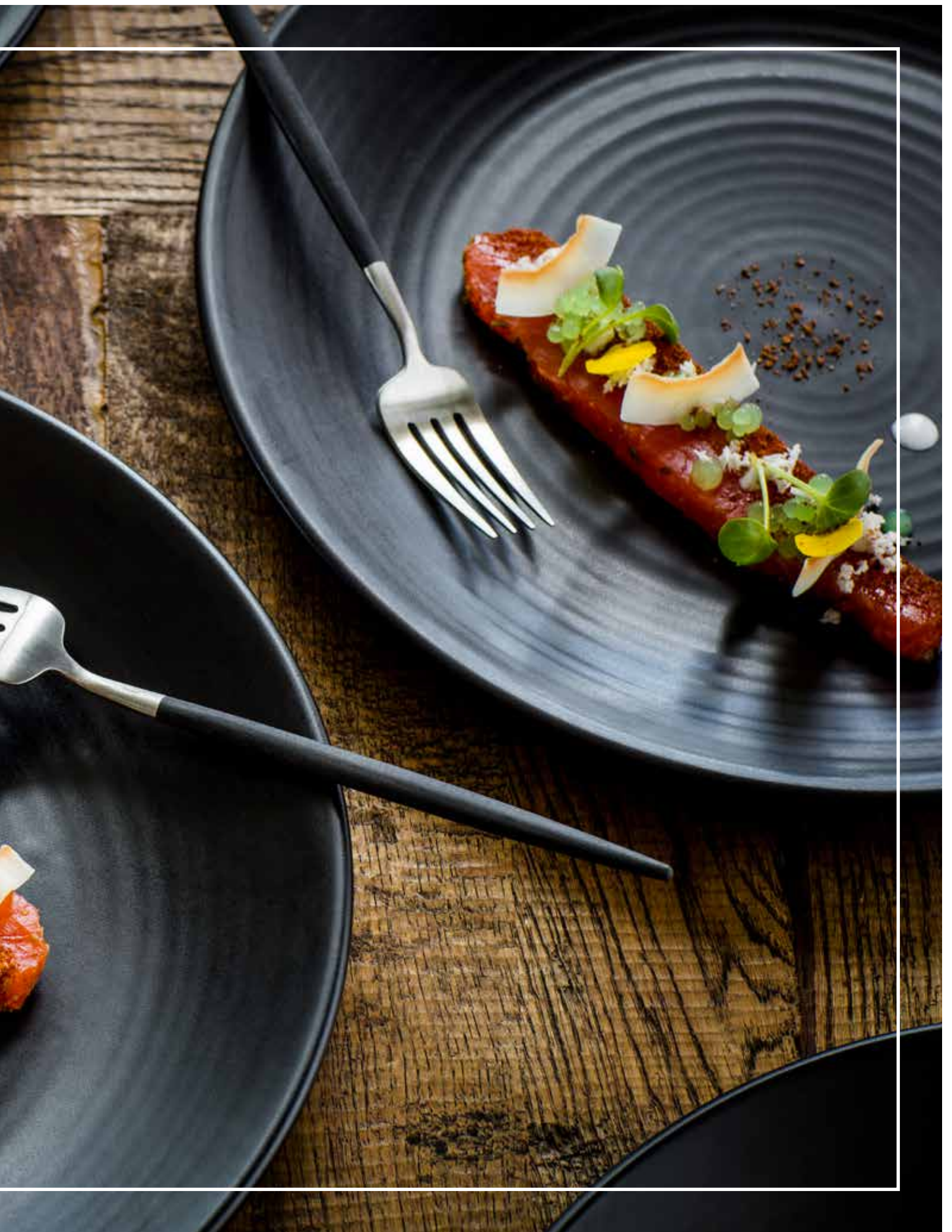




After five

- PLATTERS
- FINGER FOOD
- CANAPÉS



Select one of our platters per 10 guests.

Antipasto platter

A selection of cured and braised meats, pepperonata, mozzarella, ricotta, olives, seasonal grilled vegetables, pesto, dips, freshly baked baguette, crostini

BBQ platter

Brisket, pulled pork, bourbon glazed ribs, grilled chicken, artisan sausage, salsas, sauces, freshly baked baguette

Sushi and sashimi platter

A selection of Maki rolls, nigiri, market fish sashimi, seaweed salad, pickled vegetables, soy, wasabi

Garden platter

Pickled butternut, orange and fennel salad, selection of olives, stuffed mushrooms, grilled seasonal vegetables, spiced cauliflower sambal, chutney, pesto and freshly baked baguette (v)

Artisan bread platter

Freshly baked baguette, grilled sourdough, ciabatta, grissini, beetroot and goat's cheese spread, hummus, sundried tomato pesto, salted brown butter (v)

Cheese platter

A selection of New Zealand cheese, grapes, falwasser crackers, fruit paste, roasted almonds, freshly baked baguette (v)



University of Auckland's preferred caterer





Design your own finger food menu.

Select three or more items for the first 45 minutes of service.
An additional food item per 15 minutes thereafter is recommended.
A minimum order of 10 applies to any one item.

Individual selections

Lamb slider, cheddar, mint yoghurt,
beetroot relish

Portobello mushroom slider, hummus,
gremolata (V, DF, EF, VEGAN)

Roast pork belly slider, apple chutney,
brie, carrot relish (DF)

Teriyaki beef skewer, miso mayo,
sesame (DF, GF, EF)

Mini dog-kransky sausage, mustard,
sauerkraut (EF)

Mini dog-kransky, chilli beef,
diced onion (EF)

Fried chicken strips, Flame Tree spice,
nori-sesame crumble

Fried chicken strips, Flame Tree spice,
chilli almond crumble

Sushi selection (30% V, GF)

Tomato arancini, smoked mozzarella,
basil mayo (V, GF)

Mushroom arancini, porcini,
truffle mayo, parmesan (V, GF)

Chicken liver parfait, crostini, smoked salt

Pork dim sum, soy vinegar,
pickled cabbage (EF)

Beef cheek bitterballen, parsley mayo

Potato rosti, cured beef, wasabi,
pickled shallots (EF, GF, DF)

Blini, smoked salmon, chive cream, beetroot

Jalapeno bites, lemon aioli (V)

Vegetarian spring rolls, hot and
sour sauce (V, DF, EF)

Asian platter, pork dim sum, prawn and chive
gyoza, grilled teriyaki squid, prawn twisters,
vegetarian spring rolls, wontons, seaweed salad,
salt and pepper fish bites, kimchi, dipping sauces
(serves 10)

Design your own canapé menu.

Select our recommended minimum of three items for the first 45 minutes of service. An additional food item per 15 minutes thereafter is recommended. A minimum order for 20 guests applies. On-site chef and wait staff included.

Meat

Lamb loin, pea mousse, cabernet vinegar, feta whip (GF)

Prosciutto roll, salted melon, mozzarella, tomato gel (EF, GF)

Sugar cured beef, freeze dried kimchi, soured yoghurt (GF, EF)

Truffle cream tortellini, pancetta crumb, chive

Pomegranate glazed pork, chestnut, semi-dried tomato gel (GF, EF)

Seared venison, strawberry-pink peppercorn puree, aloe gel (GF, EF)

Poultry

Brioche toast, cured duck, rhubarb relish, fennel fronds

Roast chicken cannoli, burnt potato gel, pumpkin cream, gravy salt (EF)

Chicken lollipop, mustard, cress, cream cheese (GF, EF)

Master stock chicken, burnt peanuts, sesame, coriander (GF, DF, EF)

Cocoa rubbed ostrich, blackberry gel, smoked parsnip (GF, EF)

Seafood

Crab, coconut, sour cucumber, mango (GF, DF, EF)

Torched salmon, teriyaki glaze, sesame mayo, coriander (GF, DF, EF)

Scallop, apple soubise, pork dust, nori crisp (GF, EF)

Cured snapper, fennel, burnt orange (GF, EF)

Whitebait, tomato pearls, basil mayo, cress

Cured salmon, beetroot cream, apple (GF)

Vegetarian

Pea mousse, feta flakes, charcoal rice cracker, radish (V, GF)

Compressed melon, cucumber mint soup, balsamic pearls, goat's curd (V, EF, GF)

Cheddar, plum paste, cracker crumb, pickled grape (V, GF)

Parmesan custard, garden peas, truffle, almond (V, GF)

Curried cauliflower soup shot, pecorino snow (V, GF, EF)

Confit butternut, feta textures, saffron pumpkin seeds (V, GF, EF)

Sweet

Chef's selection of tray-served petit fours



A close-up photograph of a person's hands holding a smartphone, positioned over a wooden plate of sushi. The person is wearing a black and white zigzag patterned top and a black wristband. The sushi includes pieces of salmon, white fish, and green wasabi. The text "Student engagement" is overlaid in the bottom left corner in a white, italicized serif font.

*Student
engagement*





A minimum order of 10 pizzas applies.

Margherita

Tomato, basil, mozzarella and extra virgin olive oil (V)

Meat lovers

Pork, salami, chicken, beef, mozzarella BBQ sauce

Vegetarian

Mushroom, mozzarella, basil pesto, capsicum, rocket, aioli (V)

Smoked salmon

Mozzarella, capers, dill, wasabi sauce

Tandoori chicken

Mozzarella, red onion, guacamole, sour cream

Slab pizza

Cut into 15

Student engagement

American hotdogs

Nachos with cheese and sour cream

Curry and rice combo (30% V)