

A **NEW** STANDARD | JULY 2015



University of Auckland's preferred caterer



USING YOUR MENU PLANNING GUIDE

This manual has been compiled by Flame Tree
to guide you through the menu planning process.
It's as easy as following these simple steps.

STEP ONE

Make your menu selection or choose to design your own.

STEP TWO

Contact an Event Coordinator

NOTE: If you design your own, keep in mind the recommended
minimums and specific dietary requirements of your group.

flametreekitchen.co.nz

eventservices@auckland.ac.nz

University of Auckland's preferred caterer

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ABOUT FLAME TREE CAMPUS KITCHEN

Inspired by the flamboyant and unique Flame Tree adorning the lawn of Old Government House in the City Campus, Flame Tree's food and service sets A New Standard for all functions held on and off Campus. Flame Tree Campus Kitchen pride themselves on their ability to provide innovative catering solutions of exceptional quality, no matter the size or nature of your function or event.

This planning guide has been designed to optimise flexibility, allowing you to either select a set menu or design your own. Should you wish to customise a menu for your function, all items are listed and priced individually for your convenience. When you are ready to place your order, visit our website.

flametreekitchen.co.nz





REGIONAL FOOD

Staying true to their 'buy local' philosophy, Flame Tree continue to source their ingredients from local suppliers wherever possible. This enables Flame Tree to showcase the very best of what the region has to offer whilst at the same time, increasing awareness, appreciation and knowledge of good food amongst their customers. With an emphasis on the use of fresh local produce, meats and seafood, selected and prepared to retain their nutritional qualities and unique flavours, Flame Tree are able to deliver catering which both surprises and delights those who sample it.



OUR TEAM

Flame Tree's senior management team is led by the very experienced Troy Reid. Kate Williams leads the operations of the business alongside Head Chef Carlos Atkinson and Sales Manager Phil Christou.



BREAKFAST



SELECT ONE OF OUR RECOMMENDED MENUS

BREAKFAST 1 CANAPÉ

\$23.00 PER PERSON

- Mini bagel with smoked salmon cream cheese and hollandaise
- Mini croque monsieur brioche with ham and swiss cheese
- Bacon and egg filo tartlet
- Danish pastry glazed
- Herbal tea, coffee and juice

BREAKFAST 2 BUFFET

\$27.00 PER PERSON

- Toast
- Scrambled eggs
- Baked beans
- Hash brown
- Pesto tomatoes
- Chargrilled bacon
- Herbal tea, coffee and juice

BREAKFAST 3 PLATED

\$26.00 PER PERSON

- Handmade agria hash brown
- Chargrilled bacon
- Poached eggs
- Creamy mushrooms
- Toast
- Herbal tea, coffee and juice

BREAKFAST 4 EXPRESS

\$21.00 PER PERSON

- Bacon and egg muffins
- Muesli parfaits
- Pastry selection
- Herbal tea, coffee and juice

DESIGN YOUR OWN BREAKFAST MENU

SELECT A MINIMUM OF FOUR ITEMS FROM THE LIST BELOW.

COOKED

\$3.85 PER ITEM

- Poached eggs
- Fried eggs
- Scrambled eggs
- Baked beans
- Spaghetti
- Creamy mushrooms with tarragon and mascarpone (V)
- Handmade agria hash brown
- Baked tomato with pesto and sea salt (V)

\$5.15 PER ITEM

- Grilled lamb sausages
- Grilled kransky sausages
- Chargrilled bacon
- Black pudding with a cracked pepper butter
- Savoury mince with worcester sauce and caramelised onions

\$6.70 PER ITEM

- Bacon and egg muffins with bacon, egg, sliced swiss and hollandaise

CONTINENTAL

\$2.60 PER ITEM

- Toast

\$4.50 PER ITEM

- Pastry selection - pain au chocolat, croissant, danish
- Preserved fruits in a vanilla syrup
- Cereal selection - homemade muesli, weetbix, cornflakes, milk and natural yoghurt
- Muesli parfaits with a fruit custard topping
- Fruit skewers with an orange and ginger glaze

\$5.70 PER ITEM

- Peeled fresh fruit and danish platter with a spicy plum chutney
- Pacific fruit platter with yoghurt

BREAKFAST CANAPÉS

\$4.50 PER ITEM

- Bacon and egg filo tartlet
- Toasted brioche with sautéed mushroom and pinenut ragu (V)
- Mini bagel with smoked salmon, cream cheese and hollandaise sauce
- Mini croque monsieur brioche with ham and Swiss cheese
- Potato hash with grilled kransky sausage and a maple relish

BEVERAGE

\$3.60 PER PERSON

- Juice selection

\$3.60 PER PERSON

- Herbal tea, coffee and water

\$5.20 PER PERSON

- Herbal tea, coffee, water and juice station



DIETARY

ADD IN YOUR DIETARY SELECTIONS
MORNING TEAS, LUNCH, AFTERNOON TEAS

SALAD

\$4.80 PER ITEM

- Roast beetroot salad with raisins, cashews and fennel dressing (GF, DF, Vegan)
- Asian salad with vermicelli, radish, carrot and kaffir lime dressing (GF, DF, Vegan)
- Grilled zucchini salad with pinenuts, currants and cos lettuce (GF, DF, Vegan)
- Green bean salad with radish, soy beans, walnuts and honey mustard (GF, DF)

SAVOURY

\$4.80 PER ITEM

- Tofu frittata with curried vegetables and tomato salsa (GF, DF, Vegan)
- Pickled vegetable rice paper rolls with ponzu sauce (GF, DF, Vegan)
- Fried polenta sticks with eggplant caviar (GF, DF, Vegan)
- Fried tofu skewers with roast peanuts and slaw (GF, DF, Vegan)
- Bruschetta with macerated tomatoes and basil (DF, Vegan)
- Sliders with chickpea fritter, tomato and pickled cucumber (DF, Vegan)
- Marinated smoked mushroom bruschetta with lemon and thyme (DF, Vegan)
- Chickpea koftas with babaghanoush (GF, DF, Vegan)

SWEET

\$4.80 PER ITEM

- Mojito fruit salad pottles with kaffir syrup (GF, DF, Vegan)
- Chocolate caramel rocky road shortbread (GF)
- Roast mixed nut maple bar (GF, DF, Vegan)
- Pecan maple syrup flapjack slice (GF, DF, Vegan)
- Roasted hazelnut cookies (GF, DF, Vegan)
- Almond cherry and cranberry cookies (GF, DF)
- Orange muesli slice (DF, Vegan)



FLAME TREE

MORNING & AFTERNOON TEA

SELECT ONE OF OUR RECOMMENDED MENUS

THIS MENU IS A FINGERFOOD OFFER WITH PAPER NAPKINS PROVIDED

MENU 1

\$11.90 PER PERSON

- Variety of triangle cut club sandwiches (30% V)
- Blueberry scones with maple yoghurt
- Herbal tea, coffee and water station

MENU 2

\$16.05 PER PERSON

- Golden kumara frittata with ricotta, roast peppers and basil (v)
- Master stock chicken wrap
- Caramel slice
- Herbal tea, coffee and water station

MENU 3

\$17.55 PER PERSON

- Flame tree pork and fennel sausage roll
- Sushi selection
- Custard and morello cherry tart
- Basket of whole fruit
- Herbal tea, coffee and water station



DESIGN YOUR OWN MORNING OR AFTERNOON TEA MENU

SELECT A MINIMUM OF TWO ITEMS FROM THE LIST BELOW.

Dishes shown on following page

SAVOURY

\$4.15 PER ITEM

- Flame Tree pork and fennel sausage roll with ketchup
- Roasted sirloin, horseradish and oak leaf mini roll
- Variety of triangle cut club sandwiches (30% V)
- Tandoori chicken skewers with cumin yoghurt and mint
- Golden kumara frittata with ricotta, roast peppers and basil (V)
- Master stock chicken wrap with Asian slaw and macerated cucumber
- Petite pies with tomato chutney (30% V)
- Chorizo calzone with sweet peppers, olives and mozzarella
- Sushi selection including chicken katsu, vegetarian, smoked salmon and egg roll (30% V)
- Braised ham hock pita pocket with piccalilli and salted cabbage
- Spinach and feta scones with tomato relish

SWEET

\$4.15 PER ITEM

- Lemon and raspberry lamingtons with vanilla cream
- Caramel slice
- Chocolate truffle and coconut slice
- Ginger crunch with candied orange
- Custard and morello cherry tart
- Selection of Friands (GF)
- Raspberry frangipani (GF)
- Chocolate peppermint slice
- Blueberry scones with maple yoghurt
- Freshly baked muffins
- Cake and slice selection – chefs choice of a selection of sweet treats
- Turkish orange and poppy seed slice (GF & DF)
- Cookie & biscuit selection
- Basket of whole fruit

BEVERAGE

\$3.60 PER PERSON

- Juice selection

\$3.60 PER PERSON

- Herbal tea and coffee and water

\$5.20 PER PERSON

- Herbal tea, coffee, water and juice station



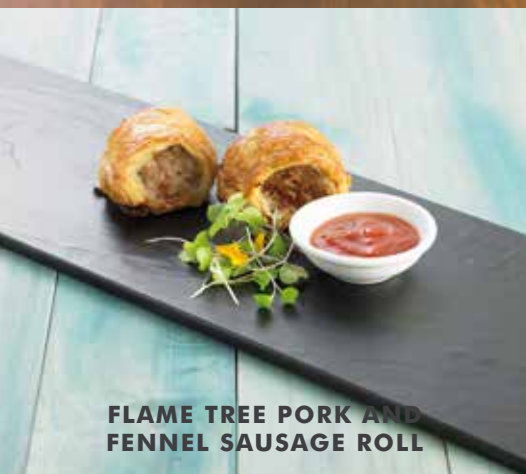
CARAMEL SLICE



COOKIE AND BISCUIT SELECTION



TANDOORI CHICKEN SKEWERS



**FLAME TREE PORK AND
FENNEL SAUSAGE ROLL**



SPINACH AND FETA SCONES



CHOCOLATE PEPPERMINT SLICE



**CUSTARD AND MORELLO
CHERRY TART**



GINGER CRUNCH



BLUEBERRY SCONE



SUSHI SELECTION



FRESH BAKED MUFFINS



**LEMON AND RASPBERRY
LAMINGTONS**



SELECTION OF FRIANDS



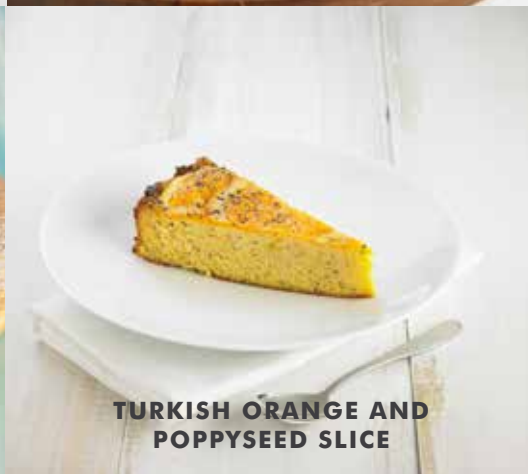
MASTER STOCK CHICKEN WRAP



**CHOCOLATE TRUFFLE
AND COCONUT SLICE**



CHORIZO CALZONE



**TURKISH ORANGE AND
POPPYSEED SLICE**



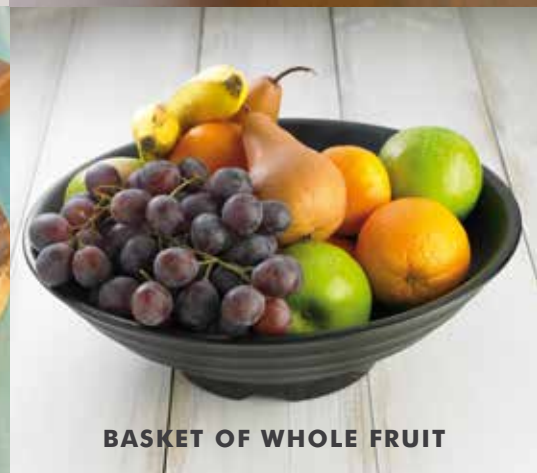
ROAST BEETROOT SALAD



ROASTED SIRLOIN MINI ROLL



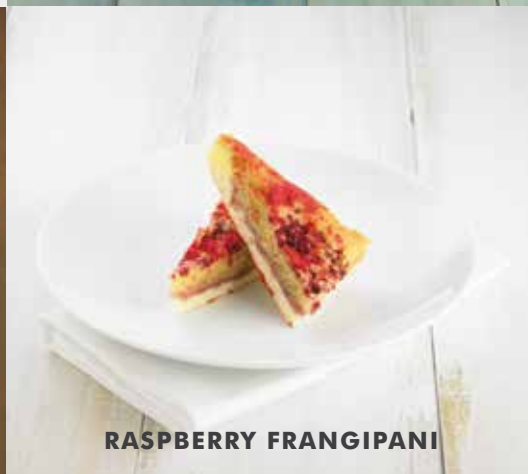
PETIT PIES



BASKET OF WHOLE FRUIT



GOLDEN KUMARA FRITTATA



RASPBERRY FRANGIPANI



**BRAISED HAM HOCK
PITA POCKET**



LIGHT WORKING LUNCH



SELECT ONE OF OUR RECOMMENDED MENUS

PRICE INCLUDES LUNCH PLATES, DELIVERY AND COLLECTION WITHIN CITY CAMPUS.

MENU 1

\$21.70 PER PERSON

- Champagne ham, brie and chow chow mini ciabatta roll
- Spinach and gorgonzola filo with almonds and onion relish (V)
- Roast beetroot salad with goats cheese and spiced marmalade (GF, V)
- Chocolate brownie
- Herbal tea, coffee and water

MENU 2

\$27.75 PER PERSON

- Jerk chicken drumsticks with pickled carrot and grilled lemon
- Slow roast lamb pita pocket with roquette, carrot and pickled cucumber
- Toasted quesadilla with artichoke, olives, spinach, caramelised onion and aged cheddar (V)
- Green bean salad with radish walnuts and anchovy mayonnaise (V)
- Madelines with lemon curd
- Herbal tea, coffee and water



DESIGN YOUR OWN LIGHT WORKING LUNCH MENU

SELECT A MINIMUM OF FOUR ITEMS FROM THE LIST BELOW.

Dishes shown on following page

SAVOURY

\$4.65 PER ITEM

- Bacon and egg pie with a sage tomato ketchup
- Jerk chicken drumsticks with pickled carrot and grilled lemon
- Champagne ham, brie and chow chow mini ciabatta roll
- Parmesan and chive flan with pickled courgette (V)
- Spinach and gorgonzola filo with almonds and onion relish (V)
- Slow roast lamb pita pocket with rocket, carrot and pickled cucumber
- B.L.A.T fougasse with roast onion mayonnaise
- Roast pork, Swiss cheese and gherkin cubano with mustard mayo
- Citrus marinated salmon skewers, wasabi mayo and togarashi
- Toasted quesadilla with artichoke, olives, spinach, caramelised onion and aged cheddar
- Spiced lamb koftas with cucumber raita and lemon cream

SALADS

\$4.15 PER ITEM

- Grilled zucchini salad with pinenuts, currants, feta and cos lettuce (GF)
- Green bean salad with radish, walnuts and anchovy mayonnaise (GF, DF)
- Roast beetroot salad with goats cheese and spiced marmalade (GF)

SWEET

\$4.65 PER ITEM

- Chocolate brownie
- Banana and caramel roulade
- Cupcakes
- Chocolate date crumble slice
- Caramel pecan slice with powdered sugar
- Madelines with lemon curd
- Fluid gel tartlets, a selection of our best (raspberry, lemon, chocolate)
- Cake and slice selection – chefs choice of sweet treats

\$5.70 PER PERSON

- Pacific fruit platter - freshly sliced fruit with greek yoghurt and an orange ginger syrup

BEVERAGE

\$3.60 PER PERSON

- Juice selection

\$3.60 PER PERSON

- Herbal tea, coffee and water

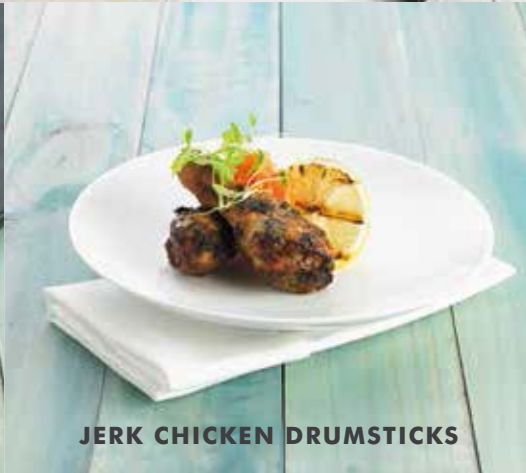
\$5.20 PER PERSON

- Herbal tea, coffee, water and juice station



**PARMESAN
AND CHIVE FLAN**

**CHAMPAGNE HAM MINI
CIABATTA ROLL**



BACON AND EGG PIE

JERK CHICKEN DRUMSTICKS

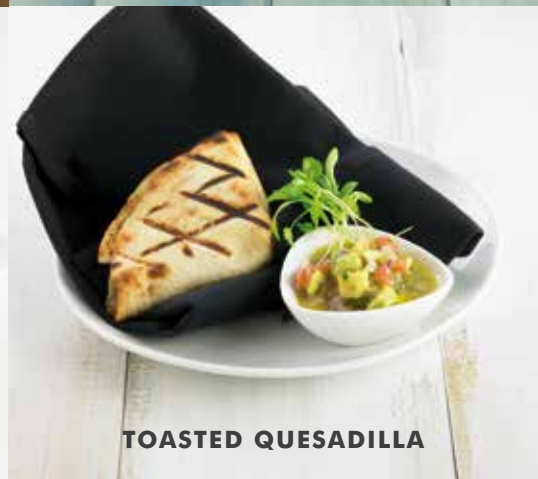
GREEN BEAN SALAD



SLOW ROAST LAMB PITA POCKET

GRILLED ZUCCHINI SALAD

B.L.A.T. FOUGASSE



CUPCAKES

ROAST PORK CUBANO

TOASTED QUESADILLA



**CITRUS MARINATED
SALMON SKEWERS**



SPICED LAMB KOFTAS



CHOCOLATE BROWNIE



**CHOCOLATE DATE
CRUMBLE SLICE**



BANANA AND CARAMEL ROULADE



MADELINES



ROAST BEETROOT SALAD



CARAMEL PECAN SLICE



FLUID GEL TARTLETS



**SPINACH AND
GORGONZOLA FILO**



PACIFIC FRUIT PLATTER





DAY DELEGATE



SELECT ONE OF OUR RECOMMENDED MENUS

PRICES INCLUDE ALL STAFF, TABLEWARE, LINEN
AND EQUIPMENT TO DELIVER THE OFFER.

Minimum order 20pax

MENU 1

\$53.50 PER PERSON

MORNING TEA

- Chocolate truffle and coconut slice
- Variety of triangle cut club sandwiches

LUNCH

- Redang buttered cobb loaf
- Chicken satay
- Stir-fried hakka noodles
- Spiced carrot and red cabbage salad
- Chickpea and cannellini bean salad
- Chocolate brownie
- Basket of whole fruit

AFTERNOON TEA

- Blueberry scones with maple yoghurt
- Chorizo calzone with sweet peppers, olives and mozzarella

BEVERAGE

- Herbal tea, and coffee station (continuous)
- Bottled spring water; (1 per person) and mints

MENU 2

\$53.50 PER PERSON

MORNING TEA

- Chocolate peppermint slice
- Master stock chicken wrap with Asian slaw and macerated cucumber

LUNCH

- Grilled seeded loaf
- Braised beef foreshank with star anise
- Truffle, parmesan and parsley cavatelli pasta
- Baby spinach, pear and candied walnut salad (V)
- Roasted beetroot salad with goats cheese and spiced marmalade (V, GF)
- Banana & caramel roulade
- Basket of whole fruit

AFTERNOON TEA

- Friands
- Petit pies with tomato chutney (30%V)

BEVERAGE

- Herbal tea, and coffee station (continuous)
- Bottled spring water; (1 per person) and mints

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MENU 3

\$53.50 PER PERSON

MORNING TEA

- Custard and morello cherry tart
- Spinach and feta scones with tomato relish

LUNCH

- Roti
- Thai green lamb curry
- Cardamom scented basmati rice
- Green leaf salad
- Green bean and tabouleh salad with lemon olive oil
- Chocolate date crumbleslice
- Basket of whole fruit

AFTERNOON TEA

- Walnut tan square
- Golden kumara fritata with ricotta, roast peppers and basil

BEVERAGE

- Herbal tea, and coffee station (continuous)
- Bottled spring water; (1 per person) and mints

MENU 4

\$53.50 PER PERSON

MORNING TEA

- Freshly baked muffins
- Flame Tree pork and fennel sausage roll with apple relish

LUNCH

- Cornmeal bap
- Carved whole Jerk chicken
- Roasted beauregard and red kumara
- Cos lettuce, lavoush and parmesan salad (V)
- Asain slaw with vietnamese mint, coriander and bean sprouts
- Lemon meringue tarts
- Basket of whole fruit

AFTERNOON TEA

- Lemon and rasberry lamingtons with vanilla cream
- Sushi selection including chicken katsu, vegetarian, smoked salmon and egg roll (30% V)

BEVERAGE

- Herbal tea, and coffee station (continuous)
- Bottled spring water; (1 per person) and mints



PACKED LUNCH

DESIGN YOUR OWN PACKED LUNCH MENU

\$1.60 PER ITEM

- Piece of fruit

\$2.60 PER ITEM

- Packet of crisps

\$3.00 PER ITEM

- 500ml bottled water

\$3.65 PER ITEM

- Orange juice

\$4.15 PER ITEM

- Salad pottle
- Sweet slice

\$5.65 PER ITEM

- Sandwich



PLATTERS

SELECT ONE OF OUR PLATTERS

MENU 1

\$4.65 PER PERSON

EARTH PLATTER (VEGETARIAN)

- Grilled Artisan Breads and Dips – focaccia, ciabatta and sourdough breads with hummas, baba ghanoush and a feta and herb whip

MENU 2

\$6.70 PER PERSON

BAKER'S PLATTER

- A selection of homemade baby sandwiches, sweet micro tarts and chefs selection of sweet slices

MENU 3

\$9.00 PER PERSON

PLOUGHMAN'S PLATTER

- Chorizo and salamis with stuffed olives and peppers, chargrilled mediteranean vegetables, and ciabatta crostini bread, served with hummas, feta dip, olive oil and balsamic vinegar

MENU 4

\$9.00 PER PERSON

FARMHOUSE PLATTER (VEGAN)

- Selection of olives, grilled peppers, artichokes, dolmades, chargrilled mediteranean vegetables and tofu served with sundried tomatoes, hummus, olive oil and balsamic vinegar

MENU 5

\$10.50 PER PERSON

DAIRY PLATTER

- A selection of boutique award winning cheeses including creamy blue, double brie, and cumin seed gouda, served with hazelnut wafers, plum paste and red pepper jam

A blurred background image of a social gathering. In the foreground, a table with a white tablecloth and a red runner holds several glass carafes, some containing orange juice. A person's arm holding a plate of food is visible on the right. The background is filled with people in various outfits, including a woman in a green and white top and a woman in a floral dress, all slightly out of focus. The text "FINGER FOOD" is centered in white, bold, uppercase letters.

FINGER FOOD



SELECT ONE OF OUR RECOMMENDED MENUS

All menu items served to a buffet

MENU 1

\$13.05 PER PERSON

- Pure lamb sliders with a beetroot relish and minted mayo
- Sushi selection including chicken katsu, vegetarian, smoked salmon and egg roll (30% V)
- Rare roast beef yorkshire puddings with pea purée and horseradish chantilly

MENU 2

\$17.40 PER PERSON

- Chicken karaage with sesame dipping sauce and furikaki
- Grilled lamb rack cutlet with white onion puree and lemon gel
- Fried polenta sticks with lemon mayonnaise and parmesan snow (GF, V)
- Asian platter of wontons, spring rolls, prawn rolls, chilli squid and dumplings with dipping sauces

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.

All menu items served to a buffet

INDIVIDUAL SELECTIONS

\$4.35 PER ITEM

- Pure lamb sliders with a beetroot relish and minted mayo
- Sushi selection including chicken katsu, vegetarian, smoked salmon and egg roll (30% V)
- Salt and pepper prawn mini po boys with coriander and mung beans
- Cured salmon skewer with crème fraîche and soy caviar (GF)
- Chicken karaage with sesame dipping sauce and furikaki
- Vegetarian spring rolls with ginger and chilli (V)
- Rare roast beef yorkshire puddings with pea purée and horseradish chantilly
- Piri Piri chicken skewers with skordalia
- Grilled lamb rack cutlet with white onion puree and lemon gel
- Fried polenta sticks with lemon mayonnaise and parmesan snow (GF, V)
- Asian platter of wontons, spring rolls, prawn rolls, chilli squid and dumplings with dipping sauces (30% V)





CANAPÉS

SELECT ONE OF OUR RECOMMENDED MENUS

Minimum order 20pax, Tray served

MENU 1

\$13.50 PER PERSON

SUGGESTED 45 MINUTE SERVICE

- Rare beef with caper, cornichon and anchovy mayo (GF)
- Whipped goats cheese cone with pickled beetroot
- Cured salmon with crème fraîche and soy pearls (GF)

MENU 2

\$18.00 PER PERSON

SUGGESTED 1 HOUR SERVICE

- Caramelised pork with compressed pineapple, miso mayo and micro coriander (GF)
- Tomato tartar with fried mozzarella and parmesan snow (V)
- Roast duck breast with pomegranate molasses, rhubarb and vanilla crumb
- Seared tuna cubes with Asian guacamole and crispy ginger (GF)

MENU 3

\$23.50 PER PERSON

SUGGESTED 1.5 HOURS SERVICE

- Braised pork belly with apple puree, pomegranate and cabernet sauvignon gel (GF)
- Parmesan cayenne shortbread with mozzarella and tomato and balsamic syrup (V)
- Goats cheese cigar with date puree and honey powder (V)
- Popcorn chicken with melon, sumac and sweetcorn (GF)
- Savoury cone with avocado mousse, salmon tartar and wasabi caviar

DESIGN YOUR OWN CANAPÉS MENU

BY SELECTING A RECOMMENDED MINIMUM OF THREE ITEMS FOR THE FIRST 45 MINUTES OF SERVICE. AN ADDITIONAL FOOD ITEM PER 15 MINUTES THEREAFTER IS RECOMMENDED.

Minimum order 20pax, Tray served

FARM

\$4.50 PER ITEM

- Roast lamb rump with truffled kumara, lemon gel and macadamia
- Braised pork belly with apple puree, pomegranate and cabernet sauvignon gel (GF)
- Caramelised pork with compressed pineapple, miso mayo and micro coriander (GF)
- Chorizo and crispy potato roll with smoked paprika salt (GF)
- Seared venison with blackberry jam and chocolate soil
- Rare beef with caper, cornichon and anchovy mayo (GF)

EARTH

\$4.50 PER ITEM

- Whipped goats cheese cone with pickled beetroot
- Parmesan cayenne shortbread with mozzarella and roasted cherry tomato balsamic
- Tomato tartar with fried mozzarella and parmesan snow (V)
- Smoked beetroot with manchego and fava beans (GF)
- Goats cheese cigar with date puree and honey powder
- Wild mushroom arancini with pecorino and truffle mayo

FEATHERS

\$4.50 PER ITEM

- Seared ostrich with liquorice and smoked parsnip puree (GF)
- Popcorn chicken with melon, sumac and sweetcorn (GF)
- Roast duck breast with pomegranate molasses, rhubarb and vanilla crumb
- Peking duck rice paper roll with hoisin cucumber and freeze dried mandarin (GF)
- Spicy chicken and chorizo bocconcini rolled in panko and sesame with cinnamon sweet potato purée

SWEET

\$4.50 PER ITEM

- Belgian chocolate tartlet with roast macadamia
- Mango smoothie with Manuka honey foam and powder (GF)
- Homemade maple syrup and rhubarb marshmallow skewers lightly toasted (GF)
- Pacific fruit skewer with plum jelly and violet sugar (GF)
- Sweet cones with fruit tartar, lemon curd and raspberry powder
- Fruit caviar with yoghurt mousse and burnt cashew powder

FINS

\$4.50 PER ITEM

- Smoked fish remoulade with fried capers and olive biscotti
- Cured salmon with crème fraîche and soy pearls (GF)
- Savoury cone with avocado mousse, salmon tartar and wasabi caviar
- Seared tuna cubes with Asian guacamole and crispy ginger (GF)
- Seared scallop with apple puree, bacon crumb and lemon fluid gel
- Seared scallop with pickled cucumber and smoked garlic (GF)

Prices and menu content are subject to change due to market or seasonal availability. All prices exclude GST.

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BOWL FOOD

SELECT ONE OF OUR RECOMMENDED MENUS

MENU 1

\$26.40 PER PERSON

- Cauliflower and chick pea tagine with Israeli couscous gremolata (V)
- Roast pork belly with apple puree, apple salad and romesco (GF)
- Teriyaki chicken with jasmine rice and pickled cucumber (GF)



MENU 2

\$26.40 PER PERSON

- Roast seasonal vegetables with quinoa, walnuts and basil pesto (V, GF)
- Braised pork hock with fava beans, mint and almonds (GF)
- Confit duck with parsnip, braised shallots and salsa verde (GF)



DESIGN YOUR OWN BOWL FOOD MENU

BY SELECTING TWO OR MORE FOOD ITEMS BELOW.

EARTH

\$8.80 PER ITEM

- Cauliflower and chick pea tagine with Israeli couscous gremolata (V)
- Roast seasonal vegetables with quinoa, walnuts and basil pesto (V, GF)
- Goats cheese tortellini with roast beetroot salad and crème fraîche (V)



FARM

\$8.80 PER ITEM

- Roast pork belly with apple puree, apple salad and romesco (GF)
- Chorizo with braised peppers and chickpeas (GF)
- Braised pork hock with fava beans, mint and almonds (GF)
- Roast lamb leg with roasties, pumpkin and gravy (GF)



FEATHERS

\$8.80 PER ITEM

- Confit duck with parsnip, braised shallots and salsa verde (GF)
- Teriyaki chicken with jasmine rice and pickled cucumber (GF)

FINS

\$8.80 PER ITEM

- Smoked salmon with pickled fennel, puffed rice and mandarin (GF)
- Smoked fish with watercress, pomegranate and slow roast tomato (GF)





PIZZA

DELIVERY COST IS \$2.50 PER PIZZA
DELIVERY IS FREE FOR ORDERS OF 10 OR MORE PIZZAS

PARTY ANIMAL

\$14.00

- With pineapple, ham, oregano and mozzarella cheese

LIBRARIAN

\$14.00

- With tomato, fresh basil, mozzarella cheese and garlic oil

ALL NIGHTER

\$14.00

- With salami, ham, pulled pork, BBQ sauce and mozzarella cheese

FIRST-YEAR

\$6.00

- Pesto pizza bread

O WEEK

\$7.00

- Rosemary-garlic potato pizza bread

TRIPLE MAJOR

\$14.00

- With roast pepper, artichoke, olives, feta and mozzarella cheese

PROFESSOR

\$16.00

- With smoked salmon, red onion, capers, mozzarella cheese and horseradish cream

OVER ACHIEVER

\$16.00

- With chargrilled chicken, roast pepper, brie and aioli

INTERNATIONAL

\$14.00

- Tandoori chicken, red onion, red pepper and mozzarella cheese

A blurred background of a buffet restaurant. In the foreground, a person's arm is visible on the right side. The background shows several tables with white tablecloths, people seated at them, and colorful balloons (purple, yellow, red, orange) hanging from the ceiling. The text "BUFFET DINNER" is centered in the middle of the image.

BUFFET DINNER



SELECT ONE OF OUR RECOMMENDED MENUS

PROVIDED YOUR FUNCTION IS SERVICEABLE FROM AN EXISTING KITCHEN; STAFF, TABLEWARE, LINEN AND EQUIPMENT REQUIRED TO DELIVER THE OFFER IS INCLUDED.

Minimum order 20pax

MENU 1

\$46.40 PER PERSON

- Selection of dinner rolls
- Selection of condiments including gravy, wholegrain mustard and courgette pickle

CARVERY

- Baked leg of ham with apricot and nutmeg glaze

MAINS

- Mango and lemon chicken curry served with poppadoms and a coriander and tomato salsa
- Steamed basmati rice scented with cardamom and cinnamon quills
- Roasted root vegetable medley with a sage, nutmeg and honey butter

SALADS

- Cos lettuce salad with parmesan croutons and caesar dressing
- Greek salad with cucumber, feta, tomato, red onion, black olives, chopped parsley and iceberg lettuce

DESSERT

- Braised rhubarb and apple with pistachio and coconut crumble
- Herbal tea and coffee

MENU 2

\$60.20 PER PERSON

- Selection of dinner rolls
- Selection of condiments including gravy, wholegrain mustard and courgette pickle

CARVERY

- Beef scotch with a herb and mustard crust

MAINS

- Chicken masala served with a creamy sweet marsala sauce, fresh sage leaves and button mushrooms
- Salmon fillet with gremolata crusted darne served on spinach and lemon couscous
- Thyme infused pommes anna with a thyme vegetable nage and clarified butter
- Aubergine pahi with roasted peppers, onion and tomato

SALADS

- Roquette and parmesan salad served with a pear and green chilli chutney
- Roasted red pepper potato and chorizo salad with smoked paprika

DESSERT

- Fresh pacific fruit platter with unsweetened yoghurt
- Raspberry chocolate and mascarpone roulade served with a macerated berry compote
- Herbal tea and coffee

DESIGN YOUR OWN BUFFET DINNER MENU

BY SELECTING TWO OR MORE FOOD ITEMS BELOW.

BUFFET DINNER

\$3.60

- Selection of dinner rolls to the table or on the buffet
- Selection of condiments to include gravy, whole grain mustard, courgette pickle and chutney

CARVERY

\$7.10 PER ITEM

- Baked leg of ham with an apricot and nutmeg glaze
- Rolled shoulder of lamb marinated in rogan josh paste, ginger and natural yoghurt
- Beef scotch with herb and mustard crust
- Rolled pork shoulder salmoriglio Italian rub with toasted fennel seeds, rosemary, garlic, sea salt and olive oil
- Chinese barbequed boneless chicken, marinated and glazed with char sui

MAINS

\$7.10 PER ITEM

- Braised beef foreshank with star anise, Asian celery and balsamic glazed shallots
- French beef and red wine ragout, slow cooked and finished with port wine jelly and roasted baby onions
- Chicken masala served with a creamy sweet masala sauce, fresh sage leaves and button mushrooms
- Mango and lemon chicken curry served with poppadoms and a coriander and tomato salsa
- Sweet and spicy Thai lamb curry with potatoes, cinnamon and sweet soy
- Fish of the day; choice of panfried, steamed or deep fried with appropriate condiments

FROM THE GRILL

\$7.10 PER ITEM

- Sous vide lamb shoulder rack with a sticky ginger and thyme glaze
- Pork spare ribs with barbeque sauce and orange glaze
- Chargrilled sirloin noisettes with a mushroom, mascarpone and marjoram sauce
- Scallopine chicken thigh with a saltimbocca sauce, parma ham, fresh sage leaves and a havarti cream sauce
- Salmon fillet, gremolata crusted, served on a spinach and lemon couscous

DESIGN YOUR OWN BUFFET DINNER MENU

BY SELECTING TWO OR MORE FOOD ITEMS BELOW.

VEGETABLE

\$4.85 PER SELECTION

- Green beans with pesto and cashew butter
- Baby carrots and peas with toasted cumin and orange butter
- Roasted root vegetable medley with a sage, nutmeg and honey butter
- Aubergine pahi – a lightly curried aubergine dish with roasted peppers, onion and tomato
- Puttanesca penne pasta – a lightly spiced tomato and olive based pasta dish

FARINACEOUS

\$4.85 PER SELECTION

- Thyme infused pommes anna layered, baked and portioned sliced potatoes with a thyme vegetable nage and clarified butter
- Rosemary and parmesan dauphinoise potato layered, baked and portioned with a rosemary and garlic infused double cream reduction
- Marquise potato, mashed and filled with a fresh tomato concasse
- Wholegrain mustard and rockette mashed potato with butter, double cream, finished with wholegrain mustard and fresh rockette
- Steamed basmati rice scented with cardamom and cinnamon quills
- Braised rice pilaf cooked in stock with spices, peas and mixed vegetables
- Fried rice with sliced egg roll, oyster sauce, ginger and garlic
- Singapore noodles lightly curried with julienne of vegetables
- Roasted perla potatoes with an oregano, garlic and herb butter

DESIGN YOUR OWN BUFFET DINNER MENU

BY SELECTING TWO OR MORE FOOD ITEMS BELOW.

SALADS

\$4.15 PER SELECTION

- Cos lettuce salad with parmesan croutons and caesar dressing
- Greek salad with cucumber, feta, tomato, red onion, parsley, black olives, olive oil and iceberg lettuce
- Roquette and parmesan salad served with a pear and green chilli chutney
- Roast red pepper potato and chorizo salad with smoked paprika roasted potatoes, fried chorizo, capers, roast red peppers, wholegrain mustard and chorizo oil mayonnaise

ENHANCEMENT PLATTERS

\$7.75 PER PERSON

- Euro deli-style sliced meat platter with pastrami, chorizo, sliced cabanossi sausage, salami and chicken drumsticks

\$8.80 PER PERSON

- Seafood platter

\$6.70 PER PERSON

- Vegetarian antipasto platter with marinated olives, grilled breads, hummus, pepperdew, baba ganoush, marinated feta and pickled vegetables

DESSERT

\$5.50 PER SELECTION

- Braised rhubarb and apple with pistachio and coconut crumble
- Classic tiramisu served with a spiced apricot biscotti
- Glazed apricot tart with fresh yoghurt and powdered mint
- Heilala vanilla crème brûlée served with a cracked pepper tuile
- Orange and chocolate profiterole filled with a citrus creme patissiere
- Raspberry chocolate and mascarpone roulade served with a macerated berry compote

\$6.70 PER PERSON

- Fresh Pacific fruit platter with unsweetened yoghurt

\$8.80 PER PERSON

- Ice cream sundae station with a selection of ice cream, sauces and condiments, waffle cones or sundae boats, baby marshmallows, chocolate chips, nuts, sprinkles and a live action chef to serve



PLATED DINNER

SELECT ONE OF OUR RECOMMENDED MENUS

MENU 1

\$75.00 PER PERSON

- Dinner rolls with sea salt, butter and cracked pepper

ENTRÉE

- Yellow fin tuna tataki with soy pearls, wasabi, miso, mandarin and Asian salad

MAIN

- Chicken breast with saffron shallots, mushroom pate and roast onion puree

DESSERT

- Maple panna cotta with almond cake, strawberry salad and maple fluid gel
- Herbal tea, coffee and water

MENU 2

\$80.00 PER PERSON

- Dinner rolls with sea salt, butter and cracked pepper

ENTRÉE

- Seared lamb loin with olive paste, tabouleh salsa, feta crumble, peas and almonds

MAIN

ALTERNATE PLACEMENT

- Confit duck leg, parsnip puree, braised shallots, picked beetroot and smoked garlic
- Teriyaki chicken with coconut rice cake, radish salad, soy beans and sesame wafer

DESSERT

- Petit fours; selection of handmade chef's sweet treats
- Herbal tea, coffee and water

MENU 3

\$90.00 PER PERSON

- Dinner rolls with sea salt, butter and cracked pepper

ENTRÉE

- Smoked duck breast, cauliflower, pickled rhubarb, vanilla crumb and duck rilette

MAIN

ORDER TAKEN

- Prosciutto wrapped hapuka with cauliflower cream, apple, peas, poached mussels and gremolata
- Sous vide lamb loin, pea puree, medjool dates, potato galette and mint jelly

DESSERT

- Pot au chocolate, yoghurt mousse, freeze dried fruit, milk crumbs and raspberry pudding
- Herbal tea, coffee and water

NOTES FOR PLATED MEALS

- Provided your function is serviceable from an existing Flame Tree Kitchen, food service staff, tableware and linen required to deliver the offer is included
- These prices are based on a 1.5 hour service from the start of entrée till mains

are cleared. Extended service beyond this timeframe will require full recovery of all staff for extra time engaged.

- Off-site functions may incur additional charges for recovery of staff and equipment.

- Beverage service, bar set-up and glassware are charged separately.
- Large equipment such as tables, chairs and chair covers can be quoted for on request.
- Minimum order 20 pax.

Prices and menu content are subject to change due to market or seasonal availability. All prices exclude GST. flametreekitchen.co.nz

DESIGN YOUR OWN PLATED DINNER MENU

BY SELECTING DISHES BELOW.

STARTER

\$3.60 PER DISH

- Dinner rolls with sea salt, butter and cracked pepper

ENTRÉE

\$19.00 PER DISH

- Salmon cerviche with radish, avocado, citrus segments, puffed rice and crème fraîche
- Roast pork belly with apple soubise, almond crumb, lemon gel, black pudding and puffed rice
- Yellow fin tuna tataki with soy pearls, wasabi, miso, mandarin and Asian salad
- House smoked salmon, fennel-apple puree, mandarin gel, fennel pollen and burnt cashew powder

\$20.00 PER DISH

- Seared lamb loin with olive paste, tabouleh salsa, feta crumble, peas and almonds
- Cocoa rubbed venison with beetroot textures, walnuts, black pudding and liquorice
- Serrano jamon with ricotta, green peas, pea shoots and vanilla-macadamia gastrique

- Horopito rubbed beef carpaccio with caper, roquette, dried olive, parmesan noodle and sauce gribiche
- Smoked duck breast, cauliflower, pickled rhubarb, vanilla crumb and duck rilette

\$23.00 PER DISH

- Tuna and king crab involtini with chilli jam, kaffir whip, radish, puffed rice, soy and wasabi caviar

VEGETARIAN ENTRÉE

\$16.00 PER DISH

- Smoked roast tomato tartar, parmesan marshmallow, tomato jelly, balsamic syrup and fried mozzarella
- Glazed baby beetroot with walnuts, orange, chickpea puree and manchego melt

\$18.00 PER DISH

- Medjool date cigars, smoked beetroot, honey noodle, goats cheese mousse and watercress



DESIGN YOUR OWN PLATED DINNER MENU

BY SELECTING DISHES BELOW.

MAIN

\$30.00 PER DISH

- Chicken breast with saffron shallots, mushroom pate and roast onion puree
- Teriyaki chicken with coconut rice cake, radish salad, soy beans and sesame wafer

\$32.00 PER DISH

- Confit of salmon with poached prawn crumb, pea mousse and fennel textures
- Roast pork loin and belly, cauliflower puree, apple piccalilli and rhubarb

\$33.00 PER DISH

- Sous vide lamb loin, pea puree, medjool dates, potato galette and mint jelly
- Roast lamb rump with truffled kumara puree, braised red cabbage and confit potato
- Confit duck leg, parsnip puree, braised shallots, pickled, beetroot and smoked garlic

\$34.00 PER DISH

- Prosciutto wrapped hapuka with cauliflower cream, apple, peas, poached mussels and gremolata

\$35.00 PER DISH

- Grilled eye fillet with potato gratin, burnt shallot puree, sweet pea salsa and oxtail jus

\$42.00 PER DISH

- Grilled ribeye 400g on the bone with semi dried tomato compote, smoked mushrooms and creamy spinach

VEGETARIAN MAIN

\$31.00 PER DISH

- Spinach and gorgonzola filo with butternut puree, toasted almonds and spiced plum sauce
- Roast beetroot with quinoa, walnuts, caramelised onions and smoked potato mousse

\$32.00 PER DISH

- Seared artichokes, 63/63 egg, parmigano pumpernickle crumb and mushroom

DESSERT

\$8.50 PER PERSON

- Cheese platter; plum paste and falwasser with the chefs cheese selection

Wine matched if required
(additional charge will apply)

\$15.00 PER PERSON

- Petit fours; selection of handmade chef's sweet treats served on tea stands to the table

\$20.00 PER PERSON

- Petit fours and cheeseboard serve to the table

\$19.00 PER PERSON

- Salted caramel tart with mascarpone, poached rhubarb and frosted macadamia
- Maple panna cotta with almond cake, strawberry salad and maple fluid gel
- Tiramisu revisited, coffee cream, mascarpone mousse, coffee whip and gel
- Cherry and hazelnut financier with yoghurt mousse, cherry gel and chocolate soil
- Pliable chocolate ganache with milk foam, chocolate soil, peppermint whip and gel
- Pot au chocolate, yoghurt mousse, freeze dried fruit, milk crumbs and raspberry pudding

\$22.00 PER PERSON

- 'A study in rhubarb' with textures of rhubarb and accompanying partners

SERVICE

\$5.00 PER PERSON

- Alternative placement service fee per course

\$10.00 PER PERSON

- À la carte order taken service fee per course



BEVERAGE MENU

CLASSIC BAR PACKAGE

Wine to be served by the glass
and beer by the bottle

WINE

- Goldie Marlborough Sauvignon Blanc (750ml)
- Goldie Island Red (750ml)

STANDARD BEERS

- Speights
- Steinlager Premium light

NON ALCOHOLIC

- Soft Drinks
- Pure Orange Juice

SERVICE STYLE

\$24.50 PER HOUR

ELITE BAR PACKAGE

Wine to be served by the glass
and beer by the bottle

CHAMPAGNE/METHODE

- Goldie Methode Traditionelle

WINE

- Goldie Marlborough Sauvignon Blanc (750ml)
- Goldie Marlborough Chardonnay (750ml)
- Goldie Island Red Merlot Cabernet (750ml)
- Goldie Marlborough Pinot Noir (750ml)

BEERS

- Steinlager Pure
- Speights
- Steinlager Premium Light

NON ALCOHOLIC

- Soft Drinks
- Pure Orange Juice
- Lemon, Lime and Bitters

SERVICE STYLE

\$31.50 PER HOUR

CASH OR TAB BAR BEVERAGE MENU

GOLDIE WINES – WHITE

\$14.95 PER BOTTLE

- Goldie Marlborough Sauvignon Blanc (750ml)

\$17.85 PER BOTTLE

- Goldie Pinot Gris (750ml)

\$17.85 PER BOTTLE

- Goldie Marlborough Chardonnay (750ml)

GOLDIE WINES – RED

\$14.95 PER BOTTLE

- Goldie Island Red Merlot Cabernet (750ml)

\$21.30 PER BOTTLE

- Goldie Pinot Noir (750ml)

\$25.30 PER BOTTLE

- Goldie Waiheke Island Syrah (750ml)

\$30.50 PER BOTTLE

- Goldie Waiheke Island Cabernet Merlot Franc (750ml)

GOLDIE WINES – ROSE

\$17.80 PER BOTTLE

- Goldie Island Rose (750ml)

CHAMPAGNE / METHODE TRADITIONELLE

\$9.00 PER BOTTLE

- Lindauer Brut (200ml)

\$17.80 PER BOTTLE

- Goldie Entourage bubbles (750ml)

\$25.30 PER BOTTLE

- Goldie Methode Traditionelle (750ml)

\$31.50 PER BOTTLE

- Lindauer Brut (750ml)

\$31.50 PER BOTTLE

- Morton Estate

\$108.00 PER BOTTLE

- Nicolas Feuillatte Brut Reserve (France) (750ml)

STANDARD BEERS

\$6.50 PER BOTTLE

- Speights
- Steinlager Premium Light

PREMIUM BEERS

\$8.00 PER BOTTLE

- Steinlager Pure

RTD'S (PRE-MIXED)

\$8.50 PER BOTTLE

- Boubon and Cola
- Rum and Cola
- Vodka Ice

NON ALCOHOLIC

\$11.00 PER BOTTLE

- Sparkling Grape Juice

\$4.30 PER BOTTLE

- Soft Drinks

\$10.30 PER 1L

- Pure Orange Juice
- Non alcoholic punch

\$5.00 PER BOTTLE

- Lemon, Lime and Bitters
- V Energy Drink
- Red Bull

\$3.00 PER BOTTLE

- Water bottles (500ml)

\$3.60 PER PERSON

- Tea, coffee and water

\$5.20 PER PERSON

- Tea, coffee, juice and water

BEVERAGE SERVICE FEE

AN ADDITIONAL **\$5.00** PER PERSON IS REQUIRED TO COVER THE FOLLOWING:

- Licensed Bar Manager
- Wait staff
- Equipment and glassware
- Bar linen

PRESENTATION OF CATERING

- Where applicable, all items will be presented on crockery, and will be collected post function
 - We are able to combine many menu items to form platters on request
 - Additional table top equipment can be sourced on request for an additional charge, as per the price list below.
- \$1.30 PER ITEM**
 - Linen napkins
 - \$6.50 PER ITEM**
 - Chair covers including fitting and removal
 - \$10.00 PER ITEM**
 - Black banquet chairs including delivery and collection
 - \$15.00 PER ITEM**
 - Buffet linen
 - Bar linen
 - Guest table cloths
 - Trestle table 1.8m
 - \$25.75 PER ITEM**
 - Table 1.8m rounds
 - \$170.00 PER ITEM**
 - Cash bar set up fee (\$500.00 + GST minimum spend)

TERMS AND CONDITIONS

ORDERS

- All catering orders require a minimum of 48 hours' notice
- For orders over 30 people, we will require notification of the final numbers at the latest four week days prior to the function/event. Any decreases in numbers of guests after this time may result in the original confirmed number being invoiced for.

DELIVERY CHARGES

- Where functions are serviceable from an existing University kitchen, no additional delivery charges apply. Outside of that, the following fees will be charged to cover delivery, setup and collection.
 - Epsom Campus delivery fee for services under \$300 – \$25.00 +GST
 - Newmarket Campus delivery fee for services under \$300 – \$25.00 +GST
 - Tamaki Campus delivery fee for services under \$300 – \$50.00 +GST

*Additional charges may apply if the catering collection point differs from the delivery instruction, or if multiple trips are required to collect equipment.

SERVICE STAFF

- The following costs apply for additional staff, engaged as required for a minimum of four hours commitment. Costs indicated are per staff member, per hour and include time engaged during setup, function duration and pack out.
 - Professional Chef – \$38.00 +GST PER HOUR
 - Front of house staff – \$35.00 +GST PER HOUR
 - Service staff for beverage service – \$5.00 +GST PER GUEST
 - Licenced Beverage Manager – \$38.00 +GST PER HOUR. Please note, a licensed beverage manager is required when liquor is supplied to public or function guests.

BUFFETS

- Buffet meals are always prepared and served in volumes that ensure ample food is available for the confirmed guest number
- Additional guests dining from the buffet will be charged for. In some cases, there will be excess food however, due to Health and Safety reasons, this excess food will be removed at the end of service and will not be available for guests to take home

- In addition, any buffet food service will be available to the guests for a maximum of one hour to ensure all Health and Safety regulations are adhered to

PLATED DINNER

- If not serviceable from a University Flame Tree kitchen, cost recovery on equipment and staff may be required

DIETARY REQUIREMENTS

- Vegetarian and Gluten Free options available on request

PUBLIC HOLIDAYS

- A 15% surcharge on all food ordered and beverage consumed will apply on New Zealand recognised public holidays

CANCELLATION

- Cancellation of the catering within 7 days of the function/event will incur a 50% charge of the arrangements to date
- Cancellation within 48 hours of the function/event will incur a 100% charge of the arrangements to date including ordered, prepared food and rostered staff

GST

- Unless otherwise stated, all pricing is GST exclusive



A **NEW** STANDARD



JULY 2015

A **NEW** STANDARD



University of Auckland's preferred caterer

