



Menu  
2009  
all prices  
gst exclusive

Oranga Catering  
Waikato University, Gate 1, Knighton Road, Hamilton or  
Private Box 1326, Hamilton  
Phone: (07) 838 4088 Fax: (07) 838 4271  
Email: [oranga@waikato.ac.nz](mailto:oranga@waikato.ac.nz)

# morning and afternoon tea

\$3.30 pp

freshly brewed coffee and tea selection

\$4.50 pp

freshly brewed coffee, tea and orange juice  
(includes iced water and mints)

\$6.50 pp

orange juice per litre  
(includes iced water and mints)

\$1.00 pp

iced water and mints

all day continuous tea and coffee \$10 per person

*(minimum cup charge for tea and coffee is 10 people)*

menu a  
\$6.40

baby muffins  
freshly brewed coffee and tea  
orange juice, iced water and mints

menu b  
\$7.00

pecan tartlet  
freshly brewed coffee and tea  
orange juice, iced water and mints

menu c  
\$7.70

muffins  
savouries  
freshly brewed coffee and tea  
orange juice, iced water and mints

menu d  
\$11.20

pistachio shortbread  
asparagus roll  
fresh fruit platter  
freshly brewed coffee and tea  
orange juice, iced water and mints

# lunch options

lunch 1  
\$8.30

mini croissant  
sausage rolls  
chicken tender  
sweet slice selection

lunch 2  
\$11.40

club sandwiches  
home-made quiche  
asparagus rolls  
prawn twisties  
fresh fruit platter

lunch 3  
\$12.80

pinwheel sandwich  
home-made baby frittata  
pumpkin, feta and tomato lantern dumplings  
mini chocolate éclairs  
fresh fruit platter

lunch 4  
\$13.60

naan roll-ups  
home-made quiche  
broccoli cheese bites  
chilli and lime kebab  
sweet slice selection  
fresh fruit platter

# lunch options

lunch 5  
\$14.50

club sandwiches  
home-made baby frittata  
sushi  
prawn twisty with seafood sauce  
pecan tartlet  
fresh fruit platter

lunch 6  
\$15.60

mini scottish bap with deli meats and salad  
spring roll, wonton and samosa with chilli sauce  
sausage roll  
savouries  
fish bites  
fresh fruit platter

lunch 7  
\$17.00

naan roll up  
sushi  
spicy chicken rolls  
savoury danish  
sweet chilli chicken tenders  
fruit tartlet  
fresh fruit platter

packed lunch  
\$14.00

farmhouse sandwich with meats and salad  
marinated chicken drumstick  
cake slice  
fruit  
juice

# fork menu

\$14.50 pp

- butter chicken, steamed vegetables, naan and rice
- moroccan braised lamb and vegetables on apricot and mint couscous
- crispy pork, stir fry vegetables and noodles
- battered fish and chunky fries with tomato sauce
- braised beef, vegetables, potato mash and port jus
- mushroom stroganoff on rice

(minimum 10 portions per dish)

## select a savoury

- \$1.90 home-made baby frittata (2)
- \$1.70 mini savoury (1)
- \$1.90 home-made baby quiche (1)
- \$1.70 mini sausage roll (1)
- \$2.50 spring roll, samosa and wonton *with sweet chilli sauce* (3)
- \$1.90 broccoli cheese bites (2)
- \$1.90 chilli and lime chicken kebab (1)
- \$2.90 sushi (2)
- \$1.90 sweet chilli chicken tender (1)
- \$2.20 fish nibbles (2)
- \$1.60 cheese scone (½) with cheese and tomato (1)
- \$1.90 prawn twisty with seafood sauce (1)
- \$2.20 oven baked cajun chicken wing dings (1)
- \$1.90 pumpkin, feta and tomato lantern dumplings (2)
- \$1.70 savoury danish (2)

# select a bread

- \$2.80 mini croissant (1)  
*variety of meat and salad (25% vegetarian)*
- \$2.80 assorted club sandwiches (2)  
*assorted bread & fillings including vegetarian*
- \$2.80 naan roll up(1)  
*assorted fillings in a colourful tasty roll*
- \$3.20 pinwheel sandwiches (2)  
*great for upmarket lunches*
- \$1.60 asparagus roll (1)  
*with cream cheese in molenburg*
- \$2.00 spicy chicken roll (1)  
*chicken wrapped in molenburg*
- \$2.80 lightly toasted mini bagel (1)  
*smoked salmon, avocado and cream cheese on half a mini bagel*
- \$3.50 mini filled roll  
*variety of meat and salad (25% vegetarian)*
- \$4.50 large croissant  
*ham cheese and tomato*
- \$6.00 breakfast bagel  
*smoked salmon, poached egg, spinach & hollandaise  
or bacon, egg, tomato & hollandaise*
- \$6.00 brioche  
*filled with chicken, cream cheese & apricot*

# select a sweet

\$1.60	muffin (1)
\$1.90	baby muffins (2)
\$1.60	half a jam and cream scone
\$2.00	whole date scone with butter
\$1.90	sweet slice selection (1) (chef's choice)
\$1.90	pistachio shortbread (1)
\$2.50	pecan tartlet (1)
\$2.50	fruit tartlet (1)
\$1.60	home-made cookies (2)
\$2.60	chocolate éclairs (2)
\$2.20	danish pastries (1)
\$1.90	brandy snap filled with chantilly cream (1)
\$3.20	seasonal fruit platter (4)
\$3.90	fruit kebab, melon, pineapple, grape and coulis
\$2.00	whole fruit (1)

# special dietary requirements

dairy free, gluten free, egg free and vegan

*please let us know your requirement, as some of these options do not suit all special diets*

## sweet

\$3.50	berry muffin	(g,d,e,v)
\$4.50	assorted biscuits	(g,d,e,v)
\$4.50	cake slice	(g,d,e,v)
\$4.50	fruit kebab with berry coulis	(g,d,e,v)
\$2.50	muesli bar	(g,d,e,v)
\$3.50	berry friand	(g)
\$4.50	marble fudge brownie	(g)
\$4.50	caramel date crunch slice	(g,e)

## savoury

\$4.50	sandwich	(g,d,e,v)
\$4.50	naan roll up	(g,d,e,v)
\$4.50	pita pocket	(g,d,e,v)
\$5.50	bagel	(g,d,e,v)
\$5.50	mini pizza	(g,d,e,v)
\$2.90	sushi	(g,d,e,v)
\$6.50	assorted dips with crudities	(g,d,e,v)
\$4.50	mesclun salad	(g,d,e,v)
\$3.50	rice cake with dip	(g,d,e,v)
\$9.00	anti-pasto	(g,d,e,v)
\$2.20	corn fritter with dip	(g,d,e,v)

g = gluten free

d = dairy free

e = egg free

v = vegan

# platter options

- \$45.00 chips, dips and nuts
- \$85.00 napolí antipasto platter  
*smoked chicken, olives, sundried tomatoes, marinated feta, salami and much more*
- \$85.00 ploughman's platter  
*cheeses, meats, bread and pickles*
- \$65.00 bakerman platter  
*selection of speciality breads served with dip, oil and dukkah*
- \$90.00 cheese platter  
*cheese, cracker and, garnished with fruit*
- \$90.00 seafood platter  
*selection of cold seafood with sauces*
- \$65.00 vegetable platter  
*colourful crunchy vegetables served with hummus and dip*
- \$60.00 fruit extravaganza platter  
*selection of fresh fruit with chocolate dip and fruit coulis*
- \$85.00 pate platter  
*selection of 2 patés with relish, crostini and crackers*
- \$85.00 sandwich platter  
*pinwheels, clubs, naan rolls, asparagus rolls*

**platters are designed to comfortably serve 10 people**

# select a canapé

\$3 per canapé

minimum of 10 portions

## *cold*

thinly sliced seared beef with horopito beetroot relish on rye

crab salad with coriander, mirin and ginger in crispy filo

chicken salsa rolled in floured tortilla with strong cheddar, spinach and guacamole

crisp baked tartlet of ricotta, spinach and parma ham

spiced oriental duck in chopsticks

layered smoked salmon, lemon and caper butter terrine on blinis

soft goats cheese with red onion marmalade over savoury scone

diced avocado salsa, lolo biondi and crosini

double mushroom and cheese tartlet

## *hot*

devils on horseback

scallops in bacon

green lipped mussel fritter, sour cream and chopped chives

minted lamb meat balls with tzatziki

miniature beef wellington

tempura prawns with chilli sauce

feta, spinach and sundried tomato filo

## *sweet*

brownie bites

chocolate truffles

strawberries – chocolate covered and plain (seasonal)

menu 1  
\$45.00 per  
person

# buffet menu 1

- assorted bread rolls and herb butter
- mesclun salad with tomatoes, red onion, cucumber, snow peas, and sprouts
- spicy carrot salad topped with chilli nuts
- roast lamb with rosemary & port sauce
- baked chicken breast stuffed with camembert and spinach
- penne pasta, roast vegetables and sundried tomatoes
- vegetable medley
- roasted gourmet potatoes

## dessert

- citrus tart with berry coulis
- choc fudge brownie with fresh cream
- freshly brewed tea, coffee and mints

minimum of 20 people

**buffet menus include tables and cloths, linen serviettes, staff service for set up and clean up**

menu 2  
\$52.00 per  
person

## buffet menu 2

- assorted bread rolls and herb butter
- fusion salad with wilted spinach, parsnip, beans, parmesan and cashews
- mesclun salad with tomatoes, red onion, cucumber, snow peas, and sprouts
- seafood platter with prawns, oysters, mussels and smoked salmon
- baked honey glazed ham with home-made relish and chutney
- herb encrusted beef sirloin with home-made chutney & relish
- mediterranean vegetable crumble
- stir fry vegetables
- gourmet potatoes roasted with rosemary and garlic

### dessert

- apple and raspberry crumble with fresh vanilla anglaise
- chocolate mousse cake
- fresh fruit salad and chantilly cream
- freshly brewed coffee, tea and mints

minimum of 20 people

**buffet menus include tables and cloths, linen serviettes, staff service for set up and clean up**

\$60.00 per  
person

# new zealand feast

- rewana and fry bread basket with butter
- oysters, steamed mussels, piri piri raw fish and smoked eel
- horopito rubbed venison
- pork loin with kawakawa salsa
- roast kumara, pumpkin and peru peru potato
- mesclun salad with tomatoes, red onion, cucumber, snow peas and sprouts

## dessert

- fresh fruit platter
- steamed pudding with custard and cream
- freshly brewed coffee, tea and mints

minimum of 20 people

**buffet menus include tables and cloths, linen serviettes, staff service for set up and clean up**

# set menus

**three course dinner \$60 per person**

**two course dinner \$50 per person**

the menu price is inclusive of freshly baked bread rolls, vegetables and tea and coffee to finish.

additional choice of entrée, main or dessert will incur a cost of \$5 per choice, per person.

## entrée

- lemon, garlic and parsley marinated chicken tenderloins, egg plant pickle and aioli
- brie and caramelised red onion tartlet with a rocket salad (*vegetarian*)
- duck and pistachio terrine, crostini and orange port sauce
- rare pepper seared yellow fin tuna, shaved beetroot salad and citrus oil
- tomato, avocado and crab tower with a dill vinaigrette (*can be vegetarian*)
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## main

- venison steak, duck sausage and lamb cutlet, fondant potato, vine roast tomato and red wine jus
- prime scotch fillet, dauphinoise potato and a green peppercorn sauce
- chicken supreme stuffed with sundried tomato tapenade, roast pepper risotto and a tarragon cream sauce

- triple cheese ravioli, rustic ratatouille, pinenuts and a tomato basil sauce
- lamb wellington, roast root vegetables, bean ragout and honey thyme jus
- prune and apple slow roasted pork belly, kumara rosti and calvados sauce
- grilled romano cheese battered snapper fillet, potato crab cakes with basil and avocado salsa

### dessert

- chocolate tart with fresh cream and raspberry coulis
- classic Italian tiramisu with sponge fingers, espresso, amaretto and mascarpone
- sliced fresh fruit with citrus mousse and dark chocolate
- platter of assorted cakes, tarts and truffles
- new zealand cheese board with grapes and crackers

minimum of 20 people

# bbq menu 1

menu 1  
\$32.00 per  
person

bread basket  
mesclun salad with tomatoes, red onion, cucumber  
and snow peas  
traditional coleslaw  
kiwi hamburger  
steak  
barbecued sausages  
baked garlic gourmet potato  
sauces, chutneys and relishes

trifle  
fresh fruit salad

(menu can have vegetarian option of vegetarian  
patties with relish on request)

minimum of 20 people

**price includes staff (cooking and serving), trestle tables for  
food, set-up and clean down.**

**price does not include: hireage and delivery of barbeque and  
gas bottles**

# bbq menu 2

menu 2  
\$42.00 per  
person

selection of bread and rolls

sirloin steaks with a fresh herb rub  
salmon skewer with lemon  
chicken kebab

barbeque vegetable medley  
mesclun salad with tomatoes, red onion, cucumber  
and snow peas  
baked potatoes with sour cream

sauces, chutneys and relishes

brandy snaps and liqueur cream  
mississippi mud cake with whipped cream  
fresh fruit platter

(menus can have vegetarian option of vegetable  
patties with relish on request)

minimum of 20 people

**price includes:** staff (cooking and serving), trestle tables for  
food, set-up and clean down, disposable cutlery and plates.

**price does not include:** hireage and delivery of barbeque and  
gas bottles.

# breakfast

waikato  
breakfast  
\$19.50

omelette with grilled cheese and bacon  
apple and cinnamon pancake roll  
smoked salmon and cream cheese breakfast  
croissant  
fresh fruit platter  
chilled fruit juice  
freshly brewed coffee and tea selection

cooked  
breakfast  
\$24.00

warmed croissants  
crispy bacon  
breakfast sausages  
grilled tomatoes  
sautéed mushrooms  
hash browns  
poached eggs  
fruit platter  
chilled fruit juice  
freshly brewed coffee and tea selection

minimum of 20 people

# beverage list

Price per bottle

## house wine

\$22.00	settler's hill sauvignon blanc
\$22.00	settler's hill chardonnay
\$22.00	settler's hill merlot cabernet

## méthode traditionnelle

\$22.00	lindauer brut
\$28.00	lindauer blanc de blanc
\$49.00	deutz

## chardonnay

\$25.50	montana gisborne chardonnay
\$27.50	bensen block unoaked gisborne chardonnay
\$35.50	church road hawke's bay chardonnay

## sauvignon blanc

\$25.50	montana marlborough sauvignon blanc
\$27.00	cj pask roy's hill hawke's bay sauvignon blanc
\$30.50	stoneleigh marlborough sauvignon blanc

# beverage list

Price per bottle

\$26.50	bensen block merlot
\$27.50	jacob's creek reserve shiraz
\$34.50	church road merlot cabernet
\$27.50	montana marlborough pinot noir
\$28.50	saints cabernet merlot

## cellar & aromatics

\$41.00	montana terroir series stuart block chardonnay
\$39.00	stoneleigh rapaura sauvignon blanc
\$44.00	gibbston valley gold river pinot noir
\$34.00	triplebank pinot noir rose
\$34.00	triplebank pinot gris
\$36.00	lawsons dry hills gewurztraminer
\$30.50	stoneleigh riesling

# beverage list

## beers

\$6.00	steinlager pure
\$6.00	steinlager
\$6.00	stella artois
\$6.00	light ice
\$6.00	black mac
\$6.00	mac's gold

## rtd's

\$7.50	jim beam cola
\$7.00	coruba cola
\$7.00	smirnoff ice
\$7.00	gin and tonic
\$7.00	archers fruitini

## non alcoholic

\$3.50	orange juice (glass)
\$2.50	soft drink
\$3.50	bunderburg lemon, lime and bitters
\$3.50	ginger beer
\$4.50	mineral water
\$4.50	sparkling mineral water
\$9.50	sparkling grape juice
\$8.50	punch - litre

## spirits

*spirits available on request*

# terms and conditions

- client agrees to advise the final numbers 7 days prior to the function with a 50% deposit as confirmation.
- we endeavour to cater late orders where possible. orders booked within 2 working days (48 hours) will incur a surcharge of 10%.
- there is a service charge of \$24.00 per hour, per staff member for cash bars or trayed service functions. minimum of 3 hours per staff member.
- oranga catering, at its sole discretion, reserves the right to substitute items of food and beverage with like products, where necessary.
- all prices quoted are gst exclusive and are subject to change and availability.
- there is a delivery charge of \$15.00 for all deliveries outside of waikato university campus. additional charge for delivery outside of hamilton is \$2.00 per kilometre.
- any crockery or cutlery not returned or at the place of function at time of collection will incur a replacement fee.
- any function that runs over estimated times as stated on the booking form or that runs late, would incur an extra staff charge. this includes return trips for missing equipment.
- all cancellations must be notified to oranga catering in writing.
  - less than 7 working days 50% charge will be incurred
  - less than 2 working days 100% charge will be incurred
- at the WEL energy trust academy of performing arts, no food or beverages of any kind will be permitted to be brought into or removed from the premises by the client or any of the client's guests or invitees prior to approval of orange catering's management.
- hireage charges may apply for additional linen, non-standard equipment and specific labour requirements.
- oranga catering will not accept any responsibility for damage to, or loss of property, equipment, display material and merchandise left on the premises prior to, during or after the function.
- if accounts are not paid in full within a reasonable time, there will be an additional administration and recover fee added to the balance outstanding.