



Menu  
From July 2011  
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

\$3.50 pp

freshly brewed coffee and tea selection

\$4.70 pp

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

\$6.60 pp

orange juice per litre  
(includes iced water and mints)

\$1.00 pp

iced water and mints

all day continuous coffee and tea \$12 per person  
*(minimum cup charge for tea and coffee is 10 people)*

menu a  
\$6.90

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

menu b  
\$6.50

homemade cookies  
freshly brewed coffee and tea  
orange juice, iced water and mints

menu c  
\$8.50

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

menu d  
\$10.00

baby quiche  
club sandwiches  
freshly brewed coffee and tea  
orange juice, iced water and mints

# lunch options

lunch 1  
\$12.40

club sandwiches  
savouries  
pumpkin, feta and tomato lantern dumplings  
chicken kebab  
fruit tartlet

lunch 2  
\$13.80

mini bap  
home-made baby quiche  
southern fried chicken strips  
mini chocolate éclairs  
fresh fruit platter

lunch 3  
\$14.90

naan roll-ups  
home-made baby frittata  
spring rolls and samosa  
cajun chicken wing ding  
sweet slice selection  
fresh fruit platter

lunch 4  
\$15.40

mini croissant  
broccoli bites  
thai lemon chicken tastries  
fish nibbles  
pecan tartlet  
fresh fruit platter

packed lunch  
\$14.50

farmhouse sandwich with meats and salad  
cheese and crackers  
cake slice  
fruit  
juice

# fork menu

\$16.00 pp

- butter chicken, steamed vegetables, naan and rice
- crispy pork, stir fry vegetables and noodles
- roast mediterranean vegetable crumble and steamed vegetables
- smoked chicken and blue cheese pasta bake with salad
- shepherd's pie with roast pumpkin and mint jelly

\$12.50pp

- bacon and egg pie with salad and chutney
- pork chilli stuffed potato with sour cream
- layered vegetable frittata with chutney and salad
- falafel stack with dahl and chutney
- stuffed portobello mushroom with spinach, sundried tomato and olives served with salad

all meals served in individual disposable trays with cutlery

(minimum 10 portions per dish)

# select a savoury

- \$2.20 home-made baby frittata (2)
- \$2.00 mini savoury (1)
- \$2.20 home-made baby quiche (1)
- \$2.00 chicken sausage roll (1)
- \$2.20 spring roll and samosa *with sweet chilli sauce* (4)
- \$1.80 southern fried chicken strips *with spiced apricot sauce* (2)
- \$2.20 sweet chilli chicken tender (1)
- \$2.30 fish nibbles *with tartare sauce* (2)
- \$2.20 cheese scone ( $\frac{1}{2}$ ) *with cheese and tomato* (1)
- \$2.40 prawn twisty *with seafood sauce* (1)
- \$2.30 oven baked cajun chicken wing dings (1)
- \$2.20 pumpkin, feta and tomato lantern dumplings (2)
- \$2.30 broccoli bites (2)
- \$1.80 tastries – thai lemon chicken (1)
- \$1.80 tastries – mediterranean vegetable (1)
- \$2.70 chicken kebabs *with satay sauce* (1)

# select a bread

- \$3.10 mini croissant (1)  
*variety of meat and salad (25% vegetarian)*
- \$3.10 assorted club sandwiches (2)  
*assorted bread and fillings including vegetarian*
- \$3.10 naan roll up(1)  
*assorted fillings in a colourful tasty roll*
- \$1.70 asparagus roll (1)  
*with cream cheese in molenburg*
- \$2.10 spicy chicken roll (1)  
*chicken wrapped in molenburg*
- \$4.60 farmhouse sandwich (1)  
*variety of meat and salad on freyas bread (25% vegetarian)*
- \$3.80 mini bap (1)  
*variety of meat and salad (25% vegetarian)*

# select a sweet

\$1.80	muffin (1)
\$2.20	baby muffins (2)
\$1.80	half a jam and cream scone
\$2.30	whole date scone with butter
\$2.00	sweet slice selection (1) <i>(chef's choice)</i>
\$2.60	pecan tartlet (1)
\$2.60	fruit tartlet (1)
\$2.60	chocolate plum tart (1)
\$2.60	rhubarb apple and custard tart (1)
\$1.80	home-made cookies (2)
\$2.70	chocolate éclairs (2)
\$2.70	kiwifruit puffs
\$2.30	danish pastries (1)
\$2.00	brandy snap filled with chantilly cream (1)
\$3.30	seasonal fruit platter (4)
\$2.10	whole fruit (1)

# special dietary requirements

we are unable to guarantee that any food produced or served at this site is free of allergenic material.

please be aware that at this site we prepare, cook, and serve food that includes (without limitation) the following common allergens: gluten, egg, fish, dairy, peanuts, and non halal foods

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

## sweet

\$4.00	muffin/cake	(g,d,e,v)
\$4.00	biscuits/muesli bar	(g,d,e,v)
\$4.50	fruit kebab with berry coulis	(g,d,e,v)
\$4.00	fruit friand	(g)

## savoury

\$7.50	sandwich	(g,d,e,v)
\$7.50	mini pizza	(g,d,e,v)
\$6.50	assorted dips with crudities	(g,d,e,v)
\$5.50	mesclun salad	(g,d,e,v)
\$7.00	anti-pasto	(g,d,e,v)
\$2.20	corn fritter with dip	(g,d,e,v)

other seasonal options available

g = gluten free

d = dairy free

e = egg free

v = vegan

# platter options

- \$45.00 chips, dips and nuts
- \$85.00 napolì 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*
- \$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 and sweets*
- \$85.00 pate platter  
*selection of 2 patés with relish, crostini and crackers*
- \$90.00 sandwich platter  
*mini croissants, 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

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 crostini

pork belly on crostini with peppered pineapple

roasted marinated aubergine on blinis with aioli

## *hot*

devils on horseback

lemon marinated scallops in bacon

coconut crumbed snapper goujons with banana relish

minted lamb meat balls with tzatziki

tempura prawns with chilli sauce

feta, spinach and sundried tomato filo

chorizo sausage and smoked cheddar roulade

double mushroom and cheese tartlet

crisp baked tartlet of ricotta, spinach and parma ham

tempura salmon nori roll, served with wasabi dip

light buffet menu  
\$35.00 per  
person

# light buffet menu 1

- crusty bread served with herb butter
- glazed lamb kebabs
- chicken and spinach lasagne
- mesclun salad with french dressing

## dessert

- pavlova with chantilly cream
- fruit platter

# light buffet menu 2

light buffet menu  
\$35.00 per  
person

- crusty bread served with herb butter
- chicken teriyaki with orange and sesame seeds
- stirfry vegetables with noodles
- spicy carrot salad topped with chilli nuts

## dessert

- apple crumble with vanilla custard
- fruit platter

**other options available for this menu, please contact us with regards to your requirements**

minimum of 20 people

menu 1  
\$50.00 per  
person

# buffet menu 1

- assorted bread rolls and herb butter
- mesclun salad with tomatoes, red onion, cucumber, snow peas and sprouts
- herb encrusted beef sirloin with gravy, mustard and relish
- greek lemon and rosemary chicken with olives and sundried tomatoes
- mediterranean vegetable pasta bake
- stirfry vegetables
- roasted gourmet potatoes

## dessert

- blueberry frangipane tart with sauce anglaise
- choc fudge brownie with fresh cream
- freshly brewed coffee, tea and mints

minimum of 20 people

# buffet menu 2

menu 2  
\$62.00 per  
person

- assorted bread rolls and herb butter
- greek salad with fresh tomatoes, cucumber olives and feta
- mesclun salad with tomatoes, red onion, cucumber, snow peas, and sprouts
- cold platter with chicken, salami, chorizo, ham and pastrami
- roast leg of lamb with mint sauce
- crispy roast loin of pork with apple sauce, gravy and relish
- eggplant parmegiana
- roasted vegetables
- gourmet potatoes roasted with rosemary and garlic

## dessert

- lemon tart with raspberry coulis
- white and dark chocolate brownie with a chocolate liqueur sauce
- fresh fruit platter and chantilly cream
- freshly brewed coffee, tea and mints

minimum of 20 people

# new zealand feast

\$70.00 per  
person

- rewana and fry bread basket with butter
- oysters, steamed mussels, pipiriri 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

# set menus

**three course dinner \$65 per person**

**two course dinner \$55 per person**

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

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

## entrée

- 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
- lemon, garlic and parsley marinated chicken filo with relish and aioli
- spinach, feta and sundried tomato stuffed warm brioche (*vegetarian*)

## main

- prime scotch fillet, dauphinoise potato and a green peppercorn sauce
- pork loin with slow roasted prune and apple kumara rosti and calvados sauce
- chicken supreme stuffed with sundried tomato tapenade, roast pepper risotto and a pepper and parmesan cream sauce

- venison sausage, duck breast with sour cherry sauce and lamb cutlet, fondant potato, vine roast tomato and red wine jus
- triple cheese ravioli, rustic ratatouille, pinenuts and a tomato basil sauce (*vegetarian*)
- lamb rump wrapped in proscuttio, with a kumara rosti, julienne of vegetables, roasted garlic puree and jus
- grilled romano cheese battered snapper fillet, potato cakes with basil and avocado salsa (*vegetarian*)

#### 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
- assorted sweets and treats platter
- new zealand cheese board with grapes and crackers

minimum of 20 people

# bbq menu 1

menu 1  
\$35.00 per  
person

mesculun salad with tomatoes, red onion, cucumber  
and snow peas  
traditional coleslaw  
kiwi hamburger  
steak  
barbecued sausages with bread  
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, disposable cutlery and plates.**

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

# bbq menu 2

menu 2  
\$46.00 per  
person

selection of bread and rolls  
sauces, chutneys and relishes

sirloin steaks with a fresh herb rub

salmon skewer with lemon

chicken kebab

barbeque vegetable medley

mesculun salad with tomatoes, red onion, cucumber  
and snow peas

baked potatoes with sour cream

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

continental  
breakfast  
\$17.00

assorted cereals with yoghurt and stewed fruit  
fresh warm croissants and plain scones with  
assorted spreads  
fresh fruit platter

fingerfood  
breakfast  
\$17.00

bakers basket with muffins, sweet and  
savoury danishes  
smoked salmon and cream cheese baby frittata  
ham and egg croissant  
fruit platter

full cooked  
breakfast  
\$27.00  
minimum of 20  
people

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

# beverage list

\$22.00

## house wine

settler's hill sauvignon blanc  
settler's hill chardonnay  
settler's hill pinot gris  
settler's hill merlot cabernet

## méthode traditionnelle

\$22.00

jacobs creek brut cuvee

\$28.00

brancott estate brut cuvee

\$28.00

brancott estate sauvignon blanc

\$25.50

## festival block range

chardonnay  
sauvignon blanc  
pinot gris  
merlot cabernet  
pinot noir

## premium range

\$35.50

church road chardonnay

\$35.50

triplebank sauvignon blanc

\$35.50

triplebank pinot gris

\$35.50

church road merlot cabernet

\$37.50

triplebank pinot noir

# beverage list

## beers

\$6.20	steinlager pure
\$6.20	steinlager
\$6.20	stella artois
\$6.20	light ice
\$6.20	mac's gold

## rtd's

\$7.50	jim beam cola
\$7.00	smirnoff ice
\$7.00	gin and tonic
\$7.00	archers fruit flavours

## non alcoholic

\$3.50	orange juice (glass)
\$3.50	soft drink
\$3.50	lemon, lime and bitters
\$3.50	ginger beer
\$9.50	sparkling grape juice
\$8.50	punch – litre (10 litre minimum)

*other wines and 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 \$25.00 per hour, per staff member for cash bars or tray 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. 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 7 days, there will be an additional administration and recover fee added to the balance outstanding.