

urban
GOURMET

DELIVERY MENU

urban



BREAKFAST AND PASTRIES

Design your menu from the items below.

Minimum order for 10 guests applies. Prices are delivery and GST exclusive.

DF = Dairy free EF = Egg free GF = Gluten free V = Vegetarian VG = Vegan

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FINGERFOOD

Mini croissant, champagne ham, Edam cheese, tomato relish

Mini croissant, tomato, Edam cheese (V)

Bacon and egg breakfast wrap, tomato relish (DF)

Potato herb rosti, smoked salmon, dill crème fraîche (GF)

Kransky sausage, pastry wrapped, chipotle relish

PASTRY

Almond croissant

Cinnamon brioche

Croissant

Pain Au Chocolat

Puff pastry, egg, bacon, sausage, cheese

Selection fruit Danish

BREAKFAST BAPS

Bacon, fried egg

Haloumi, baby spinach, thyme, field mushrooms (V)

TOASTED BAGELS (GFO)

Smashed avocado, beefsteak tomato, lemon oil 2 PER PERSON (V)

Herbed crème fraîche, smoked salmon, onion, dill 2 PER PERSON (EF)

Gluten free bagel (GF) SAME OPTIONS APPLY

BREAKFAST AND PASTRIES

02

INDIVIDUAL POTS

Banana, chia seed breakfast custard (GF, VG)

Fruit compote, greek yoghurt, granola (EF, V)

FRUIT

Fruit skewers, passionfruit syrup (GF, VG)

Fresh fruit platter - small (selection of seasonal fruit, berry yoghurt) SERVES 10-12

Fresh fruit platter - large (selection of seasonal fruit, berry yoghurt) SERVES 15-20



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MORNING & AFTERNOON TEA

Design your menu from the items below.

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HOT SAVOURY

Ham, cheese pinwheel

Spinach, feta pinwheel (V)

Bacon egg pie, streaky bacon, free range eggs

Mince, cheese pie

Butter chicken pie

Wild mushroom, Gruyere pie (V)

Beef sausage roll, tomato sauce

Chicken sausage roll, pine nuts, herbs, sweet chilli sauce

Lamb Merguez sausage roll, cumin, paprika, garlic, eggplant chutney

Vegetarian sausage roll, pumpkin, feta (V)

Bacon, egg frittata (GF)

Champagne ham frittata, sweet potato, cheddar (GF)

Spinach, feta frittata (GF, V)

Green vegetable frittata, broccoli, kale, potato, feta (V, GF)

Roast vegetable flan (V)

Caprese quiche, bocconcini, vine tomatoes, basil, baby spinach (V, GFO)

Roast mushroom empanada, garlic, spinach, feta (V)

Vegetable pakora, Indian spices, channa flour, vegetables, herbs, tomato kasundi (GF, VG)

Chicken nibble tenderloins, sage, rice crumbs, sweet chilli sauce 2 PER PERSON (GF)

Mushroom arancini, mushroom ragout, basil, mozzarella, roast garlic aioli (V, GF)

Thai style fish cake, coconut, ginger, lime leaf, hot and sour sauce (GF, DF)

Grilled seasonal vegetable skewer, basil, olive oil, balsamic glaze (GF, VG)

Tikka chicken skewer, Indian spices, lemon, yoghurt, coriander (GF)

Chermoula lamb patties, cumin, paprika, eggplant relish (GF, DF)

MORNING & AFTERNOON TEA

02

COLD SAVOURY

Selection of club sandwiches ORDERED IN MULTIPLES OF FOUR (VO, VGO)

Selection of gluten free club sandwiches (VO, VGO)

Vietnamese rice rolls, nam jim dressing 2 PER PERSON (DF, GF, VO)

Selection of sushi 2 PER PERSON (GFO, VO, VGO)

Cheese scones

Selection of savoury muffins

Spinach and feta muffin, pesto, chives (V)

Cheese scone, aged cheddar, onion, thyme (V)

SWEET MUFFIN

Blueberry (DFO, GFO)

Chocolate

Chocolate cherry muffin, buttermilk, morello cherries, vanilla, dark chocolate (V)

Lemon curd (DFO, GFO)

MORNING & AFTERNOON TEA

03

BISCUITS

White chocolate and caramel cookie, vanilla 2 PER PERSON (V)

Chocolate chip cookie 2 PER PERSON

Dark chocolate chip cookie, vanilla 2 PER PERSON

Afghan cookie, cocoa, cornflakes, chocolate icing, walnuts 2 PER PERSON

Salted caramel biscuit 2 PER PERSON

Anzac biscuit 2 PER PERSON

Gingernut 2 PER PERSON

French macarons 2 PER PERSON (DF, GF)

Bliss balls 2 PER PERSON (GF)

CAKES AND SLICES

Ginger crunch, pistachios

Tahini brownie (GF)

White chocolate and macadamia brownie

Urban rocky road (DF, GF)

Raspberry jam, coconut slice

Salted caramel slice (GF)

Ginger and pear slice, almond cake, ginger, poached pears, cinnamon (GF)

Carrot cake

Orange and raisin cake, macerated raisins, almonds, orange frosting (GF, DF)

Lemon chia cake, almond, chia seeds, lemon gel (GF, VG)

Fruit friand

Classic scone, berry jam, mascarpone cream



LUNCH & LUNCH PACKAGES

LUNCH

01

Design your menu from the items below.

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WRAPS (GFO)

10" wrap cut in half per person

Chicken, egg, parmesan, caesar dressing, anchovies, cos lettuce

Moroccan chicken, chermoula, rocket, eggplant chutney, charred peppers (DF)

Pulled lamb, tzatziki dressing, cucumber, tomato, mesclun (EF)

Pulled beef brisket, baby rocket, horseradish cream, sweet pickle (EF)

BLT, bacon, egg, cos, tomato, chipotle relish (DF)

Greek salad, cucumber, vine tomatoes, whipped feta, olive tapenade, roast capsicum (V)

Hummus, roasted beetroot, aioli, pickled vegetables (DF, V)

Gluten free wrap (GF) SAME OPTIONS APPLY

SANDWICHES (GFO)

Roast chicken, ranch dressing, cos, American slaw, cheesy pide (EF)

Pulled beef, horseradish cream, mesclun, cornichons, focaccia (EF)

Roast pork, sliced ham, American mustard, pickled cucumber, toasted sourdough

Sopresso salami, mesclun, tomato, pickled onions, herb cream cheese, toasted sourdough

Crisp pancetta, provolone, grain mustard aioli, fig chutney, Turkish pide

Pancetta, Swiss cheese, tomato, rocket, pepper relish, Turkish pide

Grilled eggplant, bean salsa, charred peppers, avocado crema, sunflower seed roll (V)

Hummus, grilled haloumi, roasted capsicum, basil pesto, ciabatta (EF, V)

Gluten free bread (GF) SAME OPTIONS APPLY

SALADS

Caesar salad, roast chicken, egg, anchovies, caesar dressing, croutons

Cajun chicken, rocket, mixed bean salsa, coriander lime dressing (GF, DF)

Thai beef salad, sliced beef, coriander, cucumber, chilli, Vietnamese mint

Hot smoked salmon, baby potato salad, caper mayo, parsley, watercress (GF, DF)

Asian sesame noodles, pickled cabbage (GF, VG)

Vegan cobb salad, avocado, corn, radish, tomato, tofu, cucumber, garlic mayo (GF, VG)

Gourmet potato, red onion, caper mayo, parsley, watercress (V, GF)

Pasta salad, roast vegetables, smoked tomato dressing, thyme, parmesan (V)

Quinoa salad, edamame, tamari mushrooms, sprouts, ginger sesame dressing (GF, VG)

Side portion salad (GFO, VGO) SAME OPTIONS APPLY

Select a lunch package and refer to categories on the adjacent page to make your choice of side, salad and sweet selection. Minimum order for 10 guests applies. Prices are delivery and GST exclusive.

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INDIVIDUAL LUNCH BOXES

Your choice of the following lunch selection will be served with Chef's choice side salad, sweet selection and piece of seasonal fruit:

Wrap selection

Sandwich selection

COLD LUNCH SETS

Choose one of the following mains, then select a salad and a sweet from the following page:

Wrap selection, salad selection, sweet selection (CHOOSE 1 OF EACH)

Sushi (3 PIECES), Vietnamese rice paper roll, salad selection, sweet selection (CHOOSE 1 OF EACH)

Sandwich selection, salad selection, sweet selection (CHOOSE 1 OF EACH)

HOT LUNCH SETS MAXIMUM OF 40 GUESTS

Choose one of the following mains, then select a side, salad and a sweet from the following page:

Roast pork belly, piquillo pepper sauce (DF, EF, GF)

Country roast chicken, gravy, whole grain mustard (EF)

BBQ beef brisket, salsa verde, horseradish cream (EF, GF)

Cauliflower mac and cheese (EF, V)

LUNCH PACKAGES

04

SIDES

Choose one of the following:

Thyme roast potatoes (GF, V, EF)

Sauté broccoli, green beans (GF, VG)

SALAD

Choose one of the following:

Shaved cauliflower & cabbage salad, sunflower seeds, red wine vinaigrette (GF, VG)

Roasted pumpkin, wild rocket, toasted pine nuts, balsamic dressing (GF, VG)

Roasted corn kernels, lime, capsicum, avocado, basil, chilli (GF, VG)

DESSERT

Choose one of the following:

Assortment of slices

Assortment of biscuits and bliss balls

Carrot cake

Assorted doughnuts





SWEETS

SWEETS

01

Design your menu from the items below.

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CAKES, SLICES & MORE

Ginger crunch, pistachios

Tahini brownie (GF)

White chocolate and macadamia brownie

Urban rocky road (DF, GF)

Raspberry jam, coconut slice

Salted caramel slice (GF)

Rhubarb crumble slice, sweet pastry, rhubarb compote, vanilla custard, oat crumble

Ginger and pear slice, almond cake, ginger, poached pears, cinnamon (GF)

Fruit friand

Classic scone, berry jam, mascarpone cream

Apricot tart, pistachio, frangipane, cinnamon, apricot

Salted caramel tart, pastry shell, chocolate fondant, caramel glaze, flaky sea salt

Carrot cake

Orange and raisin cake, macerated raisins, almonds, orange frosting (GF, DF)

Lemon chia cake, almond, chia seeds, lemon gel (GF, VG)

Red velvet cake, chocolate cream cheese icing

Jaffa, dark chocolate, orange curd, milk chocolate ganache, mandarin gel (GF)

Vanilla passion, hazelnut jaconde, vanilla bavaois, lemon cream, mascarpone (GF)

Lamingtons (assorted flavours) (GF, DF)

Doughnuts (assorted flavours) 2 PER PERSON

SWEETS

02

BISCUITS

White chocolate and caramel cookie, vanilla 2 PER PERSON

Chocolate chip cookie 2 PER PERSON

Dark chocolate chip cookie, vanilla 2 PER PERSON

Afghan cookie, cocoa, cornflakes, chocolate icing, walnuts 2 PER PERSON

Salted caramel biscuit 2 PER PERSON

Anzac biscuit 2 PER PERSON

Gingernut 2 PER PERSON

French macarons 2 PER PERSON (DF, GF)

Bliss balls 2 PER PERSON (GF)

FRUIT

Fresh fruit platter - small (selection of seasonal fruit, berry yoghurt) SERVES 10-12

Fresh fruit platter - large (selection of seasonal fruit, berry yoghurt) SERVES 15-20





ALL DAY CATERING

ALL DAY CATERING - COLD

01

Select an item from each category below.

Minimum order for 10 guests applies. Prices are delivery and GST exclusive.

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MORNING TEA

Choose one of the following:

Croissant selection

Breakfast baps

Scone selection

Pinwheels

Fruit skewers

LUNCH

A choice of one of our cold lunches (page 13)

AFTERNOON TEA

Choose one of the following:

Pinwheels

Biscuits

French macarons

Pie selection

Fruit skewers

ALL DAY CATERING - HOT

02

Select an item from each category below.

Minimum order for 40 guests applies. Prices are delivery and GST exclusive.

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MORNING TEA

Choose one of the following:

Croissant selection

Breakfast baps

Scone selection

Pinwheels

Fruit skewers

LUNCH

A choice of one of our hot lunches (page 13)

AFTERNOON TEA

Choose one of the following:

Pinwheels

Biscuits

French macarons

Pie selection

Fruit skewers





GRAZING PLATTERS

Platters are recommended to feed 10 guests for an hour of service.
Prices are delivery and GST exclusive.

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SAVOURY PLATTERS

New Zealand cheese platter

Selection of New Zealand cheeses, grapes, quince paste, honeycomb, lavosh, crackers, crostini

Deli platter

Coppa, salami, chorizo, selection of New Zealand cheeses, grapes, quince paste, honeycomb, pickled vegetables, seasonal dips, crackers, tortilla crisps, flatbread, sourdough, ciabatta, rye

Hot smoked salmon platter

Half side hot smoked salmon, herbed crème fraiche, pickled cucumber, Midnight Baker bread

Sushi platter

Selection of Maki sushi, nigiri, pickled ginger, soy sauce, wasabi, pickled seaweed

Bread & dips platter

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

Vietnamese rice paper rolls platter

Pickled prawn, Peking chicken, vegetarian nam prik, hoisin sauce, sriracha

Savoury platter

Sausage rolls, frittatas, curry puffs, cheese onion turnovers, mushroom empanadas, tomato sauce, aioli, tomato relish, chutney

GRAZING PLATTERS

02

Sandwich platter

Chef's selection of assorted wraps, club and finger sandwiches (GFO)

Bruschetta platter

Crushed pea & ricotta bruschetta (v);

Smashed avocado & tomato bruschetta (v);

Mascarpone horseradish crème, sauté onions & beef bruschetta;

Cured salmon, herbed cream cheese, pickled onion & dill bruschetta;

Pulled chicken, corn apricot paste, bacon crumb & aioli bruschetta

Garden platter

Chargrilled Mediterranean vegetables, vegetable crudités, garlic mushrooms, artichokes, Vietnamese rice paper rolls, fried haloumi, marinated feta, baba ghanoush, garlic herb crostini (v)

Vegan antipasti platter

Pickled vegetables, grilled artichokes, marinated olives, sundried tomatoes, chilli roasted mushrooms, gherkins, balsamic onions, selection of homemade dips, selection of artisan bread (VG)

SWEET PLATTERS

Sweet platter

French macarons, chocolate tahini brownie, coffee profiterole, white chocolate truffle, rocky road, assortment of slices, fresh fruit

Petit fours platter

Chef's selection of our delicious and dainty sweet delights (v)

Mini doughnut platter

Choc hazelnut, apple, berry, caramel, mini tropezienne

GRAZING PLATTERS

03

Éclairs platter

Selection of gourmet éclairs, Chantilly cream, berry coulis

Fresh fruit platter - small

Selection of seasonal fruit, berry yoghurt SERVES 10-12

Fresh fruit platter - large

Selection of seasonal fruit, berry yoghurt SERVES 15-20



BEVERAGES

01

Design your menu from the items below.
 All beverages can be delivered at an additional charge.
 Minimum order for 100 guests applies. Prices are delivery and GST exclusive.
 Staff will be required for beverage orders larger than 100.

TEA & COFFEE

This includes thermos, coffee, tea caddy, stirrers and disposable cups

Delivery tea & coffee (single service)

Delivery tea & coffee (all day service)

NON ALCOHOLIC

Karma Cola Range (*Cola, Sugar Free Cola, Lemmy Lemonade, Gingerella Ginger Ale*) 300ml

Karma Kombucha (*Lemon Ginger, Mango Passionfruit*) 330ml

Antipodes Still Water 1L

Antipodes Sparkling Water 1L

Homegrown Cold Pressed Juice Range (*Orange, Apple, Cranberry*) 2L

SMOOTHIES

Raw green smoothie, spirulina, wheatgrass, barley grass 400ml

Pure berry anti-oxidant smoothies 400ml

Feijoa smoothie 400ml

Apple and kale smoothie 400ml

HOW DO I PLACE AN ORDER?

You are welcome to place an order by email (info@urbangourmet.co.nz) or phone (09 366 3086).

Our sales team are in the office Monday to Friday 8:30am - 5:00pm and can respond to your enquiries during this time.

HOW MUCH NOTICE DO I NEED TO GIVE TO PLACE AN ORDER AND WHAT IS THE MINIMUM ORDER?

We require all orders to be confirmed by 5pm, three working days prior to delivery. Confirmation for weekend orders is needed by Wednesday at 11am. The minimum order is \$250 on weekdays and \$650 on weekends (GST exclusive).

WHAT INFORMATION DO I NEED TO PLACE A DELIVERY ORDER?

The key pieces of information we require are meal service (morning tea, lunch, etc), dietary requirements, number of guests, timing and delivery location. The more information the better!

HOW MUCH IS DELIVERY AND WHAT HOURS DO YOU DELIVER?

Urban Gourmet delivery fees start at \$30.00 for central Auckland. We can deliver outside this area for an additional charge. Weekend deliveries incur an additional cost. Our regular delivery hours are 7:30am - 5:30pm. Deliveries outside these hours can be arranged.

HOW IS THE FOOD SERVED?

All food is delivered on plates ready to be served with napkins. We can provide biodegradable cutlery and plates if you require them. We are also happy to deliver items hot at no additional cost. Hot items are delivered in poly bins to ensure food remains at the correct temperature for up to 30 minutes.

DOES MY QUOTE INCLUDE STAFF?

Delivery quotes do not include the cost of staff. If you require a serviced function this can be arranged. The minimum hire period for a staff member is four hours. Costs quoted for staff include time engaged during setup, function duration and pack out. If required, these will be detailed in your quote.

HOW DO I PAY FOR MY ORDER?

All new clients are required to fill in a "new client form" and prepay for their first order. Once client details are on file and the first order has been completed, we are happy to invoice after the event moving forward.

HOW CAN I CANCEL MY ORDER?

Cancellation within 48 hours of the scheduled delivery time will incur a 100% charge of the arrangements to date, including ordered and prepared food and rostered staff. Deliveries must be cancelled a minimum of 24 hours before the event or the full cost of the catering will be charged to the client.

DO YOU CATER FOR SPECIAL DIETARY REQUIREMENTS?

Yes, we do. There is a wide selection of menu items that cover gluten free, dairy free, vegetarian and vegan requirements. If you require more specialised dietary requirements, please let us know and we will do our best to accommodate your needs.



urban
GOURMET



URBANGOURMET.CO.NZ
