



Collective

FOOD & HOSPITALITY EXPERIENCES

WERO PACKAGES

2020

Day Catering Option One

Morning Tea

Fruit scones and Mascarpone
Collective's Sausage roll

Sandwich and salad lunch

Coronation Chicken with iceberg lettuce on turkish pide
Italian Meats with vine tomato, mesculin and pesto on ciabatta

Salads

'Ceasar' salad, Parmesan, bacon and baby cos
Red onion, tomato and mesculin salad, balsamic dressing

Afternoon tea

Warm ham and cheese muffin

Option One

- Light Lunch @ \$37.5 pp
- Delivered in our platter boxes
- Presented in a sharing style for a quick easy going style lunch
- Ideal on the run food



Day Catering Option Two

Morning Tea

Collective's scotch eggs served with English mustard
Assorted Freshly baked cookies

Lunch

Roast Chicken Drumsticks glazed in BBQ sauce
Honey and whiskey slow cooked pork ribs
Cayenne spiced Kumara Wedges
South American style slaw

Afternoon tea

Dark Chocolate brownie

Option Two

- Heartier Lunch @ 47.5 pp
- For the hungry crowd with an appetite
- Served in a sit-down feasting table buffet style



Day Catering Option Three

Morning Tea

Smoked salmon, lemon cream cheese and rocket croissants

Two Course Lunch

Artisan Bread Rolls and NZ butter

Mains

Pan Roast Chicken Breast, caramelized carrot, potato fondant, pan jus

Big glory bay Salmon, Kumara and garlic rosti, smoked fish veloute chive oil

Dessert

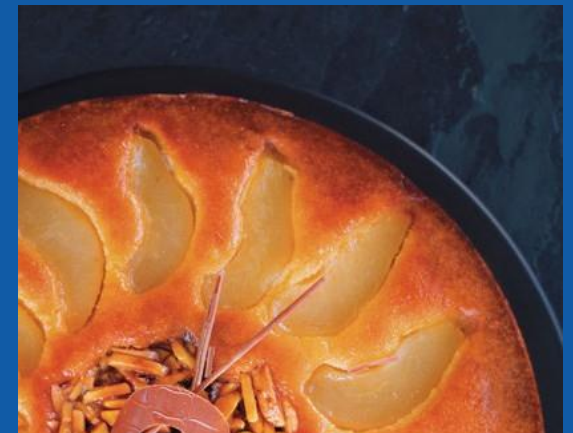
Apple and Rhubarb crumble, Vanilla custard

Afternoon tea

Mascarpone Frosted Carrot cake

Option Three

- Gourmet Lunch @ \$68.5
- For the people who want to make it a day of it



BBQ

The Mains

140gr Sirloin steaks
Big Glory bay salmon fillets
Chicken drumsticks
English style sausages
Whole roast Kumara
Roasted selection of Vegetables

Salads & sides

Floured wholemeal baps
'Kiwi' Potato salad
Red onion, tomato and mesculin salad with a balsamic dressing
Kumara and feta salad with raddicho and a honey and sunflower seed dressing

Selection of pickles and chutneys will be served

BBQ

- \$ 68.5 pp Min 10 People
- 4 hr BBQ station
- Proteins cooked to request
- Salads and sides are served as a help yourself station to the side of the event space
- 1 chef on site for the entire package



Pizza Package

Main Event

Margarita

Ham and mushroom

Smoked chicken and pesto

Meat Feast

Roast mediterranean vegetable, pesto and parmesan

Salads and sides

'Caprese' salad

Feta, black olive and basil salad lemon and parsley

Parmesan, cherry tomato, red onion salad balsamic dressing

Garlic and rosemary flat breads

Selection of Pesto's, Tapanade's and olive oils

Pizza Package

- \$55 pp min 10 people
- A manned pizza station
- decorations and chaffing dishes built into the display
- 1 chef on site for entire package



Sliders Package

The Sliders

Pretzel style

Sourdough style

Wholemeal slider buns

The Fillers

Crispy fried chicken tenders, garlic aioli

Seared Minute steaks, Horseradish mayonnaise

Roast Lamb slices, pickled red cabbage

Panko crumbed snapper, curry mayonnaise

Parsley and lemon falafel, Tzakiki dressing

Salads & sides

'Southern style Slaw, Ranch dressing

Mesculin Leaf and red onion salad

The Sides

Chipotle Mayo

Buffalo hot sauce

Sliders Package

- \$55 pp min 10 people
- A manned build your own slider station with table decorations and chaffing dishes built into the display
- 1 chef on site for entire package



COLLECTIVES BOXED PLATTERS

Feeds 10 people per platter

Sushi @ \$110

- Handmade Maki
- Fresh California Rolls
- Sashimi Selection
- Japanese Ginger, Wasabi, And Soy Sauce

Garden @ \$65

- crudités, baba ganoush and tapenade
- heirloom tomatoes
- rice paper filled with tofu spread
- spiced marinated vegetables,
- crisp potted summer vegetables with hummus (vegan, df, gf)

Gourmet Sandwich selection @ \$65

- Selection of 10 sandwiches on freshly baked bread

At The Pub @ \$95

- Homemade Caramelised Onion And Thyme Sausage Roll
- Homemade Steak And Aged Cheddar Pie
- Ham Hock Scotch Eggs And Mustard
- Beef Cheek Croquettes
- Southern Fried Chicken Bites, Garlic Aioli Heating May Be Required Subject To Location

Cheese @ \$95

- Smoked havarati
- 12 month sheep milk cheddar
- Goats cheese coated in dukkha
- Divine creamy brie
- Soft blue cheese
- Fruit bread, water crackers, dried fruit and quince chutney

