



Lunch Menu

Steps to complete order:

Step one: Choose one of our recommended menus OR design your own from the individual selections provided

Step two: Fill out the order form, scan it and return it via email to the Event Manager.

v = vegetarian

gf = gluten free

df = dairy free

Plated Lunch Menu Options (less than 25 people)

Pasta: \$17.00

Beef lasagna served with a garden salad and vinaigrette dressing.

Creamy chicken and mushroom penne pasta served with a garden salad and vinaigrette dressing.

Spaghetti tossed in kawakawa pesto and garlic sauce served with a garden salad and vinaigrette dressing.

Gourmet Pies: \$18.00

Lamb and mint gravy pie served with mushy peas, a side garden salad and vinaigrette dressing.

Beef and stout beer pie served with mash potatoes, a side garden salad and vinaigrette dressing.

Chicken and sour cream, whole mustard seed and coriander pie served with mashed potatoes and a side garden salad and vinaigrette dressing.

Smoked fish pie served with kumara mash and a side garden salad and vinaigrette dressing.

Gourmet Burgers: \$22.00

Beef Burger with melted swiss cheese, lettuce, tomato, caramelised onions, gherkins and aioli mayonnaise served with steak cut fries.

Chicken Burger with caramelised onions, camembert cheese, gherkins, rocket, tamarillo sauce and mayonnaise served with steak cut fries.

Vegetarian burger with roasted egg-plant, kumara, fried zucchini, caramelised onions, rocket and aioli sauce served with steak cut fries.

Other meals: \$25.00

Baked fish with a zest kawakawa crumb served on mash potatoes topped with rocket and a pineapple and avocado salsa.

Steamed fish served on cubed baked kumara topped with a Mediterranean tomatoes and caper salsa.

Chicken thigh wrapped in manuka smoked bacon and a piripiri coconut sauce served on couscous and a garden salad and vinaigrette dressing.



Lunch Buffet Menu Options: \$25.00 (25 people or more)

Salads Select two options	Vegetables Select one option	Farinaceous (Carbs) Select one option	Protein Select one option
<p>Maaori Medici – Tomato, fresh basil, capers, cucumber, red onion and ‘kawakawa and manuka honey vinaigrette’.</p> <p>3 C’s – Ohakune carrots, roasted cashews and coconut with a zesty dressing.</p> <p>Watercress, rocket, zucchini and shaved parmesan with a balsamic dressing.</p> <p>Garden salad – Mixed lettuce leaves, tomato, cucumber, red onion, mung beans or bean sprouts.</p>	<p>Steamed baby fennel, baby leeks and whole green beans with garlic and flax seed avocado oil.</p> <p>Baked eggplant with tomato and our caramelized onion and horopito jam.</p> <p>Asian style stir fry vegetables.</p>	<p>Warm Pukekohe potato and kumara with fresh herbs and ‘karengo aioli’, grilled polenta with Waikato feta, fresh herb and horopito olive oil.</p> <p>Roasted OR steamed baby potatoes with garlic + herb butter.</p> <p>Couscous with capsicum, red onion, capers and fresh herbs.</p>	<p>Beef - Lasagna layered with a rich tomato + beef sauce and cheese sauce topped with mozzarella and grated cheese.</p> <p>Lamb - Mint and horopito crumbed lamb rump with a yogurt and cucumber raita.</p> <p>Chicken - Manuka smoky bacon wrapped chicken with a creamy piri-piri sauce (served on the side).</p> <p>Fish - Oven baked ‘fresh fish of the day’ with a zesty kawakawa crumb with a vegan ‘caper berry’ aioli.</p>
<hr/> <p style="text-align: center;">Sweet Select one option</p> <hr/> <p>A basket of seasonal fresh whole fruit</p>			

Event Details

Name of Event: _____

Contact Person: _____

Date of Event: _____

No. of People: _____

Time of Service: _____

Prices exclude GST. Prices and menu content are subject to change due to market or season availability.

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