

SERGEANT

Catering Menu

AT YOUR SERVICE



ALL DAY CATERING

FRESHLY BAKED PASTRY

Chocolate & hazelnut croissant	7.5
Matcha & caramelised white chocolate croissant	7.5
Portugese tart	4.5

HOUSEMADE SLICES

Ginger pistachio	EF	6.7
Dark chocolate & cream cheese brownie		6.7
Raspberry & salted peanut rocky road	EF, GF	6.7
Salted caramel anzac	EF	6.7
White choc & pretzel blonde		6.7
Vegan balls, w nuts, fruit, seeds & buckwheat	VEGAN	4

HOUSEMADE LOAVES

		SLICE
Orange, almond & poppyseed	GF	6.5
Banana loaf		6.5
Carrot & walnut loaf	DF	6.5
Pear & ginger loaf		6.5
– Whole loaf		52

HOUSEMADE COOKIES

Orange & vanilla bean yoyo	EF	5.5
Afghan	EF	5.5
Salted peanut & chocolate cookie		5.5
Cranberry & white chocolate cookie		5.5

MUFFINS & SCONES

Cheddar & chive scone	EF	6
Date, walnut & maple scone	EF	6
Raspberry & white chocolate muffin		6
Blueberry & cream cheese muffin		6

SANDWICHES

BLT on mini pretzel roll	DF	9
Ham & swiss cheese croissant		12
Roasted vege, salsa verde, feta, on ancient grain sourdough	V, EF	11
Egg, swiss cheese, sambal, spinach, aioli, on ciabatta bun		11
Beef brisket, kraut, mustard & swiss cheese bagel		13
Chicken, ranch, cos, sourdough baguette	DF	13

FRUIT

Fruit skewer	4
Small fruit platter	50
Large fruit platter	100

HOT

		EACH
Moroccan sausage rolls		9
Vege frittata	V, GF	11
Bacon & egg pie		12
Mini seasonal vege quiche	V	6
Mini ham & cheddar quiche		7
Mini chicken & corn quiche		7

SALADS

	SMALL	MEDIUM
Chicken, cos, ranch, corn & pickles	9	13
Seasonal roasted vegetables, feta, chermoula, rainbow chard	9	13
Baby potato, ham & mustard mayo	9	13
Harissa roasted carrot, spinach, feta & walnuts	9	13
(Large Sharing Salads \$70)		

PLATTERS

	MEDIUM	LARGE
Crudités, raw vegetables, ranch, salsa verde, fruit	80	150
Blue cheese, fruit, sourdough, pickle, lavosh, candied nuts, honey	100	180
Brie, marinated feta, salsa verde, fruit, almond, sourdough, lavosh	100	180
Charcuterie, cured meats, aged cheddar, crackers, fruit, pickles	120	200
Roasted carrot & honey hummus, feta, lavosh, pickles, artichoke	80	150
Baked camembert; oregano, chermoula, honey, sourdough	100	
Ranch, chicken, cos boats	40 (10)	80 (20)
Beef brisket w jalapeno & cheddar corn bread, bbq & aioli	40 (10)	80 (20)

SUGGESTED CORPORATE CATERING

THE BOARDROOM BREAKFAST

\$19 PER PERSON (MINIMUM 8)

- Fruit & natural yoghurt
- Bagel platter; cream cheese, ham, baby spinach, swiss cheese, sambal, boiled eggs, avocado
- Selection of loaves ½ size banana bread, carrot loaf, orange, almond & poppyseed
- Cold pressed orange juice

THE CLIENT LUNCH

\$21 PER PERSON (MINIMUM 8)

- Sandwich per person
- Salad or Fruit (to share)
- Selection of ½ size slices

THE FULL DAY CONFERENCE

\$45 PER PERSON (MINIMUM 8)

- Breakfast:** Cold pressed juice, fruit & yoghurt, bagel platter & sweet loaves (see above)
- Morning:** A selection of sweet & savoury muffins, scones & barista prepared coffee
- Lunch:** Sandwich per person, salad or fruit to share & a platter of ½ size slices

SERGEANT CATERING

If you have an allergy or intolerance please talk to your catering manager.

We take allergens seriously, and we use all practicable controls to ensure there is no cross contamination, however we do use allergen sensitive ingredients in our kitchen.

V = Vegetarian ingredients used

GF = No Gluten Added

DF = No Dairy Added

EF = No Egg Added

ORDERING:

We aim to provide you with the freshest food at a professional standard. To assist us in making sure we are able to meet your catering needs please read the following conditions.

- We request that you place your order at least 48 hours in advance.
- For larger orders and adjustments to the menu, please allow 3 working days for order confirmation.
- We understand that you may require catering at short notice. Please do not hesitate to contact us and we will try our best to accommodate.

CONTACT DETAILS:

Phone: (09) 302 5056 **Email:** hello@sergeant.nz

AON Center Lobby, 29 Customs Street West, Auckland CBD

TERMS & CONDITIONS:

- On the occasion that catering is served on platters, we require our platters to be returned the following working day.
- In the event that you lose or damage platters, we will be required to invoice you for the replacement cost.
- Your order is confirmed once a 50% non-refundable deposit has been made.
- The full bill must be paid on the day of catering. We offer the following payment options: Cash, Credit Card, Direct Debit
- Cancellation within 12 hours may result in a cancellation fee.

We are happy to discuss any dietary requirements or tailor your catering to suit your budgeting needs. We also have a broad range of individual items available at the café which you can order – please talk to the Cafe Manager or Head Chef.

All prices are inclusive of GST & may be subject to availability

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