

LIEUTENANT

CATERING

MENU

AT YOUR SERVICE



ALL DAY CATERING

HOUSEMADE SLICES

Ginger pistachio	V	6.7
Vegan energy bar	V	6.7
Spiced apple & cinnamon slice	GF	6.7
Dark chocolate brownie	GF	6.7

HOUSEMADE LOAVES

		SLICE
Lemon & pistachio loaf	GF,V	6.7
Banana loaf	V	6.7
Carrot & walnut loaf	DF,V	6.7
- Whole loaf		52

MUFFINS & SCONES

Cheddar & chive scone	EF,V	6
Date, maple & walnut scone	EF,V	6
Raspberry & white chocolate muffin	V	6
Blueberry & vanilla custard muffin	V	6
Banana & chocolate muffin	V	6

HOUSEMADE COOKIES

Biscotti	V	5
Afghan	EF,V	5.5
Salted peanut & chocolate cookie	V	5.5

SANDWICHES

Seasonal vegetables, pesto & marinated feta on sourdough	V	12
Bacon lettuce & tomato wrap		12.5
Egg, tomato & swiss cheese croissant	V	12.5
Ham & swiss cheese croissant		12.5
Roasted beef, mustard & swiss cheese on ciabatta	EF	12.5
Ham, egg, mustard & cheese on ciabatta		13.5
Fried chicken katsu, slaw with Japanese sesame dressing on milk bun		14
Gochujang fried chicken, swiss cheese, slaw on sesame bun		14

SEASONAL FRUIT

Fruit skewer		4
Small fruit platter		50
Large fruit platter		100

PASTRIES

Plain croissant	V	5.5
Cinnamon roll	V	5.8
Almond croissant	V	6.8

HOT

		EACH
Seasonal vegetable quiche	V	6
Ham & cheddar quiche		7
Chicken & corn quiche		7
Moroccan sausage roll		9
Seasonal vegetable frittata	GF	11

SALADS

	SMALL	MEDIUM
Moroccan chicken salad, cos & harissa mayo	10	13
Seasonal roasted vegetables, feta, salsa verde, mixed greens	10	13
Potato, ham & mustard		13
Harissa roasted carrot, spinach, feta & walnut	10	13
- Large Sharing Salad	10	72

CANAPÉS

		EACH
Sweetcorn bites w salsa verde	VEGAN	4
Bruschetta on traditional baguette	VEGAN	5.5
Jalapeño & cheddar cornbread, beetroot hummus & grilled halloumi	V	6
Salt & pepper hoki bites		6
Arancini porcini & truffle	GF	7
Arancini three cheese	GF	7
Fried chicken, bbq glaze, pretzel sliders		9

CORPORATE CATERING

THE BOARDROOM BREAKFAST

\$22 PER PERSON(MINIMUM 8)

- Fruit & natural yoghurt
- Selection of ½ size loaves; banana loaf, carrot & walnut loaf, lemon & pistachio loaf
- Bagel platter; cream cheese, ham, baby spinach, swiss cheese, sambal, boiled eggs, avocado
- Selection of cold pressed juice; orange juice, apple juice

THE CLIENT LUNCH

\$25 PER PERSON(MINIMUM 8)

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

THE FULL DAY CONFERENCE

\$48 PER PERSON(MINIMUM 8)

BREAKFAST: Cold pressed juice, fruit & natural yoghurt, bagel platter & ½ size sweet loaves

MORNING TEA: Selection of sweet & savoury scones, muffins & barista prepared coffee

LUNCH: Sandwich per person, salad or fruit to share & a platter of ½ size slices

LIEUTENANT 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) 300 5056 Email: catering@lieutenant.nz
Level 1 2/7 Queen Street, Commercial Bay, 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

AT YOUR SERVICE

