



Rathkeale College Facility Hire Food Selector



alliance
YOUR FOOD PARTNER

BREAKFAST

COLD

Fresh fruit platter	\$3.20
Fruit skewers	\$3.50
Bircher pots with stewed fruits	\$3.50
Yoghurt pots with muesli and berries	\$3.50
Toasted muesli with dried fruits	\$2.85
House baked scones with jam and cream	\$2.45
Regular muffins of the day	\$2.75
Seasonal whole fruit per piece	\$1.50
Mixed friands	\$2.85

HOT

Raisin toast with butter	\$1,90
Thick Vienna loaf with assorted condiments	\$1.90
Soft herb omelette with cheddar cheese and gypsy ham	\$4.75
Egg and bacon Turkish roll or English muffin	\$4.75
Creamy scrambled eggs with sour dough toast	\$4.75
Mini croissants with gourmet fillings	\$3.60
Pancakes with maple syrup and cream	\$4.75
Chipolata sausage served in a mini roll with tomato relish	\$3.80
Toasted sandwiches with assorted fillings (1.5 pp)	\$6.15
Baby egg, bacon, relish wrap	\$4.75

PACKAGES

Breakfast 1

\$8.50 per person

- Selection of fruit filled Danish pastries
- Selection of fruit juice
- Freshly brewed coffee & specialty tea

Breakfast 2 - Nudge

\$12.30 per person

- Bircher pots with stewed fruits
- Seasonal fruit salad & tubs of yoghurt
- Low fat muffins
- Fresh fruit juice
- Freshly brewed coffee & specialty tea

Breakfast 3 (minimum 10)

\$17.10 per person

- Baker's basket of toasting bread with preserves
- Seasonal fruit basket & tubs of yoghurt
- Soft scrambled eggs on gourmet toast with bacon rashers
- Fresh fruit juice
- Freshly brewed coffee & specialty tea

All day selection

ALL DAY SELECTION

SWEET (PER PERSON)

Freshly baked mini cookies (2 pp)	\$2.65
Gourmet slices or cake	\$2.30
Mini fruit Danish pastries	\$3.50
Spicy carrot nut muffins	\$3.90
Raspberry white chocolate friands	\$3.00
Mini chocolate, strawberry or cinnamon donuts	\$2.60
Petit Scone with jam and cream	\$2.60
Mini sweet brioche with butter and jam	\$2.80
Gourmet macarons	\$2.80
Mini lemon meringue tarts	\$2.50
lemon & lime olive oil loaf	\$1.50
Black forest cake roll	\$1.50

SAVOURY (PER PERSON)

Party pies with sauce	\$2.00
Party sausage rolls with sauce	\$1.50
Mini quiche	\$2.00
Chicken dumplings	\$3.00
Spinach ricotta triangle	\$2.50
Beef cheek gourmet cocktail pie	\$3.00
Smoked salmon torpedo	\$3.00
Sushi with soy and wasabi	\$2.50
Open rice paper rolls with dipping sauce	\$3.50
Hoi sin chicken boat	\$3.60
Baby bruschetta with tomato, onion, fresh basil	\$2.50

MEETING NIBBLES (PRICED PER BOWL)

Dried fruits & nuts	\$7.00
Potato crisps	\$5.00
Pretzels	\$5.00
Nuts	\$7.00
Mixed lollies	\$5.00
Wrapped mints	\$5.00

CELEBRATION / BIRTHDAY CAKES

Cakes are available for order for all occasions
POA

REFRESHMENTS

Juice variety (250ml)	\$2.60
Still water (600ml)	\$2.60
Freshly brewed coffee and tea	\$3.20
Full day freshly brewed coffee and tea	\$6.10
Jugs of water per person	\$1.10

Other refreshments available on request

Sandwiches & Wraps

SANDWICHES & WRAPS

STANDARD

Four points	\$4.15 per person
Ribbon cut	\$5.00 per person
Six points	\$6.20 per person
Rolls (1.5 per person)	\$5.30 per person

Fillings may include:

- Chicken, rocket & whole egg mayo
- Smoked ham, cheese, tomato & dijonnaise
- Egg mix with fresh parsley
- Roast beef with spinach, tomato and horseradish
- Fresh salad ingredients with hummus

GOURMET

Six points	\$6.15 per person
Cobb style (1.5 per person)	\$6.50 per person
Wraps & mountain bread (1.5 per person)	\$6.80 per person
Mini rolls & bagels (1.5 per person)	\$6.15 per person

Fillings may include:

- Tandoori chicken, mango chutney, spinach & yoghurt
- Smoked salmon with cos lettuce & lemon dill cream cheese
- Turkey, cranberry sauce, cream cheese, avocado & lettuce
- Falafel, hummus, red capsicum & cucumber
- Roast lamb, tomato & tabouli with mint jelly
- Chicken, sundried tomato, crème fraiche



Platters

FRUIT / CHEESE PLATTERS

AVAILABLE FOR 5 PERSONS OR MORE

FRUIT **\$3.90 per person**

A selection of four or more seasonal fruits

CHEESE **\$4.00 per person**

Selection of 3 varieties of cheese with assorted crackers

CONNOISSEURS CHEESE PLATTER **\$6.80 per person**

The finest New Zealand cheese accompanied with muscatel grapes, quince paste & dried cranberries with a variety of gourmet crackers

SEASONAL FRUIT SKEWERS **\$3.90 per person**

SAVOURY PLATTERS

AVAILABLE FOR 5 PERSONS OR MORE

DIP AND CRUDITÉS **\$5.20 per person**

Home-style dips: guacamole, babaganoush, beetroot, hummus with a selection of “modern” crudités & biscuits

ANTIPASTO **\$9.00 per person**

Chefs own selection of daily specials: prosciutto, bocconcini, roasted peppers, tapenade, salami, olives, marinated mushrooms & continental breads

ASIAN **\$12.30 per person**

Selection of assorted sushi, rice paper rolls and Peking duck crepes



All Day Conference Packages – working lunch-sports groups

PACKAGE 1: STANDARD

\$17.40 per person

All day	Water and mints
On arrival	Freshly brewed coffee and specialty teas
Morning tea	Freshly brewed coffee and specialty teas fruit muffins
Lunch	Traditional sandwich points (4) selection of hot finger food basic (chose from pg 10) fruit platter orange juice
Afternoon tea	Freshly brewed coffee and specialty teas biscuits

PACKAGE 2: TRADITIONAL

\$22.90 per person

All day	Water and mints
On arrival	Fruit juices Freshly brewed coffee & selection of herbal teas
Morning tea	Freshly brewed coffee & selection of herbal teas fruit muffins
Lunch	Assortment of filled wraps and rolls fruit and cheese platter orange juice
Afternoon tea	Freshly brewed coffee & selection of herbal teas assorted slices

SPORTS GROUP

\$36.50 per person

Breakfast	Freshly brewed coffee & tea, toast cereals, fresh fruits , hash browns, baked beans , yoghurts and freshly squeezed juice
Lunch	Choice of filled wraps and rolls, 2x fresh fruit, nut bar, yoghurt pot Or Cooked light lunch , protein salad selection, fresh fruit and cheese platter
Dinner	Hot meal of the day , selection of salads , fresh bread and roasted vegetable medley – dessert of the day , tea & coffee

PACKAGE 3: NUDGE PACKAGE

\$27.00per person (min 10pax)

All day	Water, seasonal fruit & nut mix (whole fruit available all day 1 per person)
On arrival	Fruit juices Freshly brewed coffee & selection of herbal teas
Morning tea	Freshly brewed coffee & selection of herbal teas individual honey yoghurt & berries
Lunch	Gourmet range open sandwiches on selection of rye, wholemeal and grain breads or choice of two protein layered salads Seasonal chunky cut fruit with yoghurt dipping sauce Bottled H2O
Afternoon tea	Freshly brewed coffee & selection of herbal teas Health nut and seed slice, cranberry bliss ball

Finger food-canapes

FINGER FOOD

Basic range - \$5.70 per person (3 items per person)

- Mini spring rolls with sweet chilli sauce
- Vegetable samosa with yoghurt dipping sauce
- Mini pies with tomato sauce
- Sausage rolls with tomato sauce
- Mini assorted quiche
- Meatballs with bbq sauce
- Assorted sushi

Standard range - \$8.70 per person (3 items per person)

- Tandoori chicken skewers
- Rice paper rolls with dipping sauce
- Thai fish cakes with sweet chilli sauce
- Gourmet pizzas
- Salt & pepper calamari with lemon aioli
- Gourmet pies with assorted fillings
- Mini chipolatas with chutney

Gourmet range - \$9.90 per person (3 items per person)

- Pepper crusted beef mignons
- Thai red curry prawn cakes
- Seafood skewers with lemon & dill aioli
- Peanut & coriander beef sticks with chilli dipping sauce
- Tempura battered prawns with lime mayonnaise
- Miniature rolls with assorted fillings
- Peking duck crepes with Asian dipping sauce

This is just a sample of our extensive range. Talk to our catering manager for more menu ideas



Grazing / Buffet Menu

GRAZING MENU

SERVED IN MINI PAILS AND VESSELS, GREAT FOR WORKING LUNCHES WITH A TWIST.
AVAILABLE FOR 10 OR MORE. IDEAL FOR PARENT/TEACHER EVENINGS.

Soups served with fresh bread

\$3.70 per person

- Traditional pumpkin
- Tomato & basil
- Minestrone
- Chicken & sweet corn

Salads

\$5.50 per person

- Caesar salad
- Asian pork noodle salad
- Greek salad with lamb fillet
- Tuna nicoise
- Roasted vegetable & pesto

Pasta & risotto

\$10.00 per person

- Penne carbonara
- Potato gnocchi served with a spicy tomato sauce & basil leaves
- Pumpkin & chive risotto with shaved parmesan
- Black bean beef & noodle stir-fry

Meats

\$12.00 per person

- Crumbed lamb cutlets
- Marinated chicken skewers
- Char sui pork ribs
- Lamb koftas

Gourmet potatoes/ fritters

\$7.00 per person

- Zucchini fritters with tomato chutney
- Baked potatoes with assorted fillings
- Tuna fritter with lemon & dill aioli
- Corn fritters with spicy salsa



Barbeques

BARBEQUES

BBQ 1 Standard - \$12.10 Per Person

Assorted Little Gourmet Sausages
Beef Burgers
Caramelised Onions
Chutney's, Relishes & Mustards
Coleslaw And Tossed Salad
Crusty Baguettes

BBQ 2 Build Your Own Wrap \$14.10 Per Person

Assorted Beef, Chicken & Vegetarian Kebabs
Asian & Eastern Dipping Sauces
Baby Spinach & Rocket Salad
Tomato & Cucumber Slices
Lebanese Breads

BBQ 3 Gourmet- \$24.10 Per Person

Moroccan Chicken Fillets
Pepper Crusted Minute Steaks
Grilled Salmon Fillets With Caper Butter
Vine-ripened Tomatoes, Kalamata Olives, Torn Basil, Cracked Pepper,
Spanish Onion & Balsamic
Roasted Sweet Potato & Cumin Salad
Tossed Green Salad
Sliced Ciabatta

SPECIAL REQUESTS - SPEAK TO YOUR CATERING MANAGER TO ASSIST WITH YOUR REQUIREMENTS.



Formal Lunches & Dinners

PLEASE DISCUSS ALL FUNCTIONS DIRECTLY WITH YOUR CATERING MANAGER FOR YOUR MENU TO SUIT YOUR EVENT, PRICES INCLUDE CROCKERY, CUTLERY AND GLASSWARE. ALL MENUS INCLUDE BREAD ROLLS AND BUTTER, BREWED TEA AND FILTERED COFFEE. MINIMUM 15 GUESTS. FOOD & BEVERAGE STAFF ARE CHARGED ON AN HOURLY RATE, AFTER WORKING HOURS.

2 COURSE PLATED, ENTRÉE & MAIN OR MAIN & DESSERT ONE OPTION OF EACH
3 COURSE PLATED, ONE OPTION OF EACH

\$36.90 PER PERSON

\$49.90 PER PERSON

Entree -

- Salmon ravioli with fresh tomato sauce and shaved parmesan cheese
- Wild mushroom risotto with fresh herbs
- Smoked salmon with baby capers, fine herbs and preserved lemon
- Traditional Warm Caesar salad
- Veal tortellini with a smoky bacon, fresh basil, field mushroom & rich tomato sauce
- Sweet chilli prawns with Thai herb salad
- Lamb fillet on Greek salad with balsamic dressing
- Prawn, saffron and leek risotto with crustacean oil
- Hoi sin sliced chicken, Asian salad, black sesame dressing
- Caramelised onion and goats cheese individual tart, rocket micro herbs



Mains -

- Fresh fish of the day served on with chilli white bean cassoulet with lemon beurre blanc
- Honey glazed duck breast with salad of lambs lettuce, toasted hazelnut, Jerusalem artichoke and balsamic port reduction
- Blackened angus beef fillet, poached root vegetables, crisp shallots, horseradish cream, peppered jus
- Medallion NZ venison with pommes anna and a balsamic jus
- Seasoned NZ lamb back straps with spiced lentils and mint raita
- Salmon with coriander lime pistou on chive rosti, blistered vine tomatoes and buttered beans
- Semi dried tomato and feta stuffed chicken fillet, light pesto sauce, steamed greens
- Lamb rack with balsamic reduction, roasted vine tomato, steamed greens
- Sweet potato, pesto and spinach feta roulade



Dessert -

- Smooth lemon tart with kapiti ice cream
- Toasted brioche with crème patisserie and drenched strawberries
- Frozen pistachio white chocolate mousse with raspberry shortbread
- Vanilla panna cotta, almond praline, candied apple
- Baked chocolate cheesecake, peppermint ganache, ginger crumb
- Salted caramel pecan pie with roasted plum drizzle clotted cream

