

CATERING

Please order by filling out this form and returning it to the cafe or email **catering@theurbaneatery.co.nz**.



48 hours notice required. Pick up only available during the cafe's operating hours, Monday - Saturday.

FIRST NAME		LAST NAME
EMAIL ADDRESS		CONTACT NUMBER
DATE CATERING REQUIRED		TIME CATERING REQUIRED
PICK UP FROM (Please check appropria	ate box)	
Urban Espresso: 166 Moorhouse Aven	ue, Christchu	rch (7.30am - 3.00pm) [MONDAY - FRIDAY ONLY]
Urban Eatery: 205 Cashmere Road, C	ashmere (8.00	0am - 4.00pm)
Urban Eatery: 92 Stourbridge Street, I		
Urban Espresso: 56 Tennyson Street,		Polleston Library (10.00am - 4.00pm)
Suburban Eatery: 112 High Street, Lee	ston	
YOUR ORDERS		
On the following pages, please check all	appropriate k	poxes and write down the order quantity
in the space provided beside the boxes.		
ADDITIONAL NOTES (Anything else we	should know	about? Allergies, Special requests, etc.)



- FINGER FOOD & CANAPÉ SELECTION

Our finger food canapé items suit any function, happy hour or nibbles later in the night. If you are organizing an event then we would recommend the following as a guideline only:

3

items per person per hour for the first two hours

8

items per person if your function lasts three hours

10

items per person if your function lasts four hours

We also suggest these being spread across the the duration of your event at different serving times. We would also suggest you order a full quantity of each item you choose for each guest. A bigger selection doesn't look more; it just creates food envy.

NOTE: Minimum order per item is 10 of each (e.g. 10 club sandwiches of the same flavour, or 10 tarts of the same flavour, and so forth).

Club Sandwich & Pinwheels \$2.30 each Pinwheels additional \$0.90c		Sushi Selection \$2.50 each
Gluten-Free options available for an additional \$0.30c per	0	Teriyaki Chicken
Degg & Ham Portofino Pate & Pastrami Roast Beef & Piccalilli	0	Salmon Tuna Vegetarian
 Champagne Ham with House Relish Smoked Salmon & Cream Cheese Tomato, Lettuce & Ham 		Social Savouries \$2.50 each
Seeded Mustard Cheese with	0	Venison
Pastrami or Ham ——	0	Mince
Smoked Chicken, Cranberry & Brie*	0	Potato Top
Coronation Chicken with Almond Flakes	0	Butter Chicken
Chicken Salad with Fancy Lettuce	0	Steak Cheese
O Hot Pork, Tomato & Lettuce	0	Peppered Steak
Salami, Smoked Cheese & Tomato	0	Spinach & Feta
Cheddar, Cream Cheese & Onion 📵		
O Portofino & Roast Pepper 📵		Gluten-Free Savouries (§)
🔘 Tomato, Lettuce & Egg 📵		\$2.75 each
🗋 Tomato, Lettuce & Cucumber 📵 🔗	0	Steak or Sausage Rolls (sold as random selection)
🔘 Smoked Salmon & Cream Cheese		(Sold as random selection)
O Peppered Cucumber & Beetroot Chutney 🚳		Vegan Savouries
🗆 Hummus, Roast Pepper & Cucumber 餣 🗷		\$2.75 each
Gherkins & Cream Cheese	0	Chilli Bean
*best as a Pinwheel	0	Sausage Rolls



Blini, Crostini or Served in a Cone \$3.50 each	Tartlet Selection \$3.75 per item
Blini, Crostini or Served in a Cone \$3.50 each Gluten-Free options available for an additional \$0.30c per Smoked Salmon Mousse with Capers Peppered Beef with Creamed Horseradish Fried Chicken with Wasabi Mayonnaise Lamb & Mint Pea Mousse Harissa Paste with Rare Beef & Dukkah Cajun Chicken with Salsa Verde Smoked Chicken, Cranberry & Brie Blue Cheese, Apple & Walnut Portofino Pate with Baby Gherkin Tomato Pesto with Caper Berry Harissa Hummus Caper Berry	Tartlet Selection \$3.75 per item Spinach & Feta Spinach & Brie Smoked Chicken, Cranberry & Brie Cured Bacon & Danish Blue Balsamic Beetroot & Feta Smoked Salmon, Cream Cheese & Capers Bacon, Tomato & Cheddar Cheese Portobello Mushroom & Blue Cheese Portobello Mushroom & Blue Cheese Roast Pumpkin Sour Cream Roast Pepper, Pumpkin & Chickpea bound with Chana Flour
& Crispy Lentils (a) (b) Moroccan Jack fruit with Salsa Verde (b) (c) Additional \$3.50 per item Flakey Pastry, Tomato, Feta & Pesto (b)	Additional Keto (§) \$3.80 per item (all Gluten-Free) Bacon Wrapped Sausage Rolls Ham, Egg & Cheese Cup Broccoli, Spinach & Cheese Frittata Jalapeño, Cream Cheese & Bacon Bombs
Pastry Wrapped Asparagus, Prosciutto and Cheese Thai Corn Fritters with Roast Pepper Salsa (**) Vegan Fritters with Roast Pepper Salsa (**) Potato Rosti, Sour Cream & Bacon Crisp Kumara Rosti, Lamb & Minted Pea Mousse (**) Jalapeño, Cream Cheese & Bacon Bombs	Cauliflower Rosti Topped with Capsicum Salsa Additional \$4.00 per item Roast Vegetable Frittata Roast Vegetable Chickpea Frittata Bacon & Egg Slab
U Hot Dogs Cheesy Sausage Rolls	



Skewers 🍇 \$4.40 per item (all Gluten-Free)	Mini Burgers \$4.70 per item				
Satay Chicken Cajun Chicken with Salsa Verde Rare Peppered Beef with Riata Dressing Sticky Pork Belly Fried Chicken & Ranch Dressing Garlic Prawns x 2 Wrapped in Prosciutto	Beef, Relish & Smoked Cheese Tomato Pesto, Roast Pepper & Smoked Cheese Mini Ciabatta Roll \$5.50 per item Gluten-Free options available for an additional \$0.50c per rol Satay Chicken & Coriander Relish				
Cherry Tomato, Mushroom & Courgette (f) (iii) Additional \$4.50 selection	Beef Cheek & Cheddar Pulled Pork with Apple Chutney Pastrami, Tomato & Mozzarella with Pesto Smoked Chicken, Cranberry & Brie Fried Chicken, Slaw & Ranch Dressing				
Chicken & Mushroom Filo Spinach & Feta Filo Mushroom Vol Au Vents Sun-Dried Tomato Roulade Japanese Lamb Ball with Panko Crust Tagaroshi Chicken Bites Spiced Falafel with Tzatziki Lamb wrapped in Courgette with Pistachio Cream Dipping Sauce Yorkshire Pudding with Rare Beef & Horseradish Cream Baby Beef Cheek Pies with Rosemary Pork Belly Bites with Apple Relish Arancini Balls	Social Street Food Bowls Served in bowls with forks to eat while you walk or talk 6oz. \$6.00 per selection 8oz. \$8.50 per selection 12oz. \$11.50 per selection Teriyaki Chicken with Slaw & Garlic Mayo Chicken Green Curry on Jasmine Rice Maple Fried Chicken on Slaw Chickpea Green Curry on Jasmine Rice Honey Glazed Lamb on Kumara Mash Beef Cheeks on Wasabi Mash Garlic Rubbed Beef with Horseradish Potato Gratin Seared Salmon Citrus Salad (an additional \$2pp)				
\$4.70 per item BBQ Pulled Pork & Apple Relish Beef Cheek with Onion Marmalade Glazed Ham Wholegrain Mustard Fried Chicken Ranch Dressing Teriyaki Chicken & Aioli Chilli Bean, Smoked Cheese & Salsa BBQ Jack Fruit	Solo Graze Bowls 8oz. \$8.50 per selection 12oz. \$11.50 per selection Graze Items with Meats and Cheeses Vegetarian Graze Vegan Graze Gluten-Free Graze				



\$3.50 or \$6	ces .00 per item	\$4.20 per item				
	Fudge Slice		Blueberry			
0	Oaty Caramel Slice	0	Blueberry & White Chocolate			
O	Tan Slice	0	White Chocolate & Cranberry Muffin			
O	Ginger Slice	O	White Chocolate & Raspberry Muffin			
	Lolly Cake	O	Pumpkin & Dark Chocolate			
O	Rosie Slice	O	Apricot & Chocolate			
O	Brownie 💰	O	Carrot Cake with Salted Caramel Cream			
O	Lemon Slice 🏽	O	Gluten-Free (flavour of the day)			
	Vegan Cup 🚷 (only available in \$3.50 size)		Vegan (flavour of the day)			
O	Cranberry and Apricot Slice 🏽					
	Keto Slice 🏽					
Social Sw \$3.00 per it						
\$4.00 per i	tem					
	Creamed Lamingtons (Raspberry, Chocolate or Passionfruit)					
O	Passionfruit Tartlets					
O	Lemon Meringue Pie					
O	Banofee Pies					
O	Scones with Raspberry Preserve & Cream					
0	Profiteroles (Chocolate Cream, Raspberry Cream, Salte Cookies and Cream)	d Caramel,				
O	Mini Chocolate Cakes					
O	Chocolate Chip Cookies					
	Moist Fruit Cake (file)					



HIGH TEA

(Minimum of five (5) people required; if you're ordering for 20 or less people, everyone will receive the same items)

PRICING INFORMATION					
5 items \$18.00 / person	7 items \$28.00 / person	9 items \$36.00 / person			
NUMER OF PEOPLE	NUMER OF ITEMS PER I	PERSON 5 7 9			
STANDS	AND PLATES HIRED?* Ye	es 🗌 No			
	and plates can be hired at \$3.0				
Standard dell	very fees apply and pick up ch	arges it requirea.			
	Please choose your items belo	DW:			
5	WEET SELECTION	N			
☐ Brownie 🏽	☐ St	rawberry Creme Profiteroles 🏽			
Lemon Meringue Pies	_	ini Pikelets (served with a side of			
☐ Banofee Tarts creme and conserves)					
☐ Passionfruit Lamingtons ☐ Mini Fruit Cakes ⑧					
Salted Caramel Truffles 🕉	☐ Ra	aspberry Macarons 🛞			
Scones (served with a side of		n Square			
creme and conserves)	_	emon Slice 🏈			
White Chocolate Almond Cro	oissants				
_					
SA	AVOURY SELECTION	ON			
)Spinach and Feta Tarts	∩ Sm	oked Chicken, Cranberry and			
Mini Cheese Rolls	_	e Pinwheels			
) Mini Vegetarian Frittata 👔		ndried Tomato Roulade 🛞			
Mini Mince Pies		ni Cheesey Sausage Rolls			
Ham and Egg Sandwich Trian	_	con Wrapped Sausage Rolls 🛞			
	-3 w				
Asparagus Rolls	∩ Salı	mon Blini (topped with capers)			



GLUTEN-FREE OPTION

This indicates Gluten Free is available but not standard.



PLATTER MENU

Every Platter has the same base items. These are as follows:

Spreads and Dips

TSPC Pate, two of our amazing hummus

Crackers

Lavosh & Knackerbrod

Breads

Fruits

Various types of seasonal fruits



Dried Fruit Salted Caramel Truffles

In addition, the following platters have the list components:

GRAZE PLATTER

Entry level

Cheeses: Brie, Camembert, Havarti

Verkerks Fine Meats: Hot Pork, Pastrami,

Shaved Ham, Roast Beef

CHEW PLATTER

Better than Graze and Chow

Cheeses: Brie, Camembert, Havarti, Gouda Cumin, Aged Tasty, Whitestone Blue

Verkerks Fine Meats: Hot Pork, Pastrami, Shaved Ham, Roast Beef, Chorizo, Salami and Prosciutto

Antipasto Items: Olives, Caperberries and Stuffed Bell Peppers

CHOW PLATTER

Better than Graze

Cheeses: Brie, Camembert, Havarti, Gouda Cumin, Aged Tasty

Verkerks Fine Meats: Hot Pork, Pastrami, Shaved Ham, Roast beef, Chorizo and Salami

Antipasto Items: Olives and Caperberries

CHOMP PLATTER

Better than Graze, Chow and Chew

Cheeses: Brie, Camembert, Havarti, Gouda Cumin, Aged Tasty, Whitestone Blue

Verkerks Fine Meats: Hot Pork, Pastrami, Shaved Ham, Roast Beef, Chorizo, Salami and Prosciutto

Antipasto Items: Olives, Caperberries and Stuffed Bell Peppers, Mini Gherkins and Sun-dried Tomatoes

THE SOCIALISER

Basically comprised of our **Chow Platter plus Glazed Ham** (size is dependent on how many you order for), Rolls and Condiments, Pulled Pork Bao Buns, Mixed Savouries and Smoked Salmon Blinis



FREQUENTLY ASKED QUESTIONS

What is the right platter for my event? Am I looking for a platter as nibbles for my guests? What would you recommend?

The pricing of our platters is based on your guests having a light meal. If you don't intend on your platter being the main meal, then order for 50% of your guest count. Therefore, if you want light nibbles for 50 people, then our recommendation is to order our platter for 25 to 30 which should last around 45 mins to 1 hour worth of nibbling. There is no exact science, but if you think your guests are going to be big eaters then increase the size.

Also, think about when the next lot of food is going to be available. It's important to be providing your guests at least 3 portions an hour if they are drinking.



For example, if your wedding ceremony is at 2 pm and your reception is at 6 pm, then we would suggest providing them a 'Light Grazing Table' at 3 pm and a round of 3 canapés at 4 pm.

SOCIAL GRAZING PLATTER COLLECTION PRICE LIST						PER PERSON PRICE		
	5	10 - 15	15 - 20	20 - 25	25 - 30	30 - 35	40 - 100 pp	100 pp
Graze (Entry)	\$140	\$220	\$300	\$380	\$460	\$540	\$15	\$14.50
Chow (Better)	\$150	\$260	\$360	\$460	\$560	\$660	\$17	\$16
Chew (Better Again)	\$195	\$270	\$370	\$470	\$570	\$670	\$19.50	\$19
Chomp (Best)	\$220	\$320	\$420	\$520	\$620	\$720	\$22	\$21
Vegan	\$140	\$220	\$300	\$380	\$460	\$540	\$15	\$14.50
Socialiser							\$35	\$30