



CATERING

MENU

WWW.PAVILIONCAFE.CO.NZ
+64 9 359 9466 | pavilion.catering@yahoo.co.nz



ALL DAY

24 HOURS NOTICE REQUIRED FOR ALL CATERING ORDERS

BARISTA-MADE COFFEE (SUPREME) delivered to your office	from\$5	MINI SWEET SLICES (cut in half)	\$4
POTS	\$10.5 (GF+\$1)	Cheesecake brownie Ginger crunch Lemon coconut Chocolate caramel (GF) Raw superfood slice (VG, GF)	
Toasted house-made granola, natural yoghurt, seasonal fruit, berry compote, seeds		MINI COOKIES	\$4
Passionfruit chia (VG) Seasonal fruit, berry compote, seeds		Afghan Oreo crumble cookie Banana and cranberry oat	
SEASONAL FRUIT	\$3.5	MINI SWEET PASTRIES	\$5.5 (GF+\$0.50)
Fruit skewer		Assorted	
MINI MUFFINS	\$4 (GF+\$1)	FRIAND	\$4.5
Orange and almond or Double chocolate chip or Spinach and feta		Banana and Almond	
MINI SCONES	\$4 (GF+\$1)	WHOLE BAKED LOAF	\$25
Date citruiis or Cheesy, thyme, spring onion		Blueberry and lemon (12 servings)	
MINI LAMINGTONS	\$5	SHARED CAKE	\$70
Assorted		Carrot and walnut cake (serves 20) Whole cake available by pre-order only (48 hours' notice)	

PLEASE ADVISE OF ALLERGIES OR DIETARY REQUIREMENTS AT TIME OF ORDERING

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MINI PIES

\$3.5
(GF+\$0.50)

Beef brisket, cheddar
Lemon pepper paprika chicken
Pumpkin, leek, feta

SAVOURY ROLLS (cut into quarters)

\$7.5
(GF)

Classic sausage roll
Spinach and ricotta roll (V)

QUICHE

\$6.5

Mushroom, thyme & cheddar (V)
Pulled pork, chipotle & cheddar

FRITTATA (cut in half) (GF)

\$7

Broccoli, pea & mint (V)
Bacon, agria potato & onion jam

PAVILION BREAKFAST MENU

\$21
per person

SMOKIN' AVO (cut in half)

Toasted bagel layered with smoked salmon,
whipped cream cheese, fresh avocado slices,
capers, a splash of lemon, and a sprinkle of dill

BAPS

\$11

Crisp bacon, fried egg, tomato, cheese, tomato relish,
chipotle mayo
Creamy mushroom, scrambled egg, tomato, spinach,
cheese, tomato relish, chipotle mayo

MINI FILLED CROISSANTS

\$7.5/\$8.5
(GF+\$1)

Avocado, brie, tomato, rocket, lemon aioli (V)
Pastrami, swiss cheese & mustard
Crisp bacon, scrambled egg, onion jam
Pulled pork, slaw & chipotle mayo

Cold smoked salmon, cream cheese, rocket, dill mayo

MINI CLUB SAMMIES

\$10.5/\$11.5
(GF+\$1)

Smashed egg, cucumber, rocket, lemon aioli (V)
Herb roast chicken, cranberry, brie & rocket
Shaved ham, swiss cheese, tomato, rocket,
onion jam, lemon aioli
Panko eggplant, parmesan, ricotta, rocket,
lemon aioli (V)

Smoked salmon, cream cheese , rocket, dill mayo

STANDARD: 4 TRIANGLE CLUBS PER FLAVOUR
GLUTEN-FREE: 2 TRIANGLE CLUBS PER FLAVOUR

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WRAPS OR 5-GRAIN SANDWICHES (cut in half) \$12.5 (GF+\$1)

Crumbed chicken schnitzel

Chicken, cranberry, brie

Roast beef, horseradish,

Tuna quinoa

Beetroot falafel (V)

Halloumi, roast capsicum, pesto (V)

All served with asian slaw, tomato, leaf and rocket,
lemon aioli

Add: Avocado \$2.5

SALADS \$17.5

SUPERFOOD

Quinoa, beetroot, brown rice, edamame beans, almond,
feta, mix leaves

with

Roasted herb chicken or beetroot falafel

CAESAR

Chicken, cos lettuce, parmesan, bacon,
boiled egg, caesar dressing

PAVILION LUNCH MENU

BEEF TACOS (2) \$18.5

Slow-braised beef brisket, house guacamole, zesty
pico de gallo, and a splash of lime served in soft
tortillas

CRISPY BANG BANG CHICKEN BURGER \$19.5

Crispy buttermilk chicken coated in our creamy
sweet-and- spicy bang bang sauce, bacon, crunchy
slaw, gherkins, sesame seed bun served with fries

PAD THAI \$21.5

Rice noodles with tender chicken, bok choy, mung
beans,
spring onion, coriander, tamarind glazed, chilli
flakes, toasted peanuts, prawn twister

*Vegan option with mushrooms, no prawn twisters

THAI COCONUT PRAWN LINGUINI \$23

Light coconut curry, seared prawns, lemon tossed
through linguini with herbs and a touch of chilli

PAVILION FISH & CHIPS \$26.5

Crispy pan-fried market fish, potato fries, lemon
and Dijon slaw with house-made tartare sauce &
lemon wedge

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CANAPES

Also available for morning tea, **minimum 6** per flavour

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GARDEN & VEGETARIAN \$3.5

Greek skewers, cucumber, feta, olive (GF)
Crispy quinoa vegetable fritters, mint,
cucumber yoghurt dip
Pumpkin, feta and spinach empanada
Beetroot falafel bites hummus dip (GF,DF)
Pumpkin and mozzarella arancini, lemon aioli

Crumbed camembert **\$4**

CHICKEN \$4

Satay chicken skewers (GF)
Butter chicken samosa, mint, cucumber
yoghurt dip (DF)
Karaage chicken bites, Lemon aioli mayo
Mini club sandwiches chicken, cranberry,
brie & rocket

PORK & BEEF \$4.5

Korean BBQ meatball (DF)
Beef brisket empanadas
Chorizo and pineapple skewers (GF, DF)
Sticky pork belly skewers, spring onion,
lemongrass, soy (GF, DF)

SEAFOOD \$4.5

Lemon pepper squid sriracha mayo
Thai prawn fritters, sweet chilli dip
Prawn twisters, lemon aioli
Coconut prawns sweet honey-chilli dip
Salmon and lemon herb cream cheese blinis

V = VEGETARIAN VG = VEGAN GF = GLUTEN-FREE DF = DAIRY-FREE

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MORE INFORMATION

ORDERS

Email: pavilion.catering@yahoo.co.nz

Website: www.pavilioncafe.co.nz

Phone: +64 9 359 9466

48 Shortland Street, Auckland CBD

TERMS AND CONDITIONS

ALL PRICES EXCLUDE GST.

Cancellations must be made at least 24 hours prior to the event.

A fee starting at \$25 applies for any missing or broken platters, plates, glasses, or cutlery.

ALLERGIES

Please advise our team of any allergies or dietary requirements at the time of ordering.

While care is taken to avoid cross-contamination, our kitchen handles nuts, gluten, dairy, egg, and shellfish, and we cannot guarantee any item is completely free of allergens.

AVAILABLE TO HIRE

Tablecloth (Black).....	\$11 each
Glassware (Water / Beer / Wine).....	\$1.5 each
China and Cutlery.....	\$1.5 each
Trestle Table.....	\$20 each
Waitress / Waiter.....	\$33 per hour (minimum 3 hours)
