

ARIA

Restaurant and Bar

**Catering to
Auckland CBD**

**Located on the
Lobby Level of
Crowne Plaza
Auckland.**

**128 Albert Street
Auckland 1010**

How to order

**[Email](#) or call
09 375 4920**



Menus

BREAKFAST IN A BAG

Organic Phoenix juice
Muesli bar
Smoked chicken, tomato and brie wrap
Yoghurt and berries
Banana or Apple

\$15.00 per bag

BREAKFAST PLATTER

Danishes, croissants and friands from
our pastry chefs
Sliced watermelon, rock and honeydew
Individual yoghurts with toasted muesli
and raspberries
Smoked Swiss Deli ham & double brie
cheese filled breadrolls
Juice of your choice

\$25.00 per person

LUNCH IN A BAG

Organic Phoenix juice
Filled baguette with brie, smoked ham
and avocado
Raspberry and white chocolate muffin
Braeburn apple

\$18.00 per bag

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Payment

Payment can be made by cash, company cheque or direct credit prior to delivery or as otherwise arranged.

Delivery

All orders can be collected or delivered as arranged. Once food is collected or delivered Aria Restaurant and Bar cannot accept any further responsibility.

Food Safety

We are proud of our HACCP compliance. To maintain food safety standards we ask that if food is not going to be consumed within half an hour of delivery that it be refrigerated until needed. Always reheat food on oven trays.

Cancellations

Cancellations need to be advised in writing 48 hours before pick up or delivery time or full payment will be required.



BREAK TIME!

MORNING OR AFTERNOON TEA

Mini savoury pies

Mini quiches*

Afghans, chocolate chip & oatmeal cookies

Carrot & walnut cake with crystallized ginger

Chocolate éclairs with vanilla custard

Fruit tartlets

Baked muffins from our Pastry department

Chocolate & walnut brownies

Chocolate dipped biscotti

Apricot vanilla slice with rock sugar

Additional items \$2.50 each per person

\$8.00 per person choice of 3 items above

Additional items \$2.50 each per person

DELUXE SNACKS

Smoked salmon & brie mini bagels*

Chicken caesar, roast beef & vegetarian wraps*

Warmed scones with strawberry preserve & whipped cream

Lemon & coconut friands

Lemon yoyos

Chocolate dipped coconut macaroons

Warm apricot and almond Clafoutis tart *

Individual macadamia nut tarts *

Chocolate and orange éclairs *

Chocolate dipped coconut macaroons*

\$9.00 per person choice of 3 items from above

Additional items \$3.50 each per person

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FORMAL OCCASION

Contemporary Finger Food

Sushi with soy sauce, pickles & wasabi
Grilled aubergine, capsicum feta & pesto wrap

French goat's cheese & capsicum bruschetta
Chicken liver pâté on mini toast & marinated fig

Mini herb scones with Kikorangi blue cheese & onion confit

Thai chicken, toasted rice & mint in cucumber
Avocado, lime & chili in filo with sweet basil leaves

Smoked salmon & caper tataré

Roast beef, mustard & onion confit

Mini pancakes, smoked salmon, crème fraîche, fried shallots & basil

Clevedon oysters with lime coriander & pickled ginger

Salmon lime ceviche with melon salsa

Peking duck, cucumber & spring onion rolls

\$10.00 per person choice of 3 items

Additional items \$4.00 each per person

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PLATTER SELECTION

ANTIPASTO

Artichoke hearts, hummus, smoked salmon, olives, roasted tomatoes, mozzarella & grilled vegetables, salami, ham and brie with basil oil

\$75.00 per platter

BREAD AND DIPS

Italian style breads with pesto, olive oil, aioli and hummus

\$45.00 per platter

NEW ZEALAND CHEESES

Served with water-crackers, grapes, fig paste and dried fruit

\$85.00 per platter

SUSHI

Salmon, vegetarian, tuna and teriyaki chicken Kikkoman soy sauce, wasabi and pickled ginger

\$71.00 per platter

CREATE YOUR OWN CAESAR SALAD

Anchovies, crisp bacon, garlic aioli, Parmesan, aioli and croutons

\$60.00 per platter

Note: Platter functions are more filling than canapé menu's and served with side plates, entrée fork and napkin's