

**sweet & me**

**CATERING MENU**

# About the Company

Co-owned by Fijian-born Bertrand Jang (Salia, Nayau, Lau ) and Elizabeth Koroivulaono (Yaroi, Matuku, Lau), **Sweet & Me** is a speciality cakery that is true to the Pacific spirit.

Located in Onehunga, Auckland this cakery serves up both sweet and savoury fare. The unique thing about Sweet & Me is our use of fresh Pasifika ingredients and immense pride in promoting the flavours of the Pacific.

The flavours you taste are nostalgic, with some of the recipes and ingredients being passed down from generation to generation.

What started as a hobby grew into a passion that led to this cakery, which reflects Bertrand and Lizie's childhood favourites.

**Sweet & Me** brings Fijian dessert flavours to Aotearoa.

It is our family's recipe

Our childhood memories

Our culture

It is our laugh

It is our love

It is Fiji on a plate.



# Meet the baker

Bertrand boasts more than 15 years' culinary experience, having worked his way up from a commi chef position at a Rarotonga beach resort to Head Chef at Kai Pasifika, Aucklands first restaurant dedicated to Pacific food. Wanting to challenge himself, Bertrand moved into baking loves creating desserts that put a smile on his customers face.

Additionally, three of our desserts; Pineapple and Coconut Pie, Coconut Buns and Pineapple Pie cake was chosen as part of the top 100 Auckland Iconic Eats three years in a row.

Bertrand has featured on a few TV shows showcasing his skills as both a chef and baker and Sweet and Me was also in the Cuisine Magazine 2022 Spring Issue.

## **Snack Masters Season 2 (TVNZ)**

Season Finale: Chefs Bertrand Jang and Kyle Street tackle NZ favourites Arnott's Tim Tams and Iced Animal Biscuits.

<https://www.tvnz.co.nz/shows/snackmasters-nz/episodes/s2-e6>

## **Pacific Food Revolution(TVNZ)**

Contestants from Fiji, Samoa, the Kingdom of Tonga, Vanuatu and Papua New Guinea compete to create incredible dishes that celebrate Pacific Island cuisine.

<https://www.tvnz.co.nz/shows/pacific-island-food-revolution>

## **Cuisine Magazine**

Bertrand Jang brings Pacific soul to to these luscious bakes.

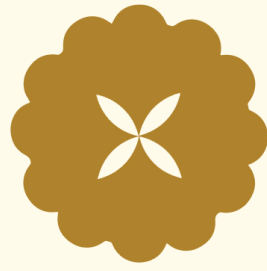
<https://www.cuisine.co.nz/island-spirit/>

## **Podcasts**

**RNZ: The Art of Entertaining - Picking your Menu (Radio New Zealand)**

<https://www.rnz.co.nz/programmes/the-art-of-entertaining/story/2018853533/the-art-of-entertaining-picking-your-menu>





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## HOW TO ORDER FROM OUR MORNING TEA MENU

Following the package options below **mix and match any of the items** from our Morning Tea menu to create your own custom order. Alternatively you can ask our staff for guidance and we will be happy to help. BULAAAA VINAKA!

**Orders need to be received 5 days before your event.**

### PACKAGE:

*\*prices based on a minimum of 12 people*

#### OPTION 1 : 3 ITEMS (FROM MUFFINS, SCONES OR SWEET)

\$15.50 +GST per person

#### OPTION 2 : 4 ITEMS (FROM MUFFIN, SANDWICH & SAVOURY SCONES AND SWEET)

\$18.50 +GST per person

#### OPTION 3 : 5 ITEMS (FROM SCONES, MUFFIN, SANDWICH & SAVOURY, SWEET, AND SCROLLS)

\$21.00 +GST per person

### SAMPLE ORDER:

**Option 1:** Cinamon spiced pumpkin scone, Blueberry coconut muffin and Pineapple coconut pie

**Option 2:** Confit garlic with feta cheese scroll, Koko Samoa pulled pork sandwich, Coconut buns, Coconut cream pie

**Option 3:** Blueberry and lemon scone, Three cheese scone, Coconut caramel muffin, Banana date and caramel cake and Koko Samoa brownies

# Morning TEA

## SCONES

Cinnamon spiced pumpkin, Blueberry and lemon, Three cheese (feta, tasty cheese and camembert) English scones with homemade jam and butter.

## MUFFINS

Blueberry Coconut, Banana date and mascarpone, Coconut caramel, Coffee and raisin and Bacon and cheese muffins.

## SCROLLS

Beetroot Brie cheese with balsamic reduction, Confit garlic with cheese, Bacon and cheese with honey mustard, Chicken liver pâté with blue cheese and Caramelized onion and camembert.

## SANDWICH AND SAVORY

Koko samoa pulled pork sandwich, Bacon and Egg with Cheese, Chilli pineapple and chicken, Cornbeef hash brown.

## SWEETS

Pineapple coconut pie, Koko Samoa brownies, Pineapple pie cake, Chocolate caramel slice, Banana date and caramel cake and Coconut cream pie.

## WARM TREATS

Coconut buns, Cassava cake with coconut caramel, Fijian Purini with coconut custard.



# Catering PARTY

FOR GROUPS OF MORE THAN 40

## CAKE \$6.50- \$9.00

Pineapple pie, Tiramisu with coconut crème brûlée, Banana date and caramel, Koko Samoa Keke, Carrot cake, Banoffee pie cake, Noqu Viti (coconut caramel with cream cheese)

## PIES \$5.50- \$7.00

Island style Banoffe  
Coconut cream  
Pineapple and coconut custard  
Biscoff and spiced pumpkin with  
chocolate mascarpone  
Key lime (seasonal)  
Lemon meringue pie cake

## COOKIES \$4.50-\$6.00

Ginger Cinnamon  
Peanut butter cookie sandwich  
Koko Samoa Afghans  
Muesli bar  
Crème Brûlée coconut

## WARM DESSERTS \$5.50-\$7.00

Cassava Cake with coconut caramel sauce  
Coconut buns with Coconut cream sauce  
Fijian Purini served with warm coconut custard sauce  
Koko Samoa banana pudding

## SLICES & SLABS \$4.50-\$6.00

Chocolate caramel slice, Peanut butter brownie, Crème Brûlée crumble, Koko Samoa brownie, Ginger caramel slice, Pineapple slice, Peanut slab, Cherry Coconut slice, Blueberry cheesecake slice, Biscoff cookie slice





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For more information contact:

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