

THE  
GREAT  
CATERING  
CO.



# PARTY CATERING



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# Party Catering: Signature Items

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## SIGNATURE ITEMS

Creamed pāua on toast

West coast whitebait souffle sandwich w/ citrus aioli

Lobster Burger, Panino Nero

Wagyu katsu sandwich

Oscietra Black Sturgeon Caviar, crème fraiche, blini

Beef short rib, filo, cauliflower purée, black truffle

Triple cooked chip, sour cream & caviar (GF)

Charred asparagus, Malden salt, egg yolk dip (V/GF)

\*(seasonal availability)

# Party Catering: Canapés

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## COLD CANAPES

Saku tuna, sesame seeds, wasabi, lime mayo  
Salmon crudo, crème fraiche, caviar, confit lemon  
Te Matuku Oyster (natural/beer battered)  
w/ mignonette dressing (GF) (sold by the dozen)  
Mackerel rilette, dill, toasted sourdough  
Kingfish ceviche, tostada, lime, avocado (GF)  
Beef carpaccio, potato thin w/ horseradish creme (GF)  
Venison tartare, juniper, aioli, sourdough  
Lamb loin, mint, hazelnut, pea puree (GF)  
Duck rilette, cherry chutney, citrus zest, brioche  
Pea, mint and wasabi, black rice cracker (V/GF)  
Confit thyme mushrooms, sorrel mayo, wonton crisp (V)  
Spiced goats cheese, almonds, beetroot tortilla (V)

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## WARM CANAPES

Blue cod and parsley croquettes w/ tartare sauce  
Mussel fritter, citrus, gribiche sauce  
Marinated Prawns, soy, ginger, sesame aioli (GF/DF)  
Crisp Pork belly w/ green apple and wasabi  
Thai lemon chicken w/ yuzu aioli and lime dust  
Korean fried chicken w/ gochujang and kewpie  
Merguez and pistachio croquette w/apple purée  
Beef mignon w/ heirloom tomato and parsley (GF)  
Wild mushroom and truffle arancini w/ sorrel mayo (V)  
Broccoli, pea and mint fritters w/ garlic mayo (VE/GF)  
Mushroom, gruyere and truffle tartlet (V)

# Party Catering: Finger Food / Supper

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## COLD

Smoked salmon rilette brioche sub w/ dill mayo  
Prawn cocktail brioche sub w/ aioli and chive  
Smoked kahawai rilette, dill crème fraiche, grain cracker  
'Reuben', salt beef, pickle, hot mustard, rye  
Poached chicken pillow sandwich, herb mayonnaise  
Caprese bruschetta w/ basil and vincotto (V)

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## HOT

Charred Prawn taco, iceberg, avocado, siracha, aioli  
Calamari fritti w/ rocket oil and lime aioli  
Market Fish 'fingers' w/ zingy homemade tartare  
Lamb belly fritters w/ sauce béarnaise  
Pork gyoza, chinese cabbage, scallions, ginger  
Chicken yakitori skewer, yuzu dressing, spring onion (GF)  
Crispy lemon Karaage chicken w/ Gochujang and kewpie  
Korean beef bao, slaw, pickles, sriracha mayo  
Beef satay w/ coconut yoghurt and roasted peanut crumb  
Smoked cheddar and caramelized onion brioche "toastie" (V)  
Cauliflower and pea pakora w/ raita (V)  
Shoestring fries, Maldon salt, aioli (V)  
Mac & Cheese croquette, tonkatsu, pickled chilli (V)  
Mexican fiesta w/ corn tortilla and vegan aioli (GF/VE)

# Party Catering: Sliders & Rolls

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## SLIDERS AND ROLLS

Beef pattie, swiss cheese, McClure's pickles, burger sauce

Pulled pork, fennel slaw, sriracha and kewpie

Korean fried chicken, butter lettuce, pickles, gochujang and kewpie

Fish 'buttie', cheese, slaw and tartare

Chipolata hot dog, caramelized onion, blistered ketchup

Pork belly & kimchi volcano roll w/ kewpie and crispy skins

Pulled chicken ciabatta roll, crispy skin, rocket and citrus mayo

Spiced cauliflower spring roll w/ mango chutney (V)

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## HOMEMADE PIES

Classic Kiwi mince

Steak and cheese

Chicken, leek and mushroom

Spiced roasted root vegetable (V)

# Party Catering: Bowl Food

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## COLD

Marinated shrimp cocktail w/ cherry tomatoes, oregano and hot sauce

Hot smoked salmon, kipfler potato, spring peas, dill crème fraiche (GF)

Smoked chicken and risoni salad, charred greens, mint pesto, goats curd, olive

Beef tagliata, rocket, parmigiano Reggiano, sourdough, citrus

Raw salad w/ broccoli, carrot, kale, toasted nuts and green tea dressing (GF/VE)

Textures of beetroot, goat's curd, celery & hazelnut praline vinaigrette (V)

Seasonal tomato salad w/ bocconcini, balsamic and basil (V)

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## HOT

Tempura prawns, miso mayo, Asian slaw, nam jim dressing

Fish & chips, beer battered blue cod w/ twice cooked chips and tartare

Teriyaki salmon skewers, pickled bean sprout, cucumber & asian cress salad

Sticky chili beef, potato puree & parsnip crisps

Chargrilled lamb kofta, spiced aubergine, minted yoghurt & couscous salad

Confit 5 spice pork belly w/ salted crackling, potato puree, hoisin (GF)

Cauliflower Mac 'n' Cheese w/ truffle parmesan crumble (V)

Thyme gnocchi, pea puree, broad beans and shaved manchego (V)

# Party Catering: Grazing Platters / Tables

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GRAZING TABLES WILL BE SERVED ON BARE WOODEN TRESTLES, DECORATED AND WITH ADDITIONAL BREADS AND CONDIMENTS

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CHEESE Selection of Whitestone cheeses, grapes, fruit paste, roasted nuts lavosh, water crackers and croutes

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MEAT West coast venison salami, parma ham, cured brisket, chorizo, chicken liver parfait, charred sourdough and croutes, fig chutney, cornichons and pickled onions

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GARDEN Cauliflower and gruyere fritters, vegetable crudité, hummus, roast tomato aioli, pesto, slow cooked beetroot, goats cheese, vegetable rice paper rolls, crostini's and falafels

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SEA House hot smoked Manuka salmon, horseradish crème, sourdough croutes

# Party Catering: Food Stations

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DOMINION ROAD

Korean chicken w/ spicy glaze

Tempura prawn cutlets, kakiage tempura

Steamed dumplings, spinach and tofu (GF)

Kikkoman and kewpie mayo

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TAKE A BAO

Karaage chicken, shaved cabbage, sesame dressing and kewpie mayo

Masterstock braised pork belly w/ spiced hoisin glaze

Chargrilled eggplant w/ sweet spicy glaze

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SCHOOL OF WOK

Singapore noodles, w/ teriyaki beef, onion, chilli, coriander, roasted peanut, crispy shallot

Glass noodles w/ Asian veg, tofu, coriander, egg, spring onion and pepper

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OFF THE SMOKER

House smoked bourbon glazed beef brisket

Five spice smoked pork belly

Selection of mini baps and condiments, mustards, horseradish, chutneys

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FISH MARKET

Ceviche, line caught market fish w/ coriander, shallot, lime and chilli

Tiger prawn cocktail, w/ baby gems, fresh lemon and Mary rose sauce

Sushi, pickled ginger, Kikkoman and wasabi



# Party Catering: Food Stations

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MEXICAN MADNESS      Spicy Chicken Taquitos, guacamole dip  
Spiced beef and cheese Empanadas  
Eggplant, corn and black bean tostadas, tomato salsa

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REALFRUIT ICE CREAM      A selection of seasonal fruits  
Premium vanilla ice cream or Frozen yoghurt  
Waffle cones and cups

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PETIT FOURS      Assorted macaroons (GF)  
Lemon and passionfruit tartlets  
Raspberry chocolate 'pots' (V/GF)  
Salted caramel brownie (GF)  
Mini summer berry cheesecake  
Pecan pie tartlets  
Almond and cherry rosette  
Chocolate tart w/ freeze dried mandarin  
Cinnamon Koeksisters  
Peanut butter and blueberry cup  
Russian fudge  
Selection of homemade truffles

