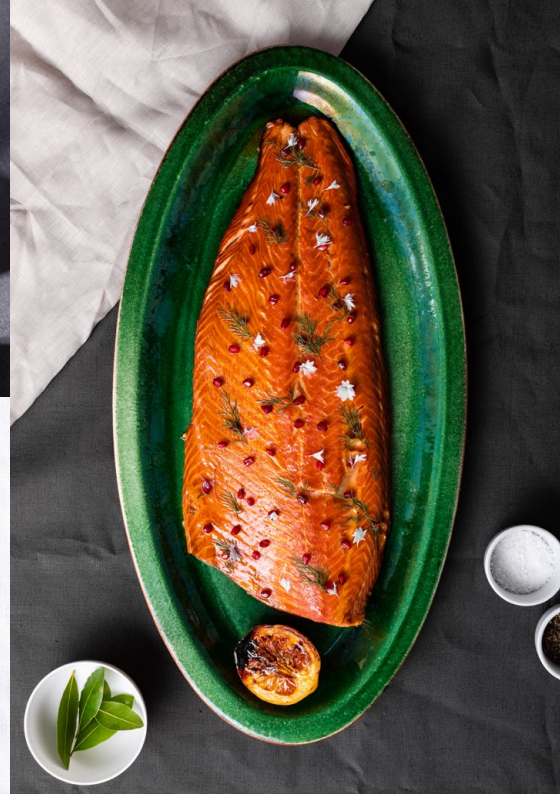


THE
GREAT
CATERING
CO.



EVERYDAY
CATERING



14 Putiki Street
Grey Lynn, Auckland
+64 9 376 1424
sales@greatcatering.co.nz
greatcatering.co.nz

Everyday Catering: Breakfast

JUICES & SMOOTHIES

Mango, banana, coconut yoghurt and pineapple smoothie (GF/V)

Seasonal berries, honey, elderflower smoothie (GF/V)

Banana, blueberry, almond milk and chia seed smoothie (GF/V)

Cucumber, rocket, mint and granny smith juice and parsley (GF/V)

Beetroot, celery, apple and carrot juice (GF/V)

Apple, Orange, carrot and ginger (GF/V)

Tomato, tabasco, celery, worcestershire and freshly cracked pepper (GF/V)

SWEET

Roasted rhubarb chia pot, seasonal berries and coconut yoghurt

Bircher muesli, mango, seasonal berries, mix roasted seeds and nuts

Buffalo yoghurt, hazelnut granola and freeze dried berries and fruits

BAKED GOODS

A selection of danishes

Cinnamon swirl, Almond croissant, Pain au chocolate, Blueberry and ginger danish, Sugared donut

A selection of friands

Raspberry and white chocolate, Pistachio and honey, Citrus and vanilla

A selection of mini muffins

Double chocolate chip, Orange and poppy seed, Blueberry

Everyday Catering: Breakfast

SAVOURY

Corn fritter, poached egg and mango salsa (V)
Grilled field mushrooms, garlic ciabatta, ricotta and watercress salad (V)
Bacon and egg mc muffin, tomato relish
Hot house smoked salmon bagel, crème fraiche, dill and crispy capers
Charred ciabatta, smashed avocado, feta and chili (V)
Double smoked bacon and four cheese muffin w/ churned butter
Avocado, tomato and black bean egg roll (GF/V)
Feta and herb rosti w/ tomato relish (GF/V)
Filled croissants:
Ham, rocket and swiss cheese
– Tomato, spinach and feta (V)

CONTINENTAL

Selection of seasonal fresh sliced fruits
Homemade compote of seasonal fruits
Natural and fruit Yoghurt w/ Granola (V/GF)
Pastry items, fresh baked Danish, croissants and breads
Bircher muesli, mango, seasonal berries, mix roasted seeds and nuts

PLATED/BUFFET

Streaky bacon, scrambled egg, rosti, grilled field mushroom, confit tomato (GF)
Grilled field mushrooms, roasted tomato, scrambled egg, garlic ciabatta, ricotta and watercress salad (V) (Plated only)
House smoked salmon, spinach, poached egg, confit tomato, charred sourdough, watercress and horseradish crème fraiche (Plated only)

Everyday Catering: Morning & Afternoon Tea

SAVOURY

Four cheese, caramelized onion and chive scones
w/ butter

Best Ugly Bagel, house hot smoked salmon,
cream cheese, fried capers

Filo tartlets:

- Bacon and egg
- Pumpkin, leek and feta (V)

Sausage rolls:

- Pork and fennel
- Thai chicken
- Spinach, mushroom and feta (V)

Pies:

- Steak and cheese
- Chicken and mushroom
- Roasted root vegetable (V)
- Classic kiwi mince

Tomato, basil, parmesan baked cheesecake (V)

Caramelized onion, tomato and prosciutto tartlet

Bacon, thyme and four cheese muffins

Courgette, carrot and pesto muffins (GF/V)

Spinach and feta brioche

Everyday Catering: Morning & Afternoon Tea

SWEET

Slice selection:

- Salted caramel brownie (GF)
- Zingy lemon
- Ginger crunch
- Rocky road

Bliss balls (2pp):

- Coconut, chocolate and raspberry
- Peanut butter
- Cranberry and almond

A selection of mini muffins:

- Double chocolate chip
- Orange and poppy seed
- Blueberry

A selection of lamingtons:

- Chocolate
- Raspberry
- Passionfruit

Salted caramel brownie (GF)

Seasonal fruit skewers (GF)

Carrot and walnut cake

Red velvet cupcakes w/ vanilla and cocoa

Zingy lemon mini loaf (GF)

WHOLE LOAVES

Ginger

Banana

Hummingbird loaf (GF)

Everyday Catering: Working Lunch

SANDWICHES, WRAPS & ROLLS

Turkish pide

- Grilled Mediterranean vegetable, spinach, feta, hummus (V)
- Shaved smoked beef brisket, onion jam, rocket, tomato, English mustard
- House hot smoked salmon, cos lettuce, cucumber, horseradish mayonnaise

Ciabatta

- Grilled chicken, spinach, vine tomato, garlic aioli
- Slow roasted pork shoulder, beetroot relish, heirloom tomato, aioli

Best Ugly Bagel

- House hot smoked salmon, crème fraiche, crispy capers
- Peppered house smoked brisket w/ hot English mustard, sauerkraut

Wraps

- Tandoori chicken, mint, coriander yoghurt, mango chutney, cashew nuts
- Roasted red pepper, sundried tomato, feta, rocket and hummus (V)
- Pulled chilli pork shoulder, miso Asian slaw and kewpie mayonnaise

Selection of GCC sandwiches (3 fingers)

- Poached chicken, herb mayonnaise
- Smoked brisket, caramelised onion and hot English mustard
- Egg, chive mayonnaise, pickled cucumber (V)
- House hot smoked salmon and dill mayonnaise

Vietnamese Rice paper rolls (GF), glass noodles, fresh Asian herbs, julienned vegetables

- Slow cooked pulled chilli pork
- Marinated sweet and sour prawn
- Marinated tofu (V)

Everyday Catering: Working Lunch

POKE BOWLS

Poke — Edamame, radish, charred corn, chilli, spring onion, cabbage, pickled daikon and shitake mushroom, garlic aioli on brown rice, with:

- Teriyaki chicken
- Flaked hot smoked salmon
- Marinated tofu (V)

SALADS & NOODLE BOXES

Thai beef, mixed greens, tomato, mung bean, chilli, toasted peanut (GF)

Slow roasted lamb shoulder, kumara, parsnip, green bean, feta (GF)

Super salad

Raw beetroot, carrot, kale, toasted nuts, infused green tea dressing (GF/V)

Roasted root veg salad, pesto, pumpkin seed (GF/V)

Hot smoked salmon, baby gourmet potatoes, spring onion, garlic and soy mayo

Soba noodle, bok choy, shiitake mushroom w/ spicy garlic sesame dressing

Chicken Caesar salad, cos, egg, garlic and parmesan

Everyday Catering: Working Lunch (Lunch Boxes)

KIWI LUNCH BOX	Sourdough, hangi style pork shoulder, beetroot-apple relish, heirloom tomatoes Potato salad, pickled onion, chives, egg and highlander dressing (GF) Passionfruit lamington
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ITALIANO LUNCH BOX	Ciabatta roll, Parma ham, parmesan, Roma tomato and arugala Panzanella salad, tomato, pickled shallots, olives, basil and toasted focaccia croutons. Canelones
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FRENCH LUNCH BOX	Dijon roasted organic chicken, brie, mesclun lettuce and truffle aioli Salad nicoise (GF) Chocolate marquise w/ candied orange (GF)
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SPECIAL DIET LUNCH BOX (GF/V/DF)	Vietnamese rice paper roll: Marinated tofu, coriander, shredded napa, cucumber and Viet mint dressing Raw salad, cauliflower, courgettes, carrots, raisins, sunflower seeds and an orange rice bran oil vinaigrette Raw cranberry and almond energy slice
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Everyday Catering: Working Lunch (Buffet)

BREADS

A selection artisan breads and house smoked butter

COLD PROTEINS

Slow roasted sirloin, salsa verde, flaked sea salt (GF)

House hot smoked salmon, dill and horseradish crème (GF)

Herb roasted lamb rump, kumara crisps (GF)

Maple cured leg of ham, w/ seeded mustard,
homemade chutney (GF)

Charred chicken thighs w/ tzatziki, preserved lemon (GF)

HOT PROTEINS

Five spiced glazed pork belly w/ crispy crackling (GF)

Marinated Bostock chicken thighs w/ confit garlic
and thyme jus (GF)

Maple cured leg of ham w/ seeded mustard and
homemade chutney (GF)

Chermoula charred trevally
w/ fresh lemon and cress (GF)

House smoked beef brisket w/ baby onions and port
wine reduction

Everyday Catering: Working Lunch (Buffet)

COLD SIDES & SALADS

Roasted pumpkin, crumbled feta and chilli (GF/V)

Brown rice, chickpea, cauliflower, feta, citrus dressing (GF/V)

Honey roasted pumpkin, chick pea, fig, coriander, lemon ricotta (DF/V)

Spicy garlic soba noodle, bok choy, roasted teriyaki mushroom (V)

Roasted baby gourmet potato salad, spring onion, garlic, soy mayo (V)

Super salad — raw beetroot, carrot, kale, toasted nuts, infused green tea dressing (GF/V)

Baby leaf salad w/ fine herbs, house dressing (GF/V)

Seasonal tomato salad w/ basil, balsamic, maldon salt (GF/V)

Saffron couscous w/ preserved lemon, parsley, fruits and nuts (V)

Roasted root vegetable salad, pesto, pumpkin seeds (GF/V)

HOT SIDES & SALADS

Charred broccolini, green beans, flaked almonds, citrus garlic dressing (GF/V)

Honey drizzled heirloom carrots, ricotta and walnuts (GF/V)

Twice cooked baby gourmet potatoes, confit garlic, flaked sea salt (GF)

Thyme and rosemary potato gratin (GF/V)

Steamed seasonal vegetables w/ tarragon mustard dressing (GF/V)

Maple roasted pumpkin w/ toasted granola seeds and parsley (V)

Asian greens, mushrooms, hoisin and ginger, toasted sesame (V)

Roasted seasonal root veg w/ garlic and shallot (GF/V)

Everyday Catering: Desserts

PETIT FOURS

Assorted macarons (GF)

Salted caramel brownie (GF)

Lemon and passionfruit tartlets

Raspberry mousse chocolate cup (GF)

Almond and cherry rosettes

Chocolate tart w/ freeze dried mandarin

Pecan pie tartlets

Mini blueberry cheesecake

Homemade assorted truffles

