

THE
GREAT
CATERING
CO.



**PRIVATE DINING
SUMMER
2022/2023**



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Private Dining: Formal Lunch/Dinner

BREADS

'Daily Bread' Rosemary and Sea Salt Focaccia
w/ Extra Virgin Olive Oil

Gluten Free bread available on request

ENTRÉES

Tuna tartare, chilli, ginger, sesame, tostada chips

Kingfish ceviche, avocado wasabi puree, chilli and lime

Beetroot and gin cured Salmon, pea and dill mousse,
beetroot gel, horseradish

Te Mana Lamb, charred eggplant puree, minted labneh,
toasted hazelnuts and pomegranate

Eye Fillet Beef tataki, miso, spring onion, yuzu sesame
dressing

Marinated Burrata, stone fruit, bitter leaves, white
balsamic, walnut sourdough (V)

Teriyaki glazed tofu, pickled cucumber, wakame, ginger,
chilli, sesame dressing (VE)

Private Dining: Formal Lunch/Dinner

MAINS

Pan seared Salmon, pumpkin gnocchi, charred asparagus, dill beurre blanc

Pan fried Hapuka, cauliflower puree, seasonal greens, herb and caper butter

Chicken Ballotine, seasonal greens, Potato Gratin, Pedro Ximenez Grapes, thyme jus

Seared Beef Fillet, potato stack, asparagus, broccolini and goji berry jus

Lamb outlet, crispy lamb belly, pickled cucumber, crushed new potatoes, pea, asparagus and broad bean salad

Five spiced Duck Breast, whipped Kumara, beetroot leaves, confit duck croquette and cherry plum glaze

Mediterranean pithivier, seasonal vegetables and roasted red pepper sauce (V)

Cauliflower risotto, wild mushroom, broad bean, crispy kale, lemon avocado oil (V)

DESSERT

Lemon tart, summer berries, crème fraiche and mint

Apple tart, cinnamon dust and crème fraiche

Chocolate tart, citrus, mascarpone, summer fruits

'Mini Magnum', salted caramel, mandarin, and honeycomb

Macerated summer berries w/ mascarpone and berry syrup, coconut meringue shards

Matcha Mousse, mango sorbet and lemon pearls (VE)

Strawberries, crème fraiche, vanilla bean ice cream, mint

*(seasonal availability)

Private Dining: Banquet Lunch / Dinner (150pax plus)

BREADS

A selection of artisan breads and house smoked butter
GF bread available on request

ENTREES

Beetroot cured salmon, horseradish, citrus,
fennel and broad beans

Trevally crudo w/ avocado wasabi puree, chilli
and lime

Te Mana Lamb, charred eggplant puree, minted
labneh, toasted hazelnuts and pomegranate

Five spice smoked duck breast, pumpkin puree,
pomegranate, goat cheese

Trio of beets, whipped goat cheese, candied walnuts,
vincotto and citrus EVO (V)

Private Dining: Banquet Lunch / Dinner (150pax plus)

MAINS

Pan seared Akaroa salmon, sauté potato, garden peas and beans, lemon and EVO

Line caught market fish, potato gnocchi, baby spring vegetables, yuzu dressing

Hawkes Bay Lamb rump, seasonal greens, potato stack, celeriac rémoulade, red wine jus

Chicken Ballotine, seasonal greens, potato gratin, Pedro Ximenez Grapes, thyme jus

Master stock braised beef brisket, dauphinoise potato, seasonal greens and beef reduction

Cauliflower risotto, wild mushroom, broad bean, manchego, crispy kale, lemon avocado oil (V)

DESSERT

Lemon tart, summer berries, crème fraiche and mint

Chocolate tart, citrus, mascarpone, summer fruits

Macerated summer berries w/ mascarpone and berry syrup coconut meringue shards

A selection of Petit fours and Truffles

Private Dining: Shared Table Buffet Service

BREADS

'Daily Bread' Rosemary and Sea Salt Focaccia w/
Extra Virgin Olive Oil

PROTEIN

Whole Smoked Akaroa Salmon Fillet, maple Glaze
and fennel

Chargrilled chermoula spiced trevally w/ fresh lemon
and EVO

Slow roasted lamb shoulder, feta, pomegranate,
mint yoghurt

Marinated Bostock Chicken thighs, cumin and smoked
paprika w/ roast garlic

Greek style whole roasted chicken w/ preserved lemon
and Kalamata olives

Master stock braised pork belly w/ five spice reduction
and crackling

Rare roast beef sirloin, horseradish crème,
hauraki sea salt

House smoked beef brisket w/ spanish onion,
balsamic jus

Duck confit w/ sour cherry glaze

Sweetcorn gnocchi, peas, broad beans, parmigiano
reggiano (V)

Private Dining: Shared Table Buffet Service

SALADS

Seasonal tomato salad, red onion, dijon and EVO

Red and brown rice, quinoa salad w/ beans, kumara, baby spinach and orange dressing

Baby Gems, honey mustard dressing, shaved manchego

Green bean and peas w/ basil pesto, cracked pepper and shaved parmesan

Mixed summer leaves and avocado w/ chardonnay vinegar dressing

Baby gourmet potato salad, spring onion, garlic, soy mayo

Caesar salad w/ cos, crispy bacon, poached egg, garlic croutons

Crunchy Japanese slaw w/ edamame & sesame ginger dressing

SIDES

Roasted root veg w/ pesto and pumpkin seeds

Duck Fat Potatoes w/ sea salt and rosemary

Charred broccolini, green beans, flaked almonds, citrus garlic dressing

Steamed green seasonal vegetables, tarragon and mustard dressing

Honey baked pumpkin w/ chilli and feta

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

Saffron couscous w/ preserved lemon, parsley, fruits and nuts

Dukkah roasted carrots w/ hummus

Wok fried Asian greens, mushrooms, hoisin and ginger

Private Dining: Shared Table Buffet Service

PETIT FOURS

Lemon and passionfruit tartlets
Raspberry chocolate 'pots' (V)
Salted caramel brownie
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

CHEESE

Selection of Whitestone cheeses, grapes,
stone fruit, chutney, lavosh and water crackers*
*minimum of 10pax

