

THE
GREAT
CATERING
CO.



PARTY CATERING



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Party Catering: Canapés

COLD

Beetroot cured salmon w/ cucumber,
horseradish kick, rye

Smoked trout blini w/ crème fraiche and broad bean

Kingfish ceviche w/ chilli, lime, coriander (GF)

Seared tuna, sesame seeds, wasabi mayo

Oyster (natural) with shallot vinegar (GF)
(sold by the dozen)

Rare savanna bavette, beer bread croute,
parsley and hollandaise

Spiced lamb, black aioli, candied walnut,
ras el hanout (GF)

Roast carrot harissa crostini w/ chive crème (V)

Pea, mint and feta bruschetta (V)

Sweetcorn pannacotta, corn salsa, spiced labneh (V)

Beetroot tuile w/ spiced goat cheese (V)

WARM CANAPES

Blue cod croquette w/ citrus aioli

Salt crusted prawns w/ tarragon aioli

Crumbed Pork belly w/ nashi and wasabi

Beef skirt steak, potato galette w/ horseradish aioli (GF)

Thai chicken fried tortellini w/ coconut yoghurt
and coriander

Beef cheek and gruyere croquette w/ hot mustard
and crispy shallot

Karaage chicken w/ kewpie

Crispy kung pao cauliflower (GF/V)

Confit potato w/ babaganoush, feta, almond (V)

Mac n cheese bites with garlic aioli and
porcini crumb (V)

Leek, truffle and smoked mozzarella arancini (V)

Party Catering: Finger Food / Supper

COLD

Crayfish and prawn roll with aioli and chive

Smoked salmon blini w/ pickled cucumber and horseradish crème

Rare beef bavette, yorkshire pudding and béarnaise

Poached chicken and herb mayonnaise finger sandwich

Pulled chilli pork rice paper roll w/ sesame and Kikkoman

Caprese bruschetta with basil and vincotto (V)

HOT

West coast whitebait fritters sandwich with citrus aioli (seasonal surcharge)

Calamari w/ chilli salt and lemon mayo

Gurnard Fish fingers w/ zingy homemade tartare

Five spice pork belly bao, Asian slaw, hoisin glaze

Braised lamb shoulder croquettes with rosemary aioli

Ox Cheek, caramelized onion and smoked cheddar "toastie"

Crispy Karaage chicken w/ sweet spicy glaze and kewpie

Pork and prawn shumai w/ Soy and Chilli Sauce

Satay chicken skewer w/ coconut yoghurt (GF)

Master stock braised duck spring rolls w/ yuzu chilli glaze

Flame roasted pepper, mozzarella and herb calzone (V)

Classic Southland Cheese Rolls (V)

French fries served with aioli (V)

Party Catering: Finger Food / Supper

SLIDERS AND ROLLS

Angus beef slider w/ swiss cheese, mclures pickles,
hot English mustard

Pulled pork slider w/ asian slaw, sriracha and aioli

Crumbed chili aubergine w/ asian slaw and aioli

Crayfish and prawn roll with aioli and chive

Kranksy, cheese, caramelized onion brioche dog
w/ mustard and ketchup

Crumbed market fish slider w/ slaw
and lemon garlic aioli

Pork belly roll with crackling, apple slaw and mayo

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

HOMEMADE PIES

Steak and cheese

Lamb and mint

Chicken and mushroom

Roasted root vegetable (V)

Party Catering: Bowl Food

COLD

Hot smoked salmon, potato, peas and broad bean salad, shaved fennel and lemon aioli

Prawn cocktail w/ baby gems, cherry tomatoes, cucumber, avocado and Mary rose sauce

Smoked salmon poke, avocado, soy beans, pickled daikon, horseradish crème fraiche

Chargrilled chicken and baby spinach salad, avocado, crispy pancetta and garlic croutons

Hot & sour Thai beef glass noodle salad w/ Asian veg and herbs, roasted peanut and sesame miso dressing

Slow cooked pork, sweet & sour prawn, mint leaf and Vietnamese dressing (GF)

Mini falafel, Israeli cous cous salad w/ tzatziki (V)

Seasonal tomato salad with bocconcini, balsamic and basil (V)

HOT

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

Fish & chips, market line caught fish w/ twice cooked chips and tartare

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

Crispy Korean chicken w/ Asian slaw, sesame, crisp shallots and kewpie mayo

Smokey rubbed beef brisket w/ parsnip puree, pearl onions, balsamic jus (GF)

Smoked Moroccan spiced lamb ribs w/ couscous and tahini yoghurt (GF)

Glazed pork belly w/ soba noodles, bok choy, edamame and miso shitake broth

Beef bavette w/ potato gratin and bone marrow jus (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

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

CHEESE

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

MEAT

West Coast venison salami, parma ham, 14-hour home smoked brisket, chorizo, chicken liver parfait, charred sourdough and croutes, fig chutney, cornichons and pickled onions.

GARDEN

Cauliflower and gruyere fritters, vegetable crudité, hummus, roast tomato aioli, pesto, slow cooked beetroot, goats cheese, vegetable rice paper rolls, crostinis and falafels.

SEA

House hot smoked Mānuka salmon, horseradish crème, sourdough croutes, marinated prawn cutlets

Party Catering: Food Stations

DOMINION ROAD

Korean chicken w/ spicy glaze

Tempura prawn cutlets, kakiage tempura

Steamed dumplings, spinach and tofu (GF)

Kikkoman and kewpie mayo

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

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

OFF THE SMOKER

House smoked bourbon glazed beef brisket

Five spice smoked pork belly

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

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

MEXICAN FIESTA	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' (GF/V) Salted caramel brownie (GF) Mini berry cheesecake Pecan pie tartlets Almond and cherry rosette Opera delice w/ caramel pearls Chocolate tart w/ freeze dried mandarin Selection of homemade truffles Canelé's Vanilla madeleines
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