

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

\$7.50 PER 150ML

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

\$8.50 PER ITEM (MINIMUM ORDER 10 PER ITEM)

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

\$6.00 PER ITEM (MINIMUM ORDER 10 PER ITEM)

A selection of danishes

Cinnamon swirl, Almond croissant, Pain au chocolate, Raspberry 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

\$8.00 PER ITEM (MINIMUM ORDER 10 PER ITEM)

Bell pepper and corn fritter, poached egg and mango pepper jam (V)

Smoked fish cake, rocket and hollandaise

Grilled field mushrooms, garlic ciabatta, ricotta and watercress salad (V)

Bacon and egg mcmuffin, tomato relish

Hot house smoked salmon bagel, crème fraiche, dill and crispy capers (\$2.00 surcharge)

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)

Everyday Catering: Breakfast

CONTINENTAL

\$25.00 PER PERSON – BUFFET (MINIMUM ORDER 20)

Selection of seasonal fresh sliced fruits

Homemade compote of seasonal fruits

Natural and fruit Yoghurt with Granola (GF/V)

Pastry items, fresh baked Danish, croissants and breads

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

PLATED/BUFFET

\$32.50 PER PERSON (MINIMUM ORDER 20)

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

\$6.50 PER ITEM (MINIMUM ORDER 10 PER ITEM)

Four cheese, caramelized onion and chive scones w/ butter

Best Ugly Bagel, house hot smoked salmon, cream cheese, fried capers (\$2.00 surcharge)

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
- Lamb and mint
- Roasted root vegetable (V)

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)

Everyday Catering: Morning & Afternoon Tea

SWEET

\$6.00 PER ITEM (MINIMUM ORDER 10 PER ITEM)

Slice selection:

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

A selection of lamingtons:

- Chocolate
- Raspberry
- Passionfruit

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

Salted caramel brownie (GF)

Seasonal fruit skewers (GF)

Carrot and walnut cake

Red velvet cupcakes w/ vanilla and cocoa

Zingy lemon mini loaf (GF)

WITH COFFEE

\$5.00 PER ITEM (MINIMUM ORDER 20 PER ITEM)

- Cannelés
- Madeleines
- Biscotti

WHOLE LOAVES

\$35.00 PER LOAF

- Ginger
- Banana
- Hummingbird loaf (GF)

Everyday Catering: Working Lunch

SANDWICHES,
WRAPS & ROLLS

\$12.00 PER ITEM (MINIMUM ORDER 10)

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

\$15.00 PER ITEM (MINIMUM ORDER 10)

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

BENTO BOX

\$22.00 PER BOX (MINIMUM ORDER 10 PER STYLE)

Asian box

Vietnamese rice paper rolls, chicken teriyaki sushi roll, pineapple and melon skewer

Kiwi box

Chicken Turkish sandwich, roasted kumara, spinach and quinoa salad, Jaffa chocolate brownie

Breakfast box

Bacon and egg filo tart, fresh fruit skewer, bircher muesli

Everyday Catering: Working Lunch (Lunch Boxes)

\$21.50 PER BOX (MINIMUM ORDER 10 PER STYLE)

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

ITALIANO LUNCH BOX

Ciabatta roll, Parma ham, parmesan, Roma tomato and arugala

Panzanella salad, tomato, pickled shallots, olives, basil and toasted focaccia croutons.

Canelones

FRENCH LUNCH BOX

Dijon roasted organic chicken, brie, mescaline lettuce and truffle aioli

Salad nicoise (GF)

Chocolate marquise with candied orange (GF)

SPECIAL LUNCH BOX
(GF/V/DF)

Vietnamese rice paper roll: Smoked 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

Everyday Catering: Working Lunch (Buffet)

\$50.00 PER PERSON
\$60.00 PER PERSON
+ \$5.00 PER PERSON

BREAD, 2 MAINS AND 2 SIDES / SALADS
BREAD, 3 MAINS AND 3 SIDES / SALAD
GOOD JOE PLUNGER COFFEE, SELECTION OF TEAS

* Seasonal availability and price subject to
market conditions

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 with 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 with 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 kabocha pumpkin w/ toasted granola seeds and parsley (V)

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

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

Everyday Catering: Desserts

INDIVIDUAL DESSERTS

\$10.50 EACH

Pavlova roulade w/ passionfruit and coconut (GF)

Lemon tart w/ berry compote

Grand marnier chocolate tart

Passion fruit cheesecake

Selection mini cupcakes (2pp)

PETIT FOURS

\$5.00 EACH

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

Opera delice and caramel pearls

Pecan pie tartlets

Mini blueberry cheesecake

Homemade assorted truffles