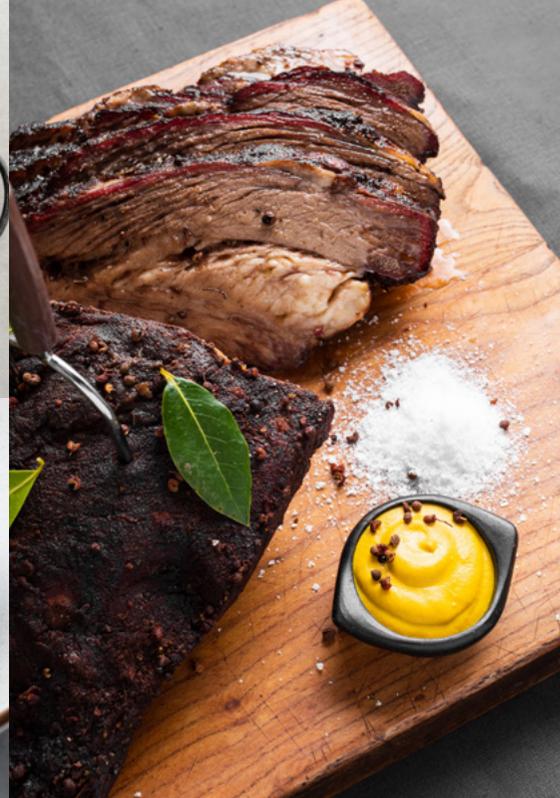


THE
GREAT
CATERING
CO.



**PRIVATE DINING
AUTUMN/WINTER
2021**



14 Putiki Street
Newton, Auckland
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Private Dining: Formal Lunch/Dinner

BREADS

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

ENTRÉES

Smoked cod fishcake w/ french beans, peas, fennel,
celeriac puree and parsley butter

House smoked salmon w/ sweetcorn puree, broad
beans, fennel and sourdough crumb

Braised west coast rabbit tortellini, carrot & ginger
broth, crispy pancetta, manchego

Twice cooked pork belly w/ lemongrass, kumara puree,
radicchio, apple and daikon (GF)

Chicken liver parfait w/ stone fruit chutney, cornichons,
sourdough and crispy chicken skin

Confit duck croquettes with cherries, roasted pumpkin
puree and almonds

Thyme gnocchi, pea puree, broad beans,
parmigiano reggiano (V)

Private Dining: Formal Lunch/Dinner

MAINS

Line caught Market Fish, citrus and fennel risotto
w/ crispy kale and lemon EVO (GF)

Akaroa crispy skin salmon, w/roasted kumara and
pumpkin, sprout leaves, peas and velouté

Braised beef brisket w/ potato dauphinoise,
seasonal greens, beef reduction (GF)

Hawkes Bay lamb rump, seasonal greens, tea-soaked
prunes, celeriac rémoulade, red wine jus (GF)

Confit Duck Leg w/ pomegranate, honey glaze,
parsnip puree, roasted beetroot and fava beans (GF)

Chicken ballotine, seasonal greens, potato gratin,
Pedro Ximenez grapes, thyme jus (GF)

Crispy skin pork belly, orange kumara puree, apple,
red pepper relish, broccolini and vincotto (GF)

Eggplant piccata w/ dried capers, citrus potato puree
and seasonal greens (V/GF)

DESSERT

Apple & pear crumble tart w/ cinnamon ice cream

Brioche bread & butter pudding, brandy soaked
prunes, manuka honey ice cream

Sticky date steamed pudding, gooey butter scotch,
vanilla bean ice cream

Classic baked lemon tart, berry compote and
mascarpone

Bitter chocolate tart w/ mascarpone, grand marnier
glaze and freeze dried cherries

Tropical ginger crème brûlée, passionfruit,
coconut ice cream

Private Dining: Family Style Table Service

BREADS

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

PROTEIN

Whole Smoked Akaroa Salmon Fillet, Maple Glaze
and fennel (GF)

Chargrilled chermoula spiced trevally w/ fresh lemon
and EVO (GF)

Slow roasted lamb shoulder, feta, pomegranate,
mint yoghurt (GF)

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

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

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

Rare roast beef sirloin, horseradish crème,
Hauraki sea salt (GF)

House smoked beef brisket w/ spanish onion,
balsamic jus (GF)

Duck confit w/ sour cherry glaze (GF)

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

Private Dining: Family Style Table Service

SALADS

Roast kumara, pancetta and walnut salad w/ orange cardamom dressing

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

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

Mixed winter leaves and herbs w/ chardonnay vinegar dressing

Roasted baby gourmet potato salad, feta, tomato pesto and pine nuts

Caesar salad with cos, crispy bacon, poached egg, garlic croutons

SIDES

Roasted root veg w/ pesto and pumpkin seeds

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

Duck fat potatoes with sea salt and rosemary

Honey baked pumpkin w/ chilli and feta

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

Creamy potato dauphinoise

Dukkah roasted carrots with hummus

Private Dining: Family Style Table Service

DESSERT TABLE BUFFET

Grand marnier baked chocolate tart,
lemon mascarpone

Lemon tart w/ berry compote and mascarpone

Apple and pear crumble tart w/ cinnamon anglaise

Baked cheesecake w/ cherry compote and
mascarpone

Apple and blueberry strudel w/ vanilla bean
crème fraiche

Selection of Whitestone cheeses, grapes, stone fruit
chutney, lavosh and water crackers

PETIT FOURS

Assorted macarons (GF)

Salted caramel brownie (GF)

Lemon and passionfruit tartlets

Raspberry mousse chocolate cup (GF)

Chocolate tart w/ freeze dried mandarin

Pecan pie tartlets

Mini blueberry cheesecake

Homemade assorted truffles