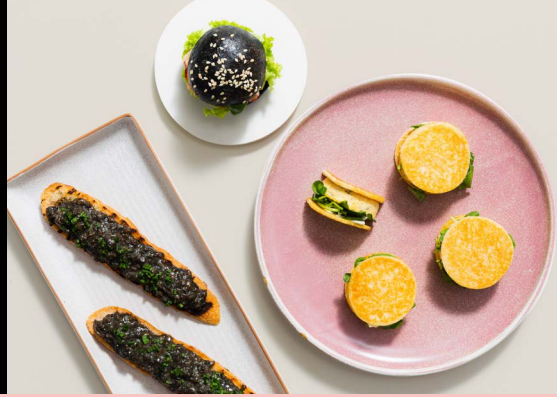


THE
GREAT
CATERING
CO.



PARTY CATERING



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Party Catering: Signature Items

SIGNATURE ITEMS

Creamed pāua on toast

West coast whitebait souffle sandwich w/ citrus aioli

Lobster Burger, Panino Nero

Wagyu katsu sandwich

Oscietra Black Sturgeon Caviar, crème fraiche, blini

Beef short rib, filo, cauliflower purée, black truffle

Triple cooked chip, sour cream & caviar

Charred asparagus, Malden salt, egg yolk dip (V)

*(seasonal availability)

Party Catering: Canapés

COLD CANAPES

Saku tuna, sesame seeds, wasabi, lime mayo
Salmon crudo, crème fraiche, caviar, confit lemon
Te Matuku Oyster (natural/beer battered)
w/ mignonette dressing (sold by the dozen)
Mackerel rilette, dill, toasted sourdough
Kingfish ceviche, tostada, lime, avocado
Beef carpaccio, potato thin w/ horseradish creme
Venison tartare, juniper, aioli, sourdough
Lamb loin, mint, hazelnut, pea puree
Duck rilette, cherry chutney, citrus zest, brioche
Pea, mint and wasabi, black rice cracker (V)
Confit thyme mushrooms, sorrel mayo, wonton crisp (V)
Spiced goats cheese, almonds, beetroot tortilla (V)

WARM CANAPES

Blue cod and parsley croquettes w/ tartare sauce
Mussel fritter, citrus, gribiche sauce
Marinated Prawns, soy, ginger, sesame aioli (DF)
Crisp Pork belly w/ green apple and wasabi
Thai lemon chicken w/ yuzu aioli and lime dust
Korean fried chicken w/ gochujang and kewpie
Merguez and pistachio croquette w/apple purée
Beef mignon w/ heirloom tomato and parsley
Wild mushroom and truffle arancini w/ sorrel mayo (V)
Broccoli, pea and mint fritters w/ garlic mayo (VE)
Mushroom, gruyere and truffle tartlet (V)

Party Catering: Finger Food / Supper

COLD

Smoked salmon rilette brioche sub w/ dill mayo
Prawn cocktail brioche sub w/ aioli and chive
Smoked kahawai rilette, dill crème fraiche, grain cracker
'Reuben', salt beef, pickle, hot mustard, rye
Poached chicken pillow sandwich, herb mayonnaise
Caprese bruschetta w/ basil and vincotto (V)

HOT

Charred Prawn taco, iceberg, avocado, siracha, aioli
Calamari fritti w/ rocket oil and lime aioli
Market Fish 'fingers' w/ zingy homemade tartare
Lamb belly fritters w/ sauce béarnaise
Pork gyoza, chinese cabbage, scallions, ginger
Chicken yakitori skewer, yuzu dressing, spring onion
Crispy lemon Karaage chicken w/ Gochujang and kewpie
Korean beef bao, slaw, pickles, sriracha mayo
Beef satay w/ coconut yoghurt and roasted peanut crumb
Smoked cheddar and caramelized onion brioche "toastie" (V)
Cauliflower and pea pakora w/ raita (V)
Shoestring fries, Maldon salt, aioli (V)
Mac & Cheese croquette, tonkatsu, pickled chilli (V)
Mexican fiesta w/ corn tortilla and vegan aioli (VE)

Party Catering: Sliders & Rolls

SLIDERS AND ROLLS

Beef pattie, swiss cheese, McClure's pickles, burger sauce

Pulled pork, fennel slaw, sriracha and kewpie

Korean fried chicken, butter lettuce, pickles, gochujang and kewpie

Fish 'buttie', cheese, slaw and tartare

Chipolata hot dog, caramelized onion, blistered ketchup

Pork belly & kimchi volcano roll w/ kewpie and crispy skins

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

Spiced cauliflower spring roll w/ mango chutney (V)

HOMEMADE PIES

Classic Kiwi mince

Steak and cheese

Chicken, leek and mushroom

Spiced roasted root vegetable (V)

Party Catering: Bowl Food

COLD

Marinated shrimp cocktail w/ cherry tomatoes, oregano and hot sauce

Hot smoked salmon, kipfler potato, spring peas, dill crème fraiche

Smoked chicken and risoni salad, charred greens, mint pesto, goats curd, olive

Beef tagliata, rocket, parmigiano Reggiano, sourdough, citrus

Raw salad w/ broccoli, carrot, kale, toasted nuts and green tea dressing (VE)

Textures of beetroot, goat's curd, celery & hazelnut praline vinaigrette (V)

Seasonal tomato salad w/ bocconcini, balsamic and basil (V)

HOT

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

Fish & chips, beer battered blue cod w/ twice cooked chips and tartare

Teriyaki salmon skewers, pickled bean sprout, cucumber & asian cress salad

Sticky chili beef, potato puree & parsnip crisps

Chargrilled lamb kofta, spiced aubergine, minted yoghurt & couscous salad

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

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, cured 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, crostini's and falafels

SEA House hot smoked Manuka salmon, horseradish crème, sourdough croutes

Party Catering: Food Stations

DOMINION ROAD	Korean chicken w/ spicy glaze Tempura prawn cutlets, kakiage tempura Steamed dumplings, spinach and tofu 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 MADNESS Spicy Chicken Taquitos, guacamole dip
Spiced beef and cheese Empanadas
Eggplant, corn and black bean tostadas, tomato salsa

REALFRUIT ICE CREAM A selection of seasonal fruits
Premium vanilla ice cream or Frozen yoghurt
Waffle cones and cups

PETIT FOURS Assorted macaroons
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

