

THE GREAT CATERING CO.

Everyday Catering

2020-21

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Juices and Smoothies - @ \$6.50 per 150ml

- Mango, banana, coconut yoghurt and pineapple smoothie (V/GF)
- Seasonal berries, honey, elderflower smoothie (V/GF)
- Banana, blueberry, almond milk and chia seed smoothie (V/GF)

- Cucumber, rocket, mint and granny smith juice and parsley (V/GF)
- Beetroot, celery, apple and carrot juice (V/GF)
- Apple, Orange, carrot and ginger (V/GF)
- Tomato, tabasco, celery, worcestershire and freshly cracked pepper (V/GF)

Breakfast Sweet items

@ \$8.00 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

@ \$5.00 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

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Breakfast Savoury items - @ \$6.00 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 mc muffin, 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)

Continental - @ \$20.00 per person – buffet (Minimum order 20)

- Selection of seasonal fresh sliced fruits
- Homemade compote of seasonal fruits
- Natural and fruit Yoghurt with Granola (V/GF)
- Pastry items, fresh baked Danish, croissants and breads
- Bircher muesli, mango, seasonal berries, mix roasted seeds and nuts

Plated/Buffer - @ \$28.00 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)

- House smoked salmon, spinach, poached egg, confit tomato, charred sourdough, watercress and horseradish crème fraiche

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Morning and Afternoon Tea (Minimum order 10 per item)

Savoury - @ \$6.00 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 (V/GF)

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Sweet - @ \$5.00 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 coco
- Zingy lemon mini loaf (GF)

- With Coffee @ **\$4.50 per item (Minimum order 20 per item)**
 - Cannelés
 - Madeleines
 - Biscotti

- Whole loaves @ **\$25.00 per loaf**
 - Ginger
 - Banana
 - Hummingbird loaf (GF)

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Working Lunch

Sandwiches/Wraps & Rolls - @ \$10.00 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)

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Salads/Poke – Noodle Box/Bowl - @ \$14.00 per item (Minimum order 10)

- Poke – edamame, radish, charred corn, chilli, spring onion, cabbage, pickled daikon and shitake mushroom, garlic aioli on brown rice
 - Teriyaki chicken
 - Flaked hot smoked salmon
 - Marinated Tofu (V)
- Salads
 - 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, shitake mushroom w/ spicy garlic sesame dressing
 - Chicken Caesar salad, cos, egg, garlic and parmesan

Bento Box @ \$19.50 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

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Lunch Boxes - @ \$19.50 per box (Minimum order 10 – per style)

Kiwi

- sourdough, hangi style pork shoulder, beetroot-apple relish, heirloom tomatoes
- Potato salad, pickled onion, chives, egg and highlander dressing (GF)
- Passionfruit lamington

Italiano

- Ciabatta roll, Parma ham, parmesan, Roma tomato and arugala
- Panzanella salad, tomato, pickled shallots, olives, basil and toasted focaccia croutons.
- Canelones

French

- Dijon roasted organic chicken, brie, mescaline lettuce and truffle aioli
- Salad nicoise (GF)
- Chocolate marquise with candied orange (GF)

Special Diet – (Vegan/Healthy/ Gluten free/ Dairy Free)

- Vietnamese rice Paper, 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

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Buffet

- @ \$50.00 per person for bread, 2 mains and 2 sides / salads
- @ \$60.00 per person for bread, 3 mains and 3 sides / salads
- @ \$4.50 per person for Good Joe plunger coffee and a selection of teas
- * Seasonal availability and price subject to market conditions

Breads

- A selection artisan breads and house smoked butter

Proteins cold

- 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)

Proteins hot

- 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

Sides & Salads

Cold

- 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 (SC/V/GF)*
- Saffron couscous w/ preserved lemon, parsley, fruits and nuts (V)
- Roasted root vegetable salad, pesto, pumpkin seeds (GF/V)

Hot

- Charred broccolini, green beans, flaked almonds, citrus garlic dressing (GF/V/SC)*
- Honey drizzled heirloom carrots, ricotta and walnuts (V/GF/SC)*
- Twice cooked baby gourmet potatoes, confit garlic, flaked sea salt (GF)
- Thyme and rosemary potato gratin (V/GF)
- 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/SC)
- Roasted seasonal root veg with garlic and shallot (GF/V)

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Desserts (individual) - @ \$8.50 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 - @ \$4.50 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

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