

THE GREAT CATERING CO.

'Party' Catering

Cocktail Parties and Social Occasions

2020-21

“serving amazing anywhere”

THE GREAT CATERING CO.

Canapes

Cold canapes

- 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 (V/V/GF)
- 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)

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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)

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

Sliders and rolls

- 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)

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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)

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Grazing Platters / Tables

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, crostini's and falafels.

Sea

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

Grazing tables will be served on bare wooden trestles, decorated and with additional breads and condiments

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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

Mexican Fiesta

- Spicy Chicken Taquitos, guacamole dip
- Spiced beef and cheese Empanadas
- Eggplant, corn and black bean tostadas, tomato salsa

Real Fruit 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' (V/GF)
- 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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