

THE GREAT CATERING CO.

Wedding Menus

2020-21

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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 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)
- Crispy braised lamb shoulder bites w/ herb garlic aioli
- 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

- Crumbed market fish slider w/ slaw and lemon garlic aioli
- Angus beef slider w/ swiss cheese, mclures pickles, hot English mustard
- Pulled pork slider with asian slaw and Sriracha and aioli
- Kranksy, cheese, onion brioche dog w/ mustard and ketchup
- 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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Formal Plated

Breads

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

Entrees

- Beetroot cured salmon, horseradish, citrus, fennel and broad beans (GF)
- Tuna tataki w/ edamame, chilli, sesame ginger dressing (GF)
- Kingfish ceviche w/ avocado wasabi puree, chilli and lime (GF)
- Seared Alaskan Scallops, whipped cauliflower, crispy black pudding and yuzu dressing
- Beef carpaccio, horseradish, beetroot, pickled shallot, rocket (GF)
- Twice cooked pork belly w/ apple and wasabi puree, radicchio, mandarin
- Burrata, grilled stone fruit, basil, balsamic glaze and toasted pecans (V)
- Trio of beets w/ whipped goat cheese, candied walnuts, vincotto and citrus EVO (V/GF)

Mains

- Pan seared Akaroa salmon, sauté potato, garden peas and beans, lemon and EVO (GF)
- Line caught market fish w/ potato gnocchi, baby spring vegetables, yuzu dressing
- Hawkes Bay Lamb rump, seasonal greens, tea soaked prunes, celeriac rémoulade, red wine jus (GF)
- Five spiced Duck Breast, whipped Kumara, confit duck croquette and cherry plum glaze
- Chicken Ballotine, seasonal greens, Potato Gratin, Pedro Ximenez Grapes, thyme jus (GF)
- Beef Fillet, truffle potato puree, mushroom savoy parcel, broccolini and masala jus
- Twice cooked pork belly, orange kumara puree, nashi and red pepper relish
- Tomato and thyme risotto croquette, seasonal greens, rocket and pear, manchego (V)

Dessert

- Plum Pannacotta, Seasonal Berries, freeze dried plum and white chocolate meringue
- Baked Chocolate Tart, Citrus Fruit, Vanilla bean Ice Cream and grand marnier glaze
- Passionfruit cheese cake w/ mango gel, coconut meringue
- Tropical Ginger Crème Brulee, Passionfruit, coconut ice cream
- Classic Baked Lemon Tart, berry compote and mascarpone
- Opera slice w/ caramel pearls, vanilla bean ice cream, and espresso syrup

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Family Style Table Service

Breads

- A selection of artisan breads and house churned 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, parmigiana reggiano (V)

Salads

- Seasonal tomato salad, red onion, dijon and EVO
- Red and brown rice, quinoa salad w/ beans, kumara, baby spinach and orange dressing
- Baby Gems, honey mustard dressing, shaved manchego
- Green bean and peas w/ basil pesto, cracked pepper and shaved parmesan
- Mixed leaves and herb w/ chardonnay vinegar dressing
- Roasted baby gourmet potato salad, spring onion, garlic, soy mayo
- Caesar salad with cos, crispy bacon, soft boiled eggs, garlic croutons
- Crunchy Japanese slaw with edamame & sesame ginger dressing

Sides

- Roasted root veg w/ pesto and pumpkin seeds
- Charred broccolini, green beans, flaked almonds, citrus garlic dressing
- Garlic and herb roasted Gourmet Potatoes w/ pine nuts.
- Steamed green seasonal vegetables, tarragon and mustard dressing
- Honey baked pumpkin w/ chilli and feta
- Soba noodle, bok choy, shitake mushroom w/ spicy garlic sesame dressing
- Saffron couscous w/ preserved lemon, parsley, fruits and nuts
- Asian greens, mushrooms, hoisin and ginger, toasted

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Dessert Table Buffet

- Grand marnier baked chocolate tart, lemon mascarpone
- Lemon tart w/ berry compote and mascarpone
- Passionfruit cheesecake w/ mango compote and toasted coconut
- Pavlova roulade w/ seasonal fruits and coconut (GF)
- Apple and pear crumble tart w/ cinnamon cream

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

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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