

THE GREAT CATERING CO.

Private Dining

Plated and shared platters

Summer 2020-21

“serving amazing anywhere”

THE GREAT CATERING CO.

Formal Lunch / Dinner

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 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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