

THE  
GREAT  
CATERING  
CO.



# PRIVATE DINING



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# Private Dining: Formal Lunch/ Dinner

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## BREADS

Daily Bread' Rosemary and sea salt focaccia with extra virgin olive oil

Gluten free bread available on request

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## ENTREES

King prawns, chilli butter, charred shallots, nduja, sourdough crumb

Cured hiramasa kingfish, torched orange, fennel, grapefruit, dashi dressing

Salmon tartare, pickled red onion, avocado, chilli, yuzu, coriander

Peppered duck, caramelized apple, honeycomb, carrot crisps

Beef fillet tataki, onion ponzu, citrus, black garlic crisps

Lamb carpaccio, shallot mousse, hazelnut crumb, broad bean, basil, mint dressing

Burrata, broad bean pesto, basil, preserved lemon, olive crumb, confit almonds (V)

Heritage tomato salad, roasted beetroot, micro greens, gazpacho gel (VE)

Asparagus, parmesan snow, olive biscuit, hazelnuts (V)

# Private Dining

## Formal Lunch/ Dinner

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### MAINS

Line caught hapuka, sauté new potatoes, tomatoes, olives, salsa verde

Seared salmon, jersey bennies, asparagus, green apple, fennel, beurre blanc

Grilled snapper, pomme puree, asparagus, confit tomatoes, herb caper butter

Ballotine of chicken, potato rosti, spinach, broccolini, thyme jus

Confit duck, kumara puree, radicchio, orange, nasturtium

Lumina lamb rack, dauphinoise, leeks, green beans, mint béarnaise

Seared beef fillet, braised oxtail, shallots, artichoke puree, truffle gel

Ricotta gnocchi, asparagus, roasted mushroom, shaved pecorino, crispy kale (V)

Slow-cooked aubergine, tamarind, roasted onion, white bean purée, coriander (VE)

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### DESSERT

Valrhona dark chocolate tart, candied hazelnuts, summer berries

Milk chocolate parfait, tonka bean anglaise, raspberry mascarpone

Lemon and blueberry buckle cake, berry compote, mint, sour cream

Passionfruit and mango tart, crèmeux, vanilla sponge, toasted coconut shards

Blueberry and chestnut tartlet, baileys chantilly, mint, confit blueberries

Lemon and ginger cheesecake, macerated berries, pistachio crumb (VE)

Roasted pineapple, coconut mousse with passionfruit, lime (VE)

# Private Dining: Banquet Lunch/ Dinner (150pax plus)

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## BREADS

Daily Bread' Rosemary and sea salt focaccia with extra virgin olive oil

Gluten free bread available on request

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## ENTREES

Gin cured salmon, cucumber gel, pickled apple salad, horseradish cream

Kingfish ceviche, avocado, torched orange, chilli, lime

Carpaccio of beef, radish, onion, mirin, carrot and apple salad

Peppered duck, caramelized apple, honeycomb, carrot crisps

Trio of beets, goats' cheese, thyme and caramelized walnuts

Heritage tomato salad, roasted beetroot, micro greens, gazpacho gel (VE)

# Private Dining: Banquet Lunch / Dinner (150pax plus)

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## MAINS

Crispy skinned salmon, potato puree, confit tomatoes, lemon, basil oil

Pan fried market fish, crushed new potatoes, baby vegetables, shallot ginger dressing

Coastal lamb rump, dauphinoise potato, leeks, green beans, mint béarnaise

Chicken ballotine, potato rosti, spinach, seasonal greens, sage jus

Organic beef short ribs, potato stack, seasonal greens, mushrooms, onion and caper jus

Slow-cooked aubergine, tamarind, roasted onion, white bean purée, coriander (VE)

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## DESSERT

Valrhona dark chocolate tart, candied hazelnuts, summer berries

Passionfruit and mango tart, crèmeux, vanilla sponge, toasted coconut shards Hummingbird loaf (GF)

Blueberry and chestnut tartlet, baileys chantilly, confit blueberries and mint

Lemon and ginger cheesecake, macerated berries, pistachio crumb (VE)

A selection of Petit Fours and Bonbons

# Private Dining: Shared Table Buffet

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## BREADS

Daily Bread' Rosemary and sea salt focaccia with extra virgin olive oil

Gluten free bread available on request

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## PROTEIN

Hot smoked manuka salmon Fillet, fennel, maple, citrus glaze

Charred market fish, kombu soy, cucumber and ginger salad

Whole roasted de-boned chicken, garlic, thyme, preserved lemon

Piri-piri chicken, red chilli, garlic, oregano and sherry jus

Italian porchetta, purple cabbage, salsa verde

12hr slow cooked harissa lamb shoulder, mint yogurt, watercress, peas

Charred picanha, herb chimichurri, red amaranth, pan jus

Beef cheeks with parsnip chips, pedro ximénez jus, gremolata

Confit duck leg, kumara, verjuice apples, cider jus

Roasted portobello steaks, butter bean and garlic purée, dark greens, crispy enoki (V)

Turmeric roasted cauliflower and raisins, pine nuts, coriander, peas (VE)

# Private Dining: Shared Table Buffet

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## SALADS

Tabbouleh with Israeli falafel, tahini dressing, dukkah, parsley

Crushed new potatoes, speck, pecorino, spring shoot, grain mustard dressing

Green leaves, roasted baby beets, cucumber, radish, vinaigrette

Radicchio, butter lettuce, endives, radish, shallot, chardonnay vinaigrette

Heirloom tomatoes, buffalo mozzarella, dehydrated olives, basil oil

Shaved kohlrabi, carrot, green apple and cucumber slaw

Caesar salad, cos lettuce, pancetta, parmesan, parsley croutons

Broccoli and orechiette, baby spinach, yoghurt, green peas

Green goddess salad, pine nuts, parmesan, fresh basil vinaigrette

Kale, crispy chickpeas, avocado, cranberries, ginger carrot dressing (VE)

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## SIDES

Roasted heritage carrots, mint yogurt, dukkah

Twice cooked duck fat agria potatoes, sea salt, rosemary, mint aioli

Grilled summer greens, yogurt, harissa, wild oregano

Roasted root vegetables, rocket, feta, pumpkin seeds

Honey baked pumpkin, chilli, feta, walnuts

Charred broccoli, miso ranch dressing, toasted almonds

Soba noodle, bok choy, shitake mushroom, spicy garlic sesame dressing

Saffron couscous, preserved lemon, parsley, fruits, roasted nuts

Whole roasted cauliflower, sour cream, kale, toasted pine nuts

# Private Dining: Petit Fours

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## PETIT FOURS

House tiramisu, hazelnut praline

Assorted macarons

Salted caramel brownie

Mini strawberry swirl cheesecake

Pistachio choux, pistachio cream

Mini cinnamon sugared donuts

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## TARTLETS

Lemon and passionfruit

Dark chocolate and chilli

Salted caramel

Apple crumble

Peacan and maple

Banoffee and toffee

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## CHOCOLATE CUPS

Lemoncello

Raspberry

Blueberry

Dark Chocolate & chilli

Salted caramel



# Private Dining: Petit Fours

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## CHOCOLATE CUPS

Lemoncello

Raspberry

Blueberry

Dark Chocolate & chilli

Salted caramel

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## BONBONS

Strawberry mousse

Salted caramel

Jaffa orange

Cookies and cream

Feijoa

Jelly tip

Lemon sherbet

Peanut butter

Hazelnut

Espresso