

THE
GREAT
CATERING
CO.



PARTY CATERING



14 Putiki Street
Grey Lynn, Auckland
+64 9 376 1424
sales@greatcatering.co.nz
greatcatering.co.nz

Party Catering: Signature Items

SIGNATURE ITEMS

Charred asparagus, Maldon salt, egg yolk dip (V)*

Te Matuku oyster roll, brioche, cucumber pickle, harissa mayo

Beef short rib, cauliflower purée, black truffle filo

West coast whitebait souffle sandwich, citrus aioli *

Seared foie gras, caramelized orange, toasted brioche

Lobster roll, brioche, salmon caviar

Mini egg mayo and Sturia Oscietra caviar sandwiches

OYSTERS

Te Matuku or Clevedon Coast Oysters
(sold by the dozen – Minimum 24)

- Natural with mignonette dressing

- Crispy beer battered with caper mayo

Party Catering: Canapés

COLD CANAPES

Sesame crusted tuna, coriander, avocado, wasabi, micro herbs

Scallop crudo, blood orange, ginger, mint, nduja crumb

Treacle cured salmon, black sesame, horseradish, sepia crisp

Kingfish ceviche, lime, chilli, avocado, tostada

Foie gras parfait, grape chutney, toasted brioche

Beef carpaccio, tarragon, horseradish, agria crisp

Char siu smoked duck, caramelized pineapple, red tapioca

Lamb loin, mint, hazelnut, pea puree

Pea, mint, feta, black rice cracker (V)

Caramelized fennel tart, parmesan, rocket (V)

Smoked eggplant, feta, pomegranate (V)

Courgette, spelt, cumin fritters, parsley, cashew (VE)

WARM CANAPES

Crispy fried calamari, chilli salt, coriander aioli

Seared salmon, sesame, wakame, ponzu dressing

Pāua arancini, horopito, kawakawa aioli

Hot chilli prawns, soy, ginger, sesame aioli

Moroccan lamb and feta sausage rolls, tzatziki, dukkah

Five spice pork belly, star anise, shōchū pineapple

Vietnamese chicken roulade, lime aioli, chilli

Crispy buttermilk fried chicken, sriracha mayo

Chargrilled 'tequila' steak, chipotle mayo, lime, tortilla crisp

Cauliflower, parmesan, paprika tartlets (V)

Wild mushroom and thyme croquette, black garlic, chive aioli (V)

Spiced carrot and red lentil fritters, carrot hummus (VE)

Party Catering: Finger Food/ Supper

COLD

Poached salmon rilette, smoked pea puree, salmon caviar

Tuna sashimi tostada, sweetcorn, chilli, lime, wasabi mayo

Prawn cocktail brioche sub, aioli, chives

Smoked Kahawai, pea blini, vodka crème fraiche

Poached chicken pillow sandwich, herb mayonnaise

Confit heirloom tomatoes bruschetta, sweet black olives, basil (V)

HOT

Tempura market fish, spring onion, mirin soy sauce

King prawn toast, chives, shallots, sesame

Crispy fried calamari, squid ink aioli

Teriyaki chicken skewer, yuzu, spring onion, candid chilli

Jamón Serrano and manchego croquettes, paprika mayo

Braised beef and bell pepper empanada, chimichurri

Pork cheek fritter, rosemary, dijon mayo

Xinjiang lamb rump skewers, saffron aioli

Karaage chicken, gochujang, kewpie

Smoked cheddar and caramelized onion
brioche "toastie" (V)

Grilled baby corn skewer, miso kewpie, furikake (V)

Five spice eggplant bao buns, peanut chilli mayo,
hoisin, pickled radish (V)

Impossible burger, vermicelli, smoked passata (VE)

Shoestring fries, rosemary salt, aioli (V)

Party Catering: Sliders, Rolls and Pies

SLIDERS AND ROLLS

Wagyu burger, American cheese, pickles, mustard, special sauce

Mini Cubano, roast pork, ham, American mustard, Swiss cheese, pickles

BBQ pork belly, kimchi, crispy crackling, aioli

Chicken schnitzel sandwich, rocket, caper mayo, dill

'Fish and Chip' slider, watercress, slaw, pea tartare

Grilled Frankfurter, soft roll, jalapenos, mayonnaise, grated cheese

Five spice eggplant bao buns, peanut chilli mayo, hoisin, pickled radish (V)

TACOS

Crisp pork belly, pineapple, cabbage, shallots, chilli, coriander

Lamb shoulder, harissa, smoked eggplant, lemon

Pulled braised beef, mushrooms, jalapeno, tomato, lettuce

Slow roast spiced chicken, scorched corn, shallots, coriander, aioli

Ancho crusted salmon, sweetcorn salsa, avocado

Charred prawn, chilli, spiced slaw, lime mayonnaise

HOMEMADE PIES

Classic Kiwi mince

Steak and cheese

Chicken, leek and mushroom

Butter chicken

Spiced roasted root vegetable (V)

Party Catering: Bowl Food

COLD

Garlic chilli prawns, carrot and courgette noodles

Tuna tartare, chilli, ginger, sesame, tostada chips

Hot smoked salmon, kipfler potato, minted peas,
dill crème fraiche

Roasted chicken, charred baby cos, mint pesto,
goats curd, garlic

Seared beef fillet, parsnip chips, truffle bearnaise

Chargrilled lamb loin, Russian potato salad, chimichurri

Israeli chickpea falafel, tabbouleh, tahini dressing,
dukkah (V)

Heritage tomato salad with ricotta, vincotto,
mustard leaves (V)

Roasted beetroot, goats curd, celery, hazelnut praline,
vinaigrette (V)

HOT

Tempura prawns, won bok slaw, sesame, kimchi mayo

Pan fried snapper, coconut rice, lime relish, yuca chips

Salmon tikka masala, jasmine rice, mango chutney, raita

Chicken ballotine, pomme puree, crispy chicken skin

Roasted pork belly, carrot puree, candid hazelnuts

Braised beef short rib, potato gratin, baby onions,
parsnip crisps

Chargrilled lamb skewers, spiced aubergine,
couscous salad, minted yoghurt

Cauliflower Mac 'n' Cheese, truffle parmesan crumble (V)

House gnocchi, San Marzano tomatoes,
marinated artichoke hearts, basil (V)

Party Catering: Grazing Platters/ Tables

GRAZING TABLES WILL BE SERVED ON BARE WOODEN TRESTLES, DECORATED
AND WITH ADDITIONAL BREADS AND CONDIMENTS

CHEESE Selection of Whitestone cheeses, grapes, fruit paste,
roasted nuts, lavosh, water crackers and croutes

CHARCUTERIE Cured salami, Prosciutto Crudo di Parma, Spanish chorizo,
chicken liver parfait, charred sourdough and croutes,
fig chutney, cornichons and pickled onions

EASTERN House falafels, hummus with smoked paprika, cumin
and yoghurt spiced chicken, flatbreads, pickles,
baba ghanoush, charred eggplant, za'atar

GARDEN Selection of raw and pickled veg, Vietnamese rice paper
rolls, corn fritters, hummus, pesto, garlic aioli

SALMON SMOKEHOUSE House hot smoked Manuka salmon, horseradish crème,
sourdough croutes

SUSHI A selection of sushi, nigiri and inari with pickled ginger,
soy sauce, wasabi, pickled seaweed

Party Catering: Food Stations

DOMINION ROAD	Crispy popcorn chicken with siracha mayo Grilled Xinjiang lamb and chicken yakitori skewers Freshly made Korean vegetable pancake (V)
'GREAT' FISH & CHIPS	Beer battered market fish and twice cooked chips House tartare, lemon, sea salt and malt vinegar
TAKE A BAO	Karaage chicken, slaw, kewpie mayo Bulgogi beef, pickled vegetables 5 spice pork belly, spiced hoisin glaze Chargrilled chilli eggplant, siracha mayo
SCHOOL OF WOK	Singapore noodles, teriyaki beef, onion, chilli, coriander, roasted peanut, crispy shallot Pad Thai, Asian vegetables, tofu, coriander, egg, spring onion
PREMIUM SEAFOOD PAELLA	Spanish paella, pacific prawns, mussels, pipis and cuttlefish Bomba rice, saffron and lemon baby corn and cranberry
DOWN SOUTH	House smoked bourbon glazed beef brisket Five spice smoked pork shoulder, crispy cracklings Selection of sourdough baps and condiments, mustards, horseradish, chutneys
RAW SEAFOOD BAR	Freshly peeled tiger prawns Te Matuku oysters (sold by the dozen) Yellow fin tuna and Salmon sashimi Condiments - saffron aioli, lemon cheeks, mignonette, wasabi & pickled ginger

Party Catering: Food Stations

TACO STATION	Pulled braised beef, mushrooms, jalapeno, tomato, lettuce Slow roast spiced chicken, scorched corn, shallots, coriander, aioli Sauteed prawn, spiced coleslaw, lime mayonnaise Eggplant, corn, black bean tostadas, tomato salsa
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JAMÓN IBÉRICO	Ibérico Bellota Lot 8 olive oil and Maldon Sea salt Our jamoneros (carvers) will ensure that each slice of ham is perfectly cut and served. Guests can choose between a range of different cuts, including thin, thick, and even marinated slices
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HIBACHI GRILLS	Chicken yakitori skewer, yuzu dressing, spring onion Crystal Bay smoked prawns, saffron aioli Lamb rosemary skewers, salsa verde Charred corn ribs, chilli, siracha mayo
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THE SMOKEHOUSE / SALMON TROLLEY	House hot smoked manuka salmon Horseradish crème, sourdough croutes King salmon gravadlax mustards, horseradish, chutneys Fennel, pickled cucumber, sour cream, blini
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CACIO E PEPE PASTA STATION	Spaghetti, black pepper, pecorino Romano, sage butter Spaghetti, fresh tomato and basil sauce (half wheel of Pecorino Romano / Parmigiano Reggiano - POA)
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Party Catering: Food Stations

OONI PIZZA OVEN	Margherita - Napoli style, tomato, buffalo mozzarella, basil Salame - Italian salame, white mozzarella, parsley Prosciutto - prosciutto buffalo mozzarella, rocket, white truffle oil Funghi - mushroom medley, thyme, walnuts, feta, aged balsamic
PHILLY CHEESESTEAKS	Steak, caramelized onions, peppers, cheese Mushroom, caramelized onions, peppers, cheese whiz (V) Philly-cheeseburger, chorizo patty, pickles, tomato sauce, cheese whiz
POKE BOWL BAR	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)
REAL FRUIT ICE CREAM	A selection of seasonal fruits Premium vanilla ice cream or frozen yoghurt Waffle cones and cups
L'ATELIER DE L'ÉCLAIR STATION	A selection of concept Éclairs - Caramel, hokey pokey, chocolate, hazelnut - Matcha, strawberry, passionfruit, lemon and lime

Party Catering: Petit Fours

PETIT FOURS

House tiramisu, hazelnut praline

Assorted macarons

Salted caramel brownie

Mini strawberry swirl cheesecake

Pistachio choux, pistachio cream

Mini cinnamon sugared donuts

TARTLETS

Lemon and passionfruit

Dark chocolate and chilli

Salted caramel

Apple crumble

Peacan and maple

Banoffee and toffee

Party Catering: Petit Fours

CHOCOLATE CUPS

Lemoncello

Raspberry

Blueberry

Dark chocolate & chilli

Salted caramel

BONBONS

Strawberry mousse

Salted caramel

Jaffa orange

Cookies and cream

Feijoa

Jelly Tip

Lemon sherbet

Peanut butter

Hazelnut

Espresso