

GREAT
CATERING

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EVERYDAY
CATERING



BREAKFAST AND MORNING TEA

JUICES & SMOOTHIES

Blueberry, banana and coconut milk smoothie

Peach, apricot and mango smoothie

Cherry, strawberry and almond milk smoothie

Peanut butter, malt and banana smoothie

Beetroot, carrot and ginger juice

Rhubarb, cranberry and raspberry juice

Green juice – cucumber, apple, spirulina, kale and kiwifruit

BREAKFAST SWEET ITEMS

Minimum 10 per item

Passionfruit chia pot, fresh seasonal berries, coconut yoghurt and seeds

Bircher muesli, pineapple, raisins, blueberry compote and nuts

Toasted pecan granola, freeze dried berries, dried apricot & botanical honey

DANISHES

Cinnamon swirl

Almond croissant

Pain au chocolate / Pain au raisin

Cinnamon sugared donut

Boysenberry Danish

FRIENDS

Lemon and raspberry

Blueberry and white chocolate

Banana and walnut

BREAKFAST AND MORNING TEA

MINI MUFFINS

Double chocolate chip

Orange and almond

Raspberry and white chocolate

Dark chocolate and cherry

Blueberry

BREAKFAST SAVOURY ITEMS

Minimum 20 per item

Kimchi pancake, sauteed mushrooms, spring onion, kewpie

Crispy hash brown, whipped avocado, slow roast tomato, feta

'Bacon buttie', warm ciabatta, HP sauce

Breakfast burrito, bacon, egg, tomato, Swiss cheese

Toasted bagel, salmon gravadlax, dill, cream cheese

FILLED CROISSANTS

Crisp bacon, egg, onion relish

Cold smoked salmon, rocket, cream cheese

Beetroot hummus, spinach, feta, dukkha

PLATED/BUFFET

Minimum 20 per item

Pork and fennel sausage, streaky bacon, hashbrown, roast tomato, poached egg, sourdough

Chargrilled tofu, garlic mushrooms, confit plum tomato, poached egg, smokey beans, rye

Hot smoked salmon, english muffin, baby spinach, poached egg, hollandaise

MORNING AND AFTERNOON TEA SAVOURY

Aged cheddar, thyme, spring onion scone

Tomato, feta, oregano quiche

Chorizo, corn, cheese muffins

Wilted leek, caramelized onion, cheddar muffins

Roasted Mediterranean vegetable frittata with kasundi

Cauliflower, pea and potato pakora with raita

FILO TARTLETS

Bacon and egg

Courgette, lemon and goats' cheese

SAUSAGE ROLLS

Pork and fennel with kasundi ketchup

Thai chicken with sweet chilli sauce

Spinach, mushroom and feta

EMPANADAS

Beef, chilli and cheddar

Paprika spiced chicken

Pumpkin, leek and feta

PIES

Steak and cheese

Chicken and mushroom

Roasted root vegetables

MINI CLUB SANDWICHES

Poached chicken, herb mayonnaise

Egg, chive mayonnaise, pickled cucumber

House hot smoked salmon and dill mayonnaise

MORNING AND AFTERNOON TEA SWEET

SLICES

Seasonal fruit skewers

Salted caramel brownie

Apricot and citrus

Ginger crunch

Rocky road

Raspberry blondie

BLISS BALLS

Coconut, chocolate and raspberry

Peanut butter

Cranberry and almond

A SELECTION OF LAMINGTONS

Chocolate

Raspberry

Passionfruit and mango

WHOLE LOAVES

10 Serves

Ginger loaf

Banana loaf

Blueberry loaf

SHARING CAKES

20 Serves

Banoffee cake

Lemon and strawberry sponge

Carrot and walnut cake

SANDWICHES/ WRAPS & ROLLS

TURKISH PIDE OR FOCACCIA

Smoked brisket, red cabbage, gherkins, salad leaves, wholegrain mustard mayo

House hot smoked salmon, rocket, cucumber, dill cream cheese

Mortadella, crunchita, tomato, bocconcini, red pesto dressing

Grilled red pepper, avocado, pickled red onion, spinach, feta

CIABATTA

Harissa chicken, spring onion slaw, mesclun, lemon aioli

Hoi sin pulled pork, shredded napa cabbage, cos, gherkins, kewpie mayo

Champagne ham, provolone cheese, tomato, butter lettuce, basil mayo

Slow roasted beetroot, hummus, pickled carrot, rocket, vegan sriracha mayo

WRAPS

Spiced chicken, butter lettuce, mango chutney, toasted cashews and aioli

Pulled chilli pork, miso Asian slaw, red onion & kewpie mayo

Soy and ginger tofu, sprouts, pickled red cabbage, spinach, teriyaki dressing

Chickpea falafel, iceberg, cucumber, beetroot hummus

SELECTION OF GCC SANDWICHES

Poached chicken, lemon and herb mayonnaise

Beef pastrami, caramelized onion and hot English mustard

Salami, provolone cheese, wholegrain mustard

House hot smoked salmon and dill mayonnaise

Salmon gravadlax, cucumber and dill

Poached prawns with lemon and chervil mayo

Egg, chive mayonnaise, pickled cucumber

Cucumber and mint

SALADS AND POKE

VIETNAMESE RICE PAPER ROLLS

Glass noodles, fresh Asian herbs, julienned vegetables

Slow cooked pulled chilli pork

Marinated sweet and sour prawn

Marinated and pan-fried tofu

POKE

Edamame, radish, charred corn, chilli, spring onion, cabbage, pickled daikon and shitake mushroom, garlic aioli on brown rice

Teriyaki chicken

Miso glazed hot smoked salmon

Poached prawn with citrus and chilli

Marinated tofu

SALADS

Prawn, rice noodle, carrot, sprouts, spring onion, coriander, chilli, Viet dressing

Hot smoked salmon, potato salad, green beans, horseradish, dill, citrus vinaigrette

Thai chili beef, green papaya salad, cherry tomatoes, peanuts and lime dressing

Moroccan lamb shoulder, bulghur wheat, sweet potato, pumpkin and mint yoghurt

Chicken Caesar salad, romaine lettuce, crispy streaky bacon, soft boiled egg and parmesan

Chickpea and lemon falafel, Fattoush salad and roasted eggplant kasundi boiled egg and parmesan

SALADS AND POKE

SUPER SALADS

Minimum 20 per item

Heirloom carrot slaw, savoy cabbage, mizuna, spring onion, white balsamic dressing

Buckwheat, lentils, pomegranate, sultanas, avocado, toasted cashews, rocket, citrus dressing

Quinoa, beetroot, kumara, spinach, cranberry, avocado, fig dressing

Wild rice and root vegetable salad, radish, chardonnay dressing

Raw broccoli, kale, celery, courgette, green olives, caper, mint dressing

Brown rice, kimchi, red cabbage, pickled carrots, papaya, mung beans, pear, soy

Mixed beans, edamame, sweetcorn, roasted red pepper, red onion, chives and dijon

Sorghum tabbouleh, cherry tomatoes, cucumber, mint, parsley, lemon EVO

ADD A SKEWER

Sticky pork belly, chilli, tomatillo salsa

Crystal Bay smoked king prawns, chipotle lime marinade

Manuka smoked salmon, mirin, soy

Chicken yakitori, kosho mayo and spring onion

Beef, cumin and rosemary, adobo sauce

Charred corn ribs, chilli, siracha mayo

Sticky glazed tofu skewer and toasted sesame

ADD A PROTEIN

Chargrilled chicken

Manuka smoked salmon

Thai sweet chilli prawns

Marinated flank steak and chimichurri

Minimum 10 per item

LUNCH BOXES

KIWI

Sourdough, rare roast beef, rocket, cucumber, horseradish, beetroot relish

Potato salad, pickled onion, chives, egg and highlander dressing

Jaffa brownie

ITALIANO

Ciabatta roll, mortadella, pecorino cheese, Roma tomato, lollo rosso

Panzanella salad, baby spinach, basil, tomato and red onion

Lemon cannoli

FRENCH

Roasted chicken, black olive tapenade, goats cheese, rocket, baguette

Salad niçoise

Caramelized white chocolate profiteroles

SPANISH

Serrano ham, mesclun, green olives, capsicum, aioli, bocadillo

Mediterranean chickpea salad, vinaigrette

Churro con chocolate

SPECIAL DIET

Nori tofu rolls, coriander, shredded cabbage, cucumber, yakitori dressing

Roasted broccoli, kimchi, spring onion, toasted sesame seeds, lemon dressing

Raw plum and date slice



EXQUISITE FOOD
THAT ISN'T EXCLUSIVE