

GREAT
CATERING

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PARTY
CATERING



SIGNATURE ITEMS

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GREAT fried chicken, sour cream, oscietra caviar

Jamon Iberico, manchego and chive croquette

Black truffle and beef short rib cigar, roasted cauliflower puree

West coast whitebait fritter, citrus mayo, brioche

Foie gras, toasted brioche, preserved cherry

OYSTERS

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

Natural, citrus, mignonette dressing

Tempura, dill caper emulsion

CANAPES

COLD

Trevally sashimi, ponzu gel, candied grapefruit, sago

Bluefin Tuna, nori, yakitori, sesame

King salmon gravadlax, parsley, horseradish and rye

Confit chicken rillette, piccalilli, celery, almond

Lamb loin, baba ghanoush, confit garlic, feta

Hoisin duck breast, radish, cherry, beetroot crisp

Venison tartare, butternut squash, juniper, hazelnut

Beef fillet, truffle emulsion, wild mushroom, tapioca

Whipped beetroot, goats curd, thyme, pinenut crispbread

Heirloom tomato, whipped avocado, black olive croute

Broad bean, pea, mint, feta, black rice cracker

Leek mousse, pumpkin sable, pumpkin seed praline

WARM

Blue cod and parsley fritter, tartare sauce

Salted snapper, potato brandade, wasabi lime aioli

Crispy calamari, chilli, ginger, coriander

Steamed prawns, crispy chilli oil, pickled ginger

Merguez lamb and pistachio croquette, green apple purée

Braised beef shin, thyme, hot English mustard

Grilled harissa lamb, pea, yoghurt, mint

Pork, fennel and rosemary polpette, pecorino, romesco

Buttermilk fried chicken, ranch, franks hot sauce

Twice cooked agria, white miso, seaweed salt

Smoked mushroom tartlet, black garlic, tarragon

Courgette millefeuille, basil, toasted pine nuts

Kumara beignets, kawakawa, sage

Seared scallop, prosciutto, rouille

FINGER FOOD / SUPPER

COLD

Poached prawn brioche sub, marie rose, chives
Kingfish crudo, wasabi, yuzu kosho mayo, finger lime, tostada
Smoked terakihi rilette, lemon, parsley pancake, calendula
Gin cured salmon, pea puree, salmon roe, blini
Nduja spiced prawns, ricotta, fennel flatbread
Jerk chicken sub, butter lettuce, aioli, mango chutney
Poached chicken, herb pillow sandwich
Beef carpaccio, potato terrine, tarragon
Citrus buffalo curd, thyme, quinoa cracker, candied walnuts
Pani Puri, chickpea, cauliflower, yoghurt, sambal
Heirloom cherry tomato, pickled fennel, caper, sourdough

HOT

King prawn toast, lime, pickled ginger, chives, sesame seeds
Vodka battered gurnard, celeriac dill remoulade, citrus
Crispy soft-shell crab, wasabi, lime mayo
Sticky pork belly skewers, spring onion, lemongrass, soy
Lamb shoulder croquette, rosemary, mint sauce
Beef rendang roti, coriander, minted yoghurt
Karaage chicken, gochujang glaze, kewpie
Aged cheddar brioche 'toastie', black truffle, caramelized onion
'Chips and dip' – crispy agria potato, sea salt, green onion mousse
Smoked Havarti churros, paprika, pimento aioli
Spiced carrot, lentil and sumac fritter, lemon, watercress
Aubergine and butterbean, chilli, parsley emulsion
GREAT french fries, rosemary salt, aioli

FINGER FOOD / SUPPER

SLIDERS & ROLLS

Tempura oyster slider, cucumber pickle, harissa mayo

Panko crumbed snapper slider, crunchita, tartare sauce

Hot beef roll, caramelised onion, gruyere, salsa verde

Meatball sub, chilli, marinara sauce, oregano

Char siu pork belly bao, red cabbage kimchi, crispy onions

Korean fried chicken slider, asian slaw, milk bun, sriracha mayo

Chicken katsu sandwich, shredded cabbage, tonkatsu

Mini smash burger, American cheese, pickles, onion, burger sauce, brioche bun

Cauliflower fritter slider, caper mayo, cos lettuce, ancient grain roll

Smoked mushroom sub, thyme, cashews, raisin, caper mayo

TACOS

Chilli prawns, rocket, shallots, chermoula

Line caught market fish, scorched corn, lime mayo, pickled red cabbage

Crispy pulled chicken taquitos, iceberg, sour cream, salsa taqueria

Adobo pork belly, pickled onion, lettuce, charred pineapple

Marinated beef flank steak, guacamole, tomatillo, Petit cos, coriander aioli

Slow cooked lamb shoulder, cucumber, chimichurri and feta

Chargrilled oyster mushroom, red onion, salsa roja, queso fresco

Pulled jackfruit, pico de gallo, avocado, micro coriander

HOMEMADE PIES

Classic Kiwi mince

Steak and cheese

Chicken, leek and mushroom

Pork belly and caramelised apple

Butter chicken

Spiced roasted root vegetable

BOWL FOOD

COLD

Hot smoked salmon, horseradish, pea, fennel, citrus salad

Kingfish crudo, pickled ginger, wasabi, kaffir lime, sesame cracker

Yellow fin tuna sashimi, avocado, dill, micro herbs, dashi dressing

Venison tartare, smoked potato mousse, confit egg yolk

Smoked duck, duck liver parfait, hazelnuts, pear, balsamic

Roasted chicken, Caesar salad, sourdough croute, quails egg

Heirloom tomato salad, bocconcini, crispy basil leaves, aged white balsamic

Trio of salt-baked beetroot, pickled celery, zany zeus feta, pecans

Smoked lentil falafel, black sesame tahini, quinoa and mint tabbouleh

HOT

Wok fried king prawns, jasmine rice, charred bok choy, thai red curry

Line caught snapper, fondant kumara, courgette linguini, Vichyssoise

Smoked beef cheek, pomme mousseline, pickled onion salad, pan jus

Beef fillet, smoked garlic potato mash, kale, shallots, Café de Paris butter

Charred lamb rump, peas, wild garlic, sundried tomato, pinenuts, mint jus

Cacio e pepe mac n cheese, thyme, truffle crumble

Roasted leek, ricotta, macadamia, crispy leeks, soubise, verjus

Gochujang tempura cauliflower, asian slaw, bulgogi glaze, chilli mayo

Roast aubergine gnocchi, caponata, cashew cheese, chive dressing

GRAZING PLATTERS / TABLES

GREEK MEZE

A selection raw and preserved vegetables, olives, halloumi, flatbread, with tirosalata, baba ganoush, white bean hummus, dukkha

CHEESE

Whitestone cheese, grapes, quince paste, toasted nuts, lavosh, oat crackers, croutes and seasonal chutney

CHARCUTERIE

Cured selection of salumi, Prosciutto Toscano, spanish chorizo, salami milano, duck liver pate, charred artisanal breads, croutes, onion 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 aiol

SALMON

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

FOOD STATIONS

DOMINION ROAD

Crispy popcorn chicken with siracha mayo

Wagyu beef yakitori skewer

Steamed pork and prawn shumai

Fried shiitake and bok choy gyoza

TAKE A BAO

Karaage chicken, cabbage slaw, kewpie mayo

Five spice pork belly, coriander, spiced hoisin glaze

Chargrilled chilli eggplant, baby spinach, siracha mayo

RAW BAR

Te Matuku oysters (sold by the dozen)

Cloudy Bay clam ceviche

Kingfish ceviche, lime, chilli, wasabi

King prawns, Marie rose sauce

Yellowfin tuna, kingfish and salmon sashimi

A selection of sushi and nigiri

CRUDO BAR

Kingfish ceviche, lime, chili, avocado

Tuna tartare, chilli, ginger, sesame

Treacle cured salmon, sesame, pickled fennel

Crispy corn and black tostadas

THE TORTILLA PRESS

Lamb barbacoa, sesame, jalapeno, tomato, lettuce

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

Charred market fish, fresh slaw, jalapeño lime mayonnaise

Eggplant, corn, black bean tostadas, tomato salsa

FOOD STATIONS

JAMÓN IBÉRICO

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

Ibérico Bellota

Lot 8 olive oil and Malden Sea salt

HIBACHI GRILLS

Sticky pork belly, chilli, tomatillo salsa

Crystal Bay smoked king prawns, chipotle lime marinade

Beef, cumin and rosemary, adobo sauce

Charred corn ribs, chilli, siracha mayo

SALMON TROLLEY

Hot smoked manuka salmon

Beetroot cured salmon

King salmon herb gravadlax

Fennel, pickled cucumber, sour cream, blini

Horseradish crème, sourdough croutes

CACIO E PEPE

Fettuccine, black pepper, pecorino romano, sage butter

Gnocchi, heirloom tomatoes, courgettes, lemon, pesto cream

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

Chorizo – Iberico chorizo, crumbled feta and chilli oil

Funghi - mushroom medley, thyme, walnuts, feta, aged balsamic

REAL FRUIT ICE CREAM

Premium real fruit ice cream

A selection of seasonal fruits

Waffle cones and cups

L'ATELIER DE L'ÉCLAIR STATION

A selection of concept Eclairs

Caramel, hokey pokey, chocolate, hazelnut, matcha, strawberry, passionfruit, lemon and lime

PETIT FOURS

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House tiramisu and hazelnut praline

Assorted macaroons

Salted caramel brownie

Mini strawberry swirl cheesecake

Pistachio choux with pistachio cream

Mini cinnamon sugared donuts

TARTLETS

Lemon and passionfruit

Dark chocolate and chilli

Salted caramel

Apple crumble

Peacan and maple

Banoffee and toffee

CHOCOLATE CUPS

Lemoncello

Raspberry

Blueberry

Dark chocolate and chilli

Salted caramel

PETIT FOURS

BONBONS

Bourbon and butterscotch

Pistachio knafeh bonbons

Sour cherry

Banoffee

Strawberry mousse

Salted caramel

Jaffa orange

Cookies and cream

Feijoa

Jelly tip

Lemon sherbert

Peanut butter

Hazlenut



EXQUISITE FOOD
THAT ISN'T EXCLUSIVE