

GREAT CATERING

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PRIVATE DINING



FORMAL LUNCH / DINNER

BREADS

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

'Daily Bread' smoked rye and oat sourdough with house smoked butter

Gluten free bread available on request

ENTREES

Smoked King prawns, red chilli, avocado, kaffir lime oil

Kingfish crudo, passionfruit, nori, citrus, fennel

Yellowfin Tuna, kohlrabi, soy, mirin, wasabi aioli

Cured salmon, pickled radish, burnt leek, yakitori dressing

Beef carpaccio, wild mushroom, garum, pickled shallot

Herb crusted coastal lamb loin, peas, pickled carrot, coriander

Smoked duck, plum, beetroot, hazelnuts, balsamic

Salt baked beetroot, whipped goats' cheese, pecans, radish

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

Marinated burrata, mint pesto, heirloom tomatoes, basil, EVO

Asparagus, parmesan snow, dijon, hazelnuts*

FORMAL LUNCH / DINNER

MAINS

Seared snapper, pomme puree, heirloom tomatoes, broccolini, herb caper emulsion

King salmon, potato galette, green beans, butternut squash, bouillabaisse

Line caught gamefish, baby kumara, silverbeet, smoked mussel & scallop XO

Organic chicken, potato terrine, roast cauliflower puree, brassicas, vermouth

Coastal lamb rump, agria gratin, roasted carrot, pea and pinenut salsa, mint jus

Confit duck leg, sweet potato puree, broccolini, cavolo nero, hazelnuts, duck jus

Grass fed beef fillet, truffled potato, heritage carrots, spinach, peppercorn sauce

Slow roasted celeriac, kumara rosti, romesco, kale, chimichurri, almond granola

Mushroom tarte tatin, smoked swede, seasonal greens, braised shallots, truffle sauce

Smoked aubergine, pomegranate, cauliflower, saffron couscous, turmeric velouté

DESSERT

Doris plum and cherry mousse, cherry gel, plum mascarpone, sunflower seed crumble

Raspberry choux, caramelized white chocolate, pistachio

Citrus meringue tart, blueberry bavarois, chantilly cream

Dark chocolate pave, caramelized banana, malt biscuit, coffee, miso caramel

Coconut cake, scorched pineapple, coconut mousse, mango gel

Ice cream sundae, berry compote, meringues, fresh berries, shortbread, chocolate sauce

BANQUET LUNCH / DINNER (150PAX +)

BREADS

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

'Daily Bread' smoked rye and oat sourdough with house smoked butter

Gluten free bread available on request

ENTREES

King salmon, compressed cucumber, apple, lemon gel, nori

Trevally crudo, grapefruit, chives, dashi lime dressing

Smoked duck breast, beetroot, hazelnut, brioche

Beef tataki, pickled shallot, mushroom puree, quinoa croute

Heirloom tomatoes, bocconcini, basil, olives, sunflower seeds

Salt baked beetroot, pickled beetroot, green apple, cashew butter and rocket

MAINS

King salmon, potato puree, green beans, confit tomatoes, caper butter

Pan fried snapper, dauphinoise potatoes, baby kale, salsa verde

Organic chicken, pomme puree, seasonal greens, brassica, chicken jus

Lamb rump, agria fondant, green olive tapenade, confit leek, mint jus

Braised beef cheek, potato stack, broccolini, wild mushrooms, thyme

Smoked aubergine, pomegranate, cauliflower, saffron couscous, turmeric velouté

DESSERT

Raspberry éclair, raspberry compote, almond biscuit

Pistachio and rhubarb cheesecake, chamomile, strawberry gel

Belgium chocolate cremeux, caramelized banana, malt biscuit, miso caramel

Citron tart, seasonal berries, chantilly cream

Pavlova, passionfruit mousse, elderflower and hazelnut

SHARED TABLE BUFFET SERVICE

BREADS

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

'Daily Bread' smoked rye and oat sourdough with house smoked butter

Gluten free bread available on request

ENTREES

Raw and preserved seasonal vegetables, olives, halloumi, flat bread

Tirosalata, baba ganoush, white bean hummus, harissa olive oil, dukkha

Prosciutto Toscano, Pecorino Romano, Sicilian green olives

PROTEIN

Manuka hot smoked salmon, fennel and citrus salad, horseradish

Line caught market fish, caper brown butter, micro herb salad

Parma ham wrapped monkfish, kina butter, crystal herbs

Whole boned chicken, crispy chicken skin, wild mushroom, thyme jus

'Brick' chicken, romesco, green chilli and chermoula

Slow cooked pork belly, black garlic emulsion, botanicals

Slow cooked lamb shoulder, chimichurri, confit garlic

Whole reverse seared ribeye, sea salt, salsa verde, pan jus

Smoked beef shin, gremolata, burnt onion, cabernet jus

Confit duck leg, carrot puree, carrot crisps, duck sauce

Roasted cauliflower, baharat, mango chutney, butterbean puree, cauliflower crisps

Stuffed butternut squash, sundried tomatoes, almonds, basil, "ricotta", sumac

SHARED TABLE BUFFET SERVICE

SALADS

Butter lettuce, lollo rosso, crunchita and dijon vinaigrette

Crisp romaine, avocado, cucumber, herbs, crispy shallots

Petit cos, ranch, franks hot sauce, parmesan

Napa cabbage wedge, miso dressing, toasted sesame, chilli oil

Heirloom tomatoes, buffalo mozzarella, basil, extra virgin olive oil

Broccolini, courgette and pea salad, basil yoghurt dressing

Beetroot, rocket, walnut, feta, balsamic dressing

Green bean and broccolini, spinach, toasted sunflower seeds, confit garlic

Maple roasted sweet potato, crispy chickpeas, feta, pumpkin seeds, coriander

Smashed cucumber, chilli and red onion, yoghurt and mint dressing

Roasted trio of kumara, pickled carrot, orange and wholegrain mustard vinaigrette

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

SIDES

Triple cooked agria potatoes, sea salt, tarragon aioli

Smashed crispy gourmet potatoes, spring onion and feta

Roasted heirloom carrots, pickled carrot puree, tahini dressing

Roasted asparagus* / broccolini, black garlic, miso dressing, hazelnuts

Fondant cabbage, buttermilk, chive oil, parmigiano

Roast pumpkin, ricotta, pomegranate, rocket

Seasonal greens, burnt butter hollandaise, capers

Steamed green beans / broccolini, green goddess dressing, pinenuts

Creamy polenta, spiced baby corn, chilli, sunflower seeds, dukkah

Roasted garlic and pecorino pearl barley, caponata and kalamata olives

SWEET

PETIT FOURS

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

SWEET

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

CHEESE

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

Minimum of 10pax



EXQUISITE FOOD
THAT ISN'T EXCLUSIVE