

GREAT CATERING

14 Putiki Street
Grey Lynn, Auckland
+64 9 376 1424

sales@greatcatering.co.nz
greatcatering.co.nz

EVERYDAY CATERING





TASTEFUL CATERING
ENHANCES EVERYTHING

BREAKFAST & MORNING TEA

JUICES & SMOOTHIES

Blueberry, banana and coconut milk smoothie

Peach, apricot and mango smoothie

Peanut butter, malt and banana smoothie

Beetroot, carrot, turmeric, ginger juice

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

BREAKFAST SWEET ITEMS

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

Bircher muesli, seasonal berries, roasted seeds, nuts

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

DANISHES

Cinnamon swirl

Almond croissant

Pain au chocolate

Cinnamon sugared donut

Boysenberry custard Danish

FRIENDS

Lemon and raspberry

Blueberry and white chocolate

Banana and walnut

BREAKFAST & 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

Crispy hash brown, whipped avocado, slow roast tomato, feta
'Bacon buttie', warm ciabatta, HP sauce
Breakfast burrito, bacon, egg, tomato, Swiss cheese
Breakfast slider, sausage pattie, egg, cheese, green tomato chutney
Toasted bagel, salmon gravadlax, dill, cream cheese
Kimchi pancake, sauteed mushrooms, spring onion, kewpie
French toast, cinnamon, maple, berry compote

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
Hot smoked salmon, English muffin, baby spinach, poached egg, hollandaise
Creamy garlic mushrooms, poached egg, parmesan, toasted rye

Minimum 10 per item

MORNING & AFTERNOON TEA SAVOURY

Smoked cheddar, thyme, spring onion scone, salted butter
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

MINI CLUB SANDWICHES

Poached chicken, herb mayonnaise
Egg, chive mayonnaise, pickled cucumber
House hot smoked salmon and dill mayonnaise

MORNING & AFTERNOON TEA SWEET

Seasonal fruit skewers

SLICES

Salted caramel brownie

Zingy lemon

Ginger crunch

Rocky road

Raspberry blondie

BLISS BALLS

Coconut, chocolate and raspberry

Peanut butter

Cranberry and almond

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



UNEXPECTED FLAVOURS,
PERFECTLY SERVED.

SANDWICHES/ WRAPS & ROLLS

TURKISH PIDE/ 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

Hoisin 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 GREAT 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 & POKE BOWLS

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 oom, 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 & PROTEINS

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



EXQUISITE FOOD
THAT ISN'T EXCLUSIVE

LUNCHBOXES

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