

GREAT CATERING

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

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

PARTY CATERING



SIGNATURE ITEMS

SIGNATURE ITEMS

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 oysters (sold by the dozen – Minimum 24)

Natural, citrus, mignonette dressing

Tempura, celeriac remoulade

Bloody Mary, spiced tomato, vodka, celery



TASTEFUL CATERING
ENHANCES EVERYTHING

CANAPES

COLD

Scallop crudo, citrus, ginger, dill, rye crumb
Teriyaki cured salmon, summer slaw, horseradish crispbread
Yellowtail, lime, jalapeño, orange, tostada
Prawn tartlet, grapefruit, tequila, lime, avocado
Chicken liver parfait, thyme, quince, toasted brioche
Venison tataki, blackberry, horseradish crème, crispy shallot
Lamb loin, pea, mint, feta, hazelnut
Free range chicken, pickled shallot, potato crisp, tarragon aioli
Manuka duck breast, roasted pear, walnut, beetroot crisp
Crushed pea, whipped feta, mint, black rice cracker
Caramelised onion and thyme tartlet, parmesan, rocket
Charred eggplant, whipped feta, pomegranate, pistachio
Courgette fritters, cumin, lemon, cashew cream
Porcini mushroom, pickled enoki, linseed brittle

WARM

Snapper, toasted coconut, lemongrass, kaffir lime
Seared scallop, lime zest, coriander, chilli
Calamari fritti, preserved lemon, rocket, dill aioli
Black tiger prawns, chilli, toasted sesame, coriander
Buttermilk fried chicken, ranch dressing, franks hot sauce
Confit pork belly, apple purée, crackling, cider glaze
Lamb belly fritter, rosemary, confit garlic aioli, crispy herbs
Braised beef cheek, potato soufflé, tarragon cream
Roasted cauliflower croquettes, manchego, mojo verde
Smoked cheddar, sesame, tomato, chilli jam
Pumpkin beignets, leek, pumpkin seed praline
Courgette galette, lemon gel, crispy basil

FINGER FOOD/ SUPPER

COLD

Crayfish éclair, crayfish aioli, fresh chives
Snapper ceviche, avocado, sweetcorn, crisp wonton
Chilli prawns taco, rocket, shallots, chermoula
Cloudy Bay clam ceviche, lime, chilli, cucumber, crisp tostada
Poached chicken, chives, lemon mayonnaise, cocktail sandwich
Chicken liver parfait, pickled watermelon, sourdough, herbs
Rare roast sirloin, thyme, horseradish cream, wild garlic crispbread
Jamón Ibérico crostini, heirloom tomato, confit garlic, basil
Toasted brioche, goats curd, summer berries, mint
Pani Puri, chickpea, cauliflower, yoghurt, sambal
Confit kūmara, peanut mole, crispy chickpeas, spring onion

HOT

Market fish brandade, lemon aioli, chive, potato crisp
King prawn toast, brioche, pickled cucumber, kewpie mayo
Tempura soft-shell crab, chilli, sriracha aioli
Beer-battered gurnard, sauce gribiche, fresh dill
Karaage chicken, hot honey, sesame mayonnaise
Braised lamb shoulder croquette, rosemary, salsa verde
Pork, fennel and rosemary polpette, pecorino, romesco
Beef massaman, flaky paratha, coconut, lime pickle
Smoked Havarti, green tomato, jalapeño toastie
Parmesan gougères, cracked black pepper, tomato aioli
Oyster mushroom bhaji, tahini yoghurt, mango chutney
Twice cooked potatoes, white miso mayonnaise, caviar

A wooden tray holds two burgers and a basket of fries. The burger in the foreground is open, revealing layers of lettuce, purple onions, and a fried patty. The burger in the background is closed, topped with a white sauce. A black wire basket filled with golden fries sits to the left. The background features a grey and white striped pattern.

UNEXPECTED FLAVOURS,
PERFECTLY SERVED.

LATE SNACKS/ SUPPER

Mini Wagyu cheeseburgers, aged cheddar, pickles, burger sauce

Buttermilk fried chicken sliders, summer slaw, hot honey mayo

Slow-braised beef brisket sliders, smoked cheddar, crispy onions, bbq sauce

Pulled pork brioche buns, crackle, apple slaw, cider mustard

Fish finger buttie, American cheese, iceberg, tartare

Croque Monsieur toasties, shaved ham, gruyere, dijon

Mac & cheese croquettes, smoked tomato relish

Crispy chicken goujons, ranch dressing, buffalo sauce

Triple cheese, thyme, truffle brioche toasties

Southern fried cauliflower bites, chipotle aioli

Mini steak and pepper pies

Mini butter chicken pies, cucumber raita

GREAT French fries, rosemary salt, aioli (VE/GF/DF)

Parmesan fries, truffle aioli (GF)

BOWL FOOD

COLD

Ora King salmon, crushed potatoes, watercress, lemon beurre blanc

Snapper ceviche, avocado, charred sweetcorn, coriander, lime, corn tostada

Chargrilled tiger prawns, fennel slaw, chilli, saffron aioli

Blue fin tuna tartare, avocado, dill, micro herbs, dashi dressing

Venison loin, celeriac purée, blackberry jus, crispy kale

Harissa chicken, freekeh salad, yoghurt, preserved lemon

Beef fillet, smoked potato, crispy onion, chimichurri

Moroccan-spiced lamb, pearl couscous, roasted peppers, minted labneh

Roasted summer vegetables, feta, herb couscous, pomegranate

Roast beetroot, ricotta, orange, pistachio, basil oil

Broccoli, carrot, kale, toasted nuts, grains, green tea dressing

HOT

Tempura market fish, summer slaw, pickled cucumber, sesame mayo

Garlic butter tiger prawns, charred corn, avocado salsa, coriander

Miso-glazed salmon, jasmine rice, bok choy, sesame dressing

Buttermilk fried chicken, charred corn succotash, jalapeño ranch

Korean glazed pork belly, kimchi slaw, spring onion, red pepper

Dry aged beef sirloin, agria potato, asparagus/ broccolini*, sauce au poivre

Crispy confit duck leg, braised red cabbage, apple purée, toasted walnuts

Pumpkin gnocchi, brown butter, sage, toasted hazelnuts

Wild mushroom risotto, aged parmesan, thyme, truffle oil

Roasted cauliflower, romesco, toasted almonds, currants

A top-down view of a gourmet charcuterie board. The board is composed of several wooden planks and a black metal wire frame. It is laden with a variety of foods: a large piece of smoked salmon, several oysters on ice, a wedge of blue cheese, a block of white cheese, a bowl of mixed nuts and dried fruit, a bowl of pickled vegetables (radishes, pickles, and onions), a bowl of olives, a bowl of hummus, a bowl of salami, a bowl of prosciutto, a bowl of cherry tomatoes, a bowl of breadsticks, a bowl of crackers, a bowl of grapes, and a bowl of bread. The board is garnished with fresh herbs like rosemary and thyme. The text "EXQUISITE FOOD THAT ISN'T EXCLUSIVE" is overlaid in the center in a white serif font.

EXQUISITE FOOD
THAT ISN'T EXCLUSIVE

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 aioli

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

RAW BAR

Te Matuku oysters (sold by the dozen)

Cloudy Bay clam ceviche

Snapper ceviche, lime, chilli, wasabi

King prawns, iceberg, cocktail sauce, citrus

Yellowfin tuna, kingfish and salmon sashimi

A selection of sushi and nigiri

CRUDO BAR

Kingfish ceviche, lime, chili, avocado

Tuna, chilli, ginger, sesame

Treacle cured salmon, sesame, pickled fennel

Crispy corn and black tostadas

YATAI

Takoyaki, octopus, pickled ginger, soy mayo

Okonomiyaki, braised cabbage, egg, spring onion, ginger

Chicken yakitori, ponzu, toasted sesame, citrus

Karaage chicken, sake, mirin kewpie

GREAT BAO

Karaage fried chicken, summer slaw, kewpie mayo

Five spice pork belly, coriander, spiced hoisin glaze

Chargrilled chilli eggplant, baby spinach, siracha mayo

DUMPLING HOUSE

Steamed pork and prawn shumai

Steamed chilli prawn, spring onion

Steamed kumara, hemp, edamame

Fried beef, onion, soy

Fried chicken, sweetcorn, ginger

Fried shiitake, bok choy

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

Smoked king prawns, chipotle lime marinade

Beef, cumin and rosemary, adobo sauce

Xinjiang lamb, cumin, chili, Sichuan

Chicken yakitori, yuzu dressing, spring onion

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

MEXICANA

Lamb barbacoa, sesame, jalapeno, tomato, lettuce

Roast spiced chicken, scorched corn, shallots, coriander, aioli

Panko market fish, fresh slaw, jalapeño lime mayonnaise

Eggplant, corn, black bean tostadas, tomato salsa



SOMETIMES JUST THE RIGHT
AMOUNT, IS PERFECTLY
GREAT!

DESSERT STATIONS

THE GREAT TIRAMISU

Large format and individual Tiramisu

MR GELATO

A selection of homemade ice-creams and sorbets

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

PETIT FOURS

Rum baba, tropical fruits, mascarpone

Strawberry shortbread, basil, mint

Opera cake, almond, coffee cream

Mini apple tarte tatin, cinnamon, vanilla

Raspberry, thyme, pistachio cake

Banoffee tartlet, caramel, espresso

Passionfruit, lemon meringue tartlet

Espresso, chocolate brownie

Mini pistachio Basque cheesecake

Cherry, almond choux, maraschino cremeux

Boysenberry donut, caramelized white chocolate

BONBONS

Strawberry mousse

Salted caramel

Chocolate mousse

Jaffa orange

Cookies and cream

Banoffee

Jelly tip

Please ask our team for full selection