

THE  
GREAT  
CATERING  
CO.



EVERYDAY  
CATERING



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# Everyday Catering: Breakfast

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## JUICES & SMOOTHIES

Peach, banana, coconut and mint smoothie (V)

Seasonal berries, honey, elderflower smoothie (V)

Banana, mocha, almond milk smoothie (V)

Cucumber, rocket, mint, parsley, granny smith apple juice (VE)

Beetroot, apple, carrot and citrus juice (VE)

Strawberry, watermelon colada with fresh mint (VE)

Tomato, tabasco, celery, Worcestershire and cracked pepper (VE)

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## SWEET

Blueberry and coconut chia pot, seasonal berries, coconut yoghurt

Bircher muesli, mango, seasonal berries, roasted seeds and nuts

Toasted hazelnut granola, freeze dried berries, maple syrup, vanilla parfait

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## BAKED GOODS

A selection of danishes:

- Cinnamon swirl

- Almond croissant

- Pain au chocolate / Pain au raisin

- Cinnamon sugared donut

- Boysenberry danish / Apricot custard danish

A selection of friands:

- Blueberry and candied lime

- Coffee and walnut

- Citrus and coconut

A selection of mini muffins:

- Double chocolate chip

- Orange and almond

- Raspberry and white chocolate

- Blueberry

- Dark chocolate and cherry

# Everyday Catering: Breakfast

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## SAVOURY

Corn fritter, poached egg, confit tomato, crème fraiche (V)

Grilled field mushrooms, garlic ciabatta, haloumi, salsa verde (V)

Breakfast burrito, bacon, egg, tomato, Swiss cheese, rocket

Toasted bagel, salmon gravadlax, dill, cream cheese (surcharge)

Smashed avocado, charred ciabatta, feta, chilli (V)

Chorizo, cheddar, tomato muffin, house smoked butter

Mini hash browns, avocado, cheddar, tomato, chives (V)

Cajun sweet potato, baby spinach, pesto, feta on rye (V)

### Filled Croissants:

- Ham, rocket, Swiss cheese

- Salmon gravadlax, red onion, dill, cream cheese

- Tomato, spinach, feta (V)

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## CONTINENTAL

Selection of seasonal fresh sliced fruits

Homemade compote of seasonal fruits

Natural and fruit yoghurt with granola (V)

Freshly baked danish, croissants and breads

Bircher muesli, mango, seasonal berries, roasted seeds and nuts

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## PLATED/BUFFET

Streaky bacon, scrambled egg, hash brown, grilled field mushroom, baby spinach, confit

Grilled field mushrooms, scrambled egg, garlic ciabatta, baby spinach, confit tomato (V) (Plated only)

House cured salmon, baby spinach, poached egg, confit tomato, toasted ciabatta, and horseradish crème fraiche (Plated only)

Smoked market fish kedgerree, poached egg, spinach, coriander yoghurt

# Everyday Catering: Morning & Afternoon Tea

## SAVOURY

Smoked cheddar, sundried tomato and chive scones, salted butter

### Filo tartlets:

- Bacon and egg
- Smoked ham, thyme, and spring onion
- Courgette, lemon and goats' cheese (V)

### Sausage Rolls:

- Pork and fennel with kasundi ketchup
- Hangi pork, horopito and caramelized onion
- Thai chicken with sweet chilli sauce
- Spinach, mushroom and feta (V)

### Empanadas:

- Beef, chilli and cheddar
- Paprika spiced chicken
- Pumpkin, leek and feta (V)

### Pies:

- Steak and cheese
- Mince and cheese
- Chicken and mushroom
- Butter chicken
- Roasted root vegetable (V)

### Mini Club Sandwiches:

- Poached chicken, herb mayonnaise
- Egg, chive mayonnaise, pickled cucumber (V)
- House hot smoked salmon and dill mayonnaise

Tomato, feta and oregano quiche (V)

Prosciutto, caramelized onion, tomato open tart

Chorizo, corn and cheese muffins

Wilted leek, caramelized onion and cheddar muffins (V)

Roasted Mediterranean vegetable frittata with kasundi (V)

Cauliflower, pea and potato pakora with raita (V)

# Everyday Catering: Morning & Afternoon Tea

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## SWEET

### Slice selection:

- Salted caramel brownie
- Apricot and citrus
- Ginger crunch
- Rocky road

### Bliss balls (2pp):

- Coconut, chocolate and raspberry
- Peanut butter
- Cranberry and almond

### A selection of mini muffins:

- Double chocolate chip
- Orange and almond
- Raspberry and white chocolate
- Dark chocolate and cherry
- Blueberry

### A selection of lamingtons:

- Chocolate
- Raspberry
- Passionfruit and mango

Salted caramel brownie

Seasonal fruit skewers

Carrot and walnut cake

Date scones with clotted cream and plum jam

Red velvet cupcakes, vanilla and coco

Zingy lemon mini loaf

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## WHOLE LOAVES

Ginger

Banana

Blueberry and Lemon (GF)

# Everyday Catering: Working Lunch

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## SANDWICHES, WRAPS & ROLLS

### Turkish pide or Focaccia:

- Smoked brisket, jalapeno, rocket, tomato and aioli
- House hot smoked salmon, cos lettuce, cucumber, horseradish mayo
- Mortadella, rocket, tomato, bocconcini and chipotle dressing
- Grilled eggplant, tomato, red onion, spinach and feta (V)

### Ciabatta:

- Grilled chicken, brie, baby spinach, cranberry relish
- BBQ pulled pork, Asian slaw, gherkins and siracha mayo
- Champagne ham, Provolone cheese, tomato, butter lettuce, wholegrain mustard
- Grilled courgette, bocconcini, sundried tomato, rocket and pesto (V)

### Wraps:

- Buffalo spiced chicken, butter lettuce, shaved carrot, cucumber and ranch dressing
- Mexican chilli pork, sweet peppers, pico de gallo salsa and guacamole
- Spiced pan-fried paneer, mint, cashew, coriander yoghurt and mango chutney (V)
- Chickpea falafel, iceberg, cucumber, beetroot hummus (V)

### Selection of GCC sandwiches (3 fingers):

- Poached chicken, lemon and herb mayonnaise
- Coronation chicken
- Beef pastrami, caramelized onion and hot English mustard
- Salami, Provolone cheese, wholegrain mustard
- House hot smoked salmon and dill mayonnaise
- Poached prawns with lemon and chervil mayo
- Salmon gravadlax, cucumber and dill
- Egg, chive mayonnaise, pickled cucumber (V)
- Cucumber and mint (V)

### Vietnamese rice paper rolls (GF), glass noodles, fresh Asian herbs, julienned vegetables:

- Slow cooked pulled chilli pork
- Marinated sweet and sour prawn
- Marinated and pan-fried tofu (V)

# Everyday Catering: Working Lunch

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## SALADS/POKE- NOODLE BOX/BOWL

Poke – edamame, radish, charred corn, chilli, spring onion, cabbage, pickled daikon and shiitake mushroom, garlic aioli on brown rice

- Teriyaki chicken
- Miso glazed hot smoked salmon
- Poached prawn with citrus and chilli
- Marinated tofu (V)

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## SALADS

Thai beef, crispy noodles, tomato, mung bean, chilli, toasted peanut

Slow cooked Moroccan lamb shoulder, couscous, baby spinach, saffron yoghurt

Chicken Caesar salad, cos, poached egg, garlic and parmesan

Hot smoked salmon, baby gourmet potatoes, spring onion, garlic and soy mayo

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## SUPER SALADS (VE)

Raw beetroot, carrot, kale, toasted nuts, infused green tea dressing

Quiona, kale, baby corn, raisins, spring onions and edamame beans

Roasted spiced cauliflower, chickpea and cranberry with toasted pine nuts

Roasted root veg salad, pesto, pumpkin seed (V)

Soba noodle, bok choy, shitake mushroom with spicy garlic sesame dressing (V)

Israeli falafel, tabbouleh, baby spinach with tahini dressing and dukkah (V)

# Everyday Catering: Working Lunch (Lunch Boxes)

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KIWI

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

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

Lamington

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ITALIANO

Ciabatta roll, Milano salami, Provolone cheese, Roma tomato and rocket

Penne pasta salad, baby spinach, olives, tomato and capers

Chocolate tiramisu slice

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FRENCH

Dijon roasted organic chicken, brie, grilled shallot and truffle aioli

Salad niçoise

Chocolate profiteroles

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AMERICAN

Bourbon glazed brisket, southern slaw, pickles and aioli

Waldorf salad with apples, celery and walnuts

New York brownie



# Everyday Catering: Working Lunch (Lunch Boxes)

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## MOROCCAN

Chickpea falafel wrap, iceberg, cucumber, tomato, hummus (V)

Couscous salad with roasted spiced cauliflower,  
baby corn and cranberry

Lemon and pistachio cake

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## SPECIAL DIET

Vietnamese rice paper, smoked tofu, coriander,  
shredded napa, cucumber and Viet mint dressing (VE)

Roasted spiced cauliflower, chickpea and cranberry  
salad with toasted pine nuts

Raw cranberry and coconut slice

# Everyday Catering: Working Lunch (Buffet)

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BREADS	A selection of artisan breads and house smoked butter
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COLD PROTEINS	Slow roasted sirloin, chimichurri and flaked sea salt
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House hot smoked Manuka salmon, dill and horseradish crème \*

Herb roasted lamb kebab, kumara crisps, tzatziki, preserved lemon

Maple cured leg of ham, seeded mustard, homemade chutney

Charred chicken thighs, thyme and citrus aioli

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HOT PROTEINS	Master stock braised pork belly, crispy crackling
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Marinated Bostock chicken thighs, confit garlic, thyme jus

Fire roasted porchetta, thyme, sage, spiced apple sauce

Chermoula charred trevally, baby spinach, fresh lemon \*

Slow cooked beef brisket, baby onions, port wine reduction

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\* Seasonal availability and price subject to market conditions

# Everyday Catering: Sides and Salads

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COLD

Honey roasted pumpkin, crumbled feta, roasted chickpea, coriander, chilli (V)

Wild rice, grilled peppers, roasted cauliflower, broad beans, pomegranate (VE)

Fire roasted sweet potato, kale, red pepper, white balsamic dressing (VE)

Spicy garlic soba noodle, bok choy, roasted teriyaki mushroom (V)

Roasted baby potato salad, spring onion, sour cream chive dressing (V)

Super salad - raw beetroot, carrot, kale, toasted nuts, grapefruit segments, infused green tea dressing (VE)

Carrot, rocket, parmesan, candied walnuts (V)

Seasonal stone fruit, heirloom tomato, marinated burrata, mint, basil oil (V)\*

Tabbouleh, parsley, pickled fennel, toasted almonds, citrus saffron dressing (V)

Roasted root vegetable salad, pesto, pumpkin seeds (V)

# Everyday Catering: Sides and Salads

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HOT

Charred broccolini, green beans, flaked almonds, cranberries, citrus garlic dressing (VE)\*

Honey drizzled heirloom carrots, tahini mint dressing, hazelnuts (V)\*

Twice cooked agria potatoes, confit garlic, flaked sea salt (V)

Thyme and rosemary potato gratin (V)

Turmeric roasted cauliflower, raisins, pine nuts, coriander, peas (V)

Popped bulgur wheat, roasted beets, red radish, blueberry ricotta (V)

Wilted Asian greens, shitake mushrooms, hoisin, ginger, toasted sesame (VE)\*

Spiced parsnip, lentils, confit garlic, grilled red onions (VE)

# Everyday Catering: Petit Fours

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## PETIT FOURS

House tiramisu, hazelnut praline

Assorted macarons

Salted caramel brownie

Mini strawberry swirl cheesecake

Pistachio choux, pistachio cream

Mini cinnamon sugared donuts

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## TARTLETS

Lemon and passionfruit

Dark chocolate and chilli

Salted caramel

Apple crumble

Peacan and maple

Banoffee and toffee