



TASTE



catering

March 2019



# TASTE



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TASTE CATERING is a boutique catering company specializing in contemporary, delicious fare. Whether it's a simple morning tea for your business, a small dinner party, or a more elaborate affair, our chefs can cater to your needs.

All of our menus can be specifically customized to your individual event. We can cater to any size and accommodate any dietary requirement.

If you'd like to know more, please get in touch and we'll be happy to talk through your event and design menu options and pricing to suit.

[www.tastecatering.co.nz](http://www.tastecatering.co.nz)  
[tastecateringnz@gmail.com](mailto:tastecateringnz@gmail.com)

# CONFERENCE / MORNING & AFTERNOON TEA

## **CLUB SANDWICHES** **(\$5 per two triangles)**

*(gf options available)*

Smoked Salmon and Chive

Curried Egg and cucumber ✓

Chicken turmeric and sesame

Crab and avocado

Rare beef and smoked tomato

Ham, mustard, cheese

Chargrilled eggplant, bocconcini cheese,  
red pepper chutney ✓

## **SWEETS (\$5 per item)**

White Chocolate, brown sugar  
and cinnamon brioche

Profiterole rolls with pastry cream

Pecan and brown sugar tarts

Marscapone, vanilla and cherry tart

Donuts

Chocolate Brownie

Carrot Cakes

Passionfruit pavlovas *gf*

Toffee pudding cake

Meringues *gf*

Chocolate truffles *gf*

## **MINI SAVOURIES (\$5 per item)**

Beef and Guinness pie

Smoked kawhai pie

Bacon and egg slice

Wild mushroom and truffle pastry cases ✓

Pork and sage sausage rolls

Lamb curry samosa

Vietnamese roll *(v option available)*

Pizza swirls *(v option available)*

Vegetable empanada ✓

Spiced fried chicken bao

## **SCONES (\$4.5 per item)**

Three style cheese, feta, aged cheddar,  
smoked gouda

White onion and bacon

Date and orange

Vanilla and strawberry cream

## **MUFFINS (\$4.5 per item)**

White chocolate and raspberry

Peanut butter and dark chocolate

Almond and blueberry

Sun dried tomato, feta and spinach

Pumpkin, pine nut, smoked paprika  
and ricotta

# LUNCH

## **SANDWICHES (\$8 per sandwich)**

*Artisan breads or rolls (gf available)*

Smoked Salmon and Chive

Curried Egg and cucumber

Chicken turmeric and sesame

Crab and avocado

Rare beef and smoked tomato

Ham, mustard, cheese

## **SALADS (\$14 per salad)**

Quinoa, pumpkin, grilled red onion, slow roasted tomatoes *v, gf*

Smoked salmon salad, mango dressing, roasted grapes, baby cos *gf*

Beetroot, goat cheese, candied walnuts, rocket *v, gf*

Forever green, feta, pumpkin seeds, coriander dressing *v, gf*

## **STATIONS (\$20 per person)**

### ***Kiwiana Sandwich Station***

Make your own sandwich from an assortment of breads, traditional meats, cheeses, salads and condiments

### ***Bahn Mi Sandwich Station***

Make your own from an assortment of seasonal vegetables and condiments

*Choice of:*

*Fried Chicken*

*Braised Brisket*

*Gado Gado v*

*Pork Belly*

### ***Buddha Bowl Station***

Make your own salad from an assortment of grains, seasonal raw vegetables and condiments

*Choice of:*

*Baked Chicken*

*Grilled Fish*

*Gado Gado v*

*Thai Beef*

# PLATTERS

**\$40 / Small Platter** *serves 2*

**\$75 / Large Platter** *serves 4*

## ***CHEESE***

A selection of aged and imported cheeses, chutneys, fruits, crostinis and crackers

## ***CHEESE / CHARCUTERIE***

A selection of cured meats, pickled vege, crostinis and crackers

## ***ANTIPASTO***

A selection of marinated and pickled vege, cured meats, aged cheeses, dips, condiments, crostinis and crackers

**\$55 / Small Platter** *serves 2*

**\$100 / Large Platter** *serves 4*

## ***SEAFOOD***

A selection of seasonally available shellfish, crustaceans, sashimi and condiments

# GRAZING STATION

## **Prices are relative to each event**

Stations are tailored according to client requirements and preferences. Get in touch to learn more.

*Platters and stations are seasonal and will vary depending on time of year.*

# FORK & WALK / CANAPÉS

*Designed to be eaten while standing and mingling.*

## **FORK & WALK**

**\$22 / Item**

### ***Green Vietnamese Curry***

Lamb, eggplant, shaved coconut, curry leaves *gf*

### ***Pressed Pork Belly***

Ginger mash, baby bok choy *gf*

### ***Smoked Duck Salad***

Mango, green papaya, nuoc cham dressing *gf*

### ***Crispy Beer Battered Fish***

Hand cut fries, jalapeño tartare

### ***Salad of Crumbed Mozzarella***

Spring greens, avocado and basil dressing *v*

### ***Fried Egg Gado Gado***

Spicy peanuts, mung beans, sprouts and spring onion *v, gf*

### ***Beef and Black Bean Bami Goreng***

Stir fried vegetables and beef with udon noodles

### ***Southern Fried Chicken***

Chipotle slaw, smoked paprika potatoes *gf*

### ***Brioche Donut***

Salted caramel sauce or raspberry gel

### ***Bitter Chocolate Tart***

Sour cherry

### ***Cointreau Tiramisu***

### ***Lemon Meringue Pie***

## **CANAPÉS**

**\$4.5 per canapé**

King fish tartare on squid ink rice cracker *gf*

Vietnamese rice paper rolls *v, gf*

Freshly shucked oysters, shallots and chardonnay vinegar *gf*

Chicken liver parfait on toasted brioche, date lime chutney

Seared tuna, chilli lime, coriander glaze, wasabi tobiko *gf*

Pork and watercress savoy rolls *gf*

Tiny venison brioche burger

Peking duck wonton crisp

Smoked beef and tamarind arepas *gf*

Tang tang prawn and coconut taco

Goat cheese, manuka honey and almond spheres *v, gf*

Larb chicken san choy bau *gf*

Endive, blue cheese, orange, hazelnut

# BUFFET / BANQUET

## **\$60 / PERSON**

CHOOSE:

2 meats

3 veges

2 salads

1 dessert

## **\$75 / PERSON**

CHOOSE:

3 meats

3 veges

3 salads

2 desserts

## **\$95 / PERSON**

CHOOSE:

3 meats

4 veges

4 salads

3 dessert

*All meals include dinner rolls and condiments.*

### **MEAT**

Rollled pork belly with salsa verde

Whole roasted sirloin

Slow cooked leg of lamb with spicy sauce

Chemoula chicken

Baked fish, fennel, mustard and caper

### **VEGE**

Crispy garlic and rosemary potatoes

Kumara miso mash with burnt rosemary butter

Seasonal green vege with lemon olive oil

Warm potatoes with mustard and watercress

Dirty rice

Roasted baby vege

### **SALAD**

Watermelon, feta and mint salad

Roast beetroot and goat cheese, walnut, rocket

Smoked salmon, coriander, baby cos, mango dressing

Forever green, coriander dressing

Carrot, red quinoa, peanuts, mint, chilli lime dressing

Thai cucumber, tomato, nuoc cham

### **DESSERT**

White chocolate, strawberry trifle

Frozen chocolate mousse, raspberries and hokey pokey

Carrot cake with citrus icing

Toffee pudding cake

Popcorn pannacotta, pear and saffron gel, burnoisette caramel powder

Espresso cheesecake

**TEA and COFFEE extra (\$5/person)**



# PLATED MENU

**\$46 / 1 COURSE**

Main

**\$75 / 2 COURSE**

Entrée

Main

or

Main

Dessert

**\$120 / 3 COURSE**

Entrée

Main

Dessert

*Degustation menu available upon consultation.*

**ENTRÉE**

Flamed tuna sashimi, smoked tomato jelly, bacon dashi broth

Quail, truffled cream corn, tomatillo salsa, charred spring onion, sour cream

Black bean beef short rib, shitake mushroom

Duck Thai red curry

**DESSERT**

Chocolate forrest, sour cherry, cola meringue, mint moss

Espresso cheese cake, oreo hazelnut crumb, burnt marshmallow

Popcorn pannacotta, pear and saffron gel, burnoisette caramel powder

Pomegranate cream caramel, salted almond biscotti

**MAIN**

Pork belly, pickled crabbe apple, mustard, potato mousse, chicarbon

Lamb shoulder, spring greens, sweet bread, blackened onion

Skate wing, crayfish foam, sandfire, parsley olive emulsion

Beef tenderloin, bone marrow and black garlic butter, swiss chard, burnt carrot puree



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***All prices exclude GST.***

If required, additional costs will incur for the following:

- Staff on site (as required)
  - > Chefs \$40/hr/chef
  - > Wait Staff \$30/hr/wait staff
  - > Bar Staff \$35/hr/bar staff
- Crockery, cutlery, glassware etc.
- Delivery Fee
- Some *gf* options may vary in price
- A minimum number of guests is not met
- Any extra items added to listed price

**T'S AND C'S**

*Catering numbers confirmed are the minimum numbers charged for. Numbers are to be confirmed at the very latest, one week prior to the event. Taste Catering requires a 50% deposit as well as a signed event contract within 14 days of event date. Remaining invoice to be paid within 7 days after event. and will reflect any additional costs on charged from Taste Catering including but not limited to extra staff costs, crockery replacement and any lost or damaged equipment. If cancellation is required a minimum of 2 weeks notice is required. Last minute cancellations will incur a cost of 25% of total invoice.*





Zebh Carr 021 266 9406  
Damon Hide 022 398 6358  
tastecateringnz@gmail.com  
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