

# Gattings's

Events & Catering



CELEBRATIONS MENU

## CELEBRATIONS MENU

### CANAPÉS

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#### Hot

Little chicken & wild mushroom pie  
Spicy Korean popcorn chicken with siracha mayo  
Cocktail pork & fennel sausage rolls, tomato jam  
Steamed pork dumplings with Chef's chilli sauce\*

Mini fillet mignons with béarnaise (gf)  
Little mince beef and cheese pie  
Beef empanadas with chimichurri sauce  
Lamb cigar filo's with tzatziki dip

Baby scallop & prawn fritters with lime aioli  
Sesame prawn toasts with a chilli sauce  
Spicy coconut & filo prawns  
Siu Mai with pork and prawn and chef's chilli sauce  
Popcorn shrimp with lemon and miso kewpie (gf)

Mac n cheese balls (v)  
Spicy chickpea, carrot & black bean falafel (vg) (gf)  
Lemon & mozzarella arancini (v)  
Spicy corn & vege pakora with lime yoghurt (vg) (gf)  
Wild mushroom and blue cheese risotto bites (v)

#### Cold

Thai chicken balls with sweet chilli & peanut (gf)  
Bang bang chicken on a wonton cracker  
Duck & mango rice paper rolls (gf)  
Chicken san choy bau in lettuce cup (gf)

Baby Yorkshire with rare beef & horseradish  
Hoisin beef and sesame balls  
Zataar crusted lamb on potato rosti (gf)  
Mini beef Wellington tart with spinach & pate

Potato rosti with smoked salmon mousse & caviar  
Blini with a poached prawn & wasabi cream  
Smoked kahawai pate on melba toast wafer  
Salmon-filled crepes topped with caviar  
Delicately poached prawns, with lemon mayo (gf)  
Tuna and avocado tartare on a sesame wafer

Pea, zucchini & haloumi fritter (v) (gf)  
Satay tofu, coriander rice paper wrap (vg) (gf)  
Baby tomato tarte tatin (v)  
Crostoni w cherry tomato, goat cheese & basil (v)  
Baby bocconcini, basil and cherry tomato skewer with pesto drizzle (v) (gf)

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#### Cocktail Sandwiches

Poached chicken, mayo & watercress  
Champagne ham and English mustard  
Smoked salmon and cucumber  
Prawn, buttercrunch & paprika mayo  
Egg and mustard cress (v)  
Carrot, white bean and cucumber (vg)

*4 choices \$15.50 per guest*

*5 choices \$18.75 per guest*

*7 choices \$25.50 per guest*

*All prices exclude GST*

**Street food style, either in a box, bowl or cone**

**Cold**

Poached coconut chicken, with minty Asian slaw, crispy shallot & Thai dressing (gf)

Thai beef noodle salad, julienne vegetables, toasted peanuts, crispy shallot (gf)

Bang bang chicken rice noodle salad

Classic chicken Caesar salad (gf)

Orzo salad with salmon, lemon and capers

Chilli tofu, brown rice, edamame, broccoli & mirin dressing (vg & gf)

**Hot (all require Gatting's staff to assist at event)**

Spicy Korean chicken with siracha mayo & wedges

Salt and pepper schezwan seasoned squid

Goujons of fish and spicy prawns

Massaman curry of beef, butternut pumpkin, bok choy & steamed jasmine rice

Thai red chicken curry with steamed jasmine rice

Root vegetable and lemongrass curry with steamed jasmine rice (vg & gf)

**\$13.50 per guest**

**Sliders, buns & bao's**

**Cold**

Smoked salmon slider with cucumber & lemon mayo

Ham off the bone in a soft bap with mustard & salad

Chicken mango banh mi

Prawn and crispy lettuce slider with seafood sauce

**Hot (all require Gatting's staff to assist at event)**

Beef, pickle, Swiss cheese & chilli jam slider

Crispy coconut chicken slider or bao & siracha mayo

Fresh market fish, buttercrunch & lemon aioli

Beef brisket with a bourbon glaze and crunchy slaw

Caramelised sticky pork bao

Seared tofu banh mi (vg)

**\$5.95 per guest - Gluten free buns on request**

**Light supper grazing and sharing platters**

**Gatting's special citrus marmalade glazed ham**

with salad greens (whole or sliced)

**\$7.50 per guest**

**Rare roast beef sirloin** served with baby cos lettuce, red onion and tomato with horseradish cream

**Pulled pork** served with Asian slaw and little pots of smoky BBQ sauce

**Rosemary crusted lamb back strap**, with lettuce, cherry tomatoes, feta & hummus

**Sliced salmon gravlax** with lemon and dill crème fraiche, emmental cheese slices with butter crunch and pickled vegetables

All served with condiments & a selection of rolls

**\$13.75 per person (minimum of 20 people)**

**Cheese, antipasto & charcuterie platter** with

Georgatti dips, fruit conserve, vegetable crudités, fresh fruits, pretzels, candied cashews, marinated olives, dried fruit & artisan crackers

**\$185 per platter (serves 15-20 people)**

**Mezze platter (vg)** with vegetable crudités, beetroot hummus, white bean hummus, carrot and chickpea falafels, dried fruits, fresh fruits, marinated olives & artisan and seed crackers

**\$185 per platter (serves 15-20 people)**

**Seafood platter** hot smoked salmon, poached prawns, smoked salmon pate, vegetable crudités, artisan crackers & tartare dipping sauce

**\$225 per platter (serves 15-20 people)**

## CELEBRATIONS MENU

### BUFFET OPTIONS

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#### Mains

##### Cold

Gatting's special citrus marmalade glazed ham with mustard and relish

Whole salmon glazed with sweet chilli and lime

Rare roast eye fillet sliced and served with horseradish and béarnaise

Harissa spiced boneless leg of lamb with a mint & preserved lemon yoghurt

##### Hot (all require Gatting's staff to assist at event)

Slow baked shoulder of lamb, garlic herb marinade, rosemary jus, roasted onions

Herb crusted roasted sirloin with horseradish

Slow braised lamb tagine with fig & preserved lemon (gf)

Harissa chicken and truss tomatoes served with a fresh gremolata

Frenched lamb cutlets drizzled with lashings of chermoula dressing (gf)

Jungle curry of chicken and sweet potato & steamed jasmine rice

Vegetarian lemongrass & root vegetable curry (v)

Pumpkin, spinach and ricotta cannelloni (v)

Chicken lasagne with fresh basil (serves 10)

Beef, basil and parmesan lasagne (serves 10)

*\$25 for 2 servings*

*\$32 for 3 servings*

*\$39.50 for 4 servings*

#### Salads

Salad of roasted kumara, pumpkin and beetroot tossed in orange and balsamic dressing

Gourmet baby potato salad with a creamy ravigote dressing

Candied walnut, kumara, plum & spinach salad

Quinoa with chickpea & grilled vegetables

Tomato, rocket and buffalo mozzarella salad with balsamic and virgin olive oil dressing

Crunchy Asian slaw salad

Cumin roasted pumpkin & couscous salad with fresh herbs, currants & preserved lemon

Greek salad with feta, cucumber, tomatoes, olives & a balsamic dressing

Salad of green beans with toasted almond & parmesan

Pea, prosciutto, green bean, cherry tomato and hazelnut salad with a lemon mustard vinaigrette

*\$10 for 2 servings*

*\$15 for 3 servings*

*All prices exclude GST*

*Items with a \* require Gatting's staff to assemble or cook on site*

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#### Hot Sides

Creamy potato and thyme gratin

Steamed green vegetable medley with lemon dressing

Baby new potatoes with a mint and butter sauce

*\$10 for 2 servings*

*\$15 for 3 servings*

## CELEBRATIONS MENU

### DESSERTS

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#### Little sweet things

Little profiteroles filled with crème patisserie

Miniature lemon curd tartlets

Raspberry and chocolate brownie

Shot glass filled with choc mousse, salted caramel tiramisu or boozy trifles

Baby berry cheesecakes

Chocolate mousse tarts with white chocolate cream

Baby strawberry, chocolate and raspberry lamingtons

**\$3.75 per piece**

#### Puddings

Sticky date puddings with salted caramel sauce

Orange and almond cake (gf)

Tiramisu: traditional or salted caramel

Lemon citron tart

Strawberry Eton mess

Velvety chocolate tart with a berry couli

White chocolate mousse in a glass with lemon curd and a shortbread crumble.

**\$7.50 per serving**

**\$14 for 2 servings**

#### Deliveries:

Heating instructions will be supplied for food that requires heating; these may vary due to the facilities on site.

We insist that all food delivered without staff attending is stored in refrigerated conditions until consumed. We assume no responsibility once delivery is accepted.

Delivery costs:

Central Auckland \$40.00.

Outer areas to be advised on booking

#### Staffing Rates:

Event Manager: \$45.00 per hour

Head Chef: \$45.00 per hour

Sous Chef: \$34.00 per hour

Bar Manager: \$44.00 per hour

Bar Staff: \$31.50 per hour

Wait Staff/

Catering assistant: \$28.50 per hour

Mileage: \$1.25 cents per kilometre

Travel time: \$28.50 per staff member to and from venue

Public holiday surcharges:

Events booked on a public holiday may incur a surcharge

#### Tastings:

Can be arranged by appointment, a design and tasting fee may apply.

#### Items for Hire:

We have the best quality glassware, dinnerware, linen and everything in between. We can provide everything you need to make your next event a complete success. Pricing on request.

#### Breakages:

Unfortunately, all breakages or losses will be charged on invoicing to the client

All prices exclude GST