

Gatting's

Events & Catering



CORPORATE MENU

MORNING, LUNCH & AFTERNOON OPTIONS

Breakfast

Savoury bacon and egg breakfast quiches

Fresh fruit Danishes

\$5 per item

Yoghurt pots with fruit compote and granola

Bircher muesli with grated apple, almonds & berries

Fresh fruit salads in pottles with Greek yoghurt

Creamy mushroom and chorizo in bread cases

Croissants filled with ham, Swiss cheese and relish

Breakfast sliders:

Salmon & herbed cream cheese

Bacon, lettuce and tomato

Sweetcorn fritter, spinach & tomato pesto (v)

\$6.25 per item

Bagels: Salmon, cream cheese and capers Bacon,

lettuce, avocado and tomato

Bap: Bacon and Egg with tomato relish

Egg, sauteed spinach & aged cheddar (v)

Corn fritters with avocado and salsa

\$7.25 per item

Sandwich and roll options

Assorted triangle club sandwiches including:

- Chicken, mint and almond

- Ham and egg

- Smoked salmon mousse with cucumber

- Vegetarian (v)

Sandwich rolls including:

- Bacon, lettuce and tomato

- Spicy tandoori chicken & tzatziki

- Beef, gherkin and horseradish

\$3 per item

Assorted ribbon club sandwiches

- fillings as above *\$3.50 per item*

Wedge sandwich on wholegrain breads

- Egg and rocket (v)

- Tuna and salad

- Chicken & avocado

\$6 per item

Sushi and rice paper rolls

- Selection of sushi filled with salmon, tuna,

chicken teriyaki and vegetarian - 3 pcs (gf)

- Rice paper rolls, Vietnamese chicken or vegetarian (gf)

\$4.50 per item

Rolls, baps, wrap, pide or baguette

- Ham off the bone

- Chicken & avocado

- Roast beef, red onion & horseradish

- Vegetarian (v)

\$7.50 per item

Savouries

Mini chicken pot pies

Mini beef bourguignon pies

Tartlets:

- Caramelised onion & bacon

- Basil pesto & feta

- Smoked salmon & dill

Samosas with spicy pumpkin & kumara (v) Maple and hoisin

glazed chicken drumsticks Baby beef pasties

Cheese and onion Southland rolls (v) Gourmet pork and

fennel sausage roll

\$3 per item

Greek Lamb & spinach filo triangle pie

Old fashion bacon and egg pie

Spinach, smoked salmon & ricotta frittata slice (gf)

\$7.50 per item

Lunch bowl salads (Min 10 of any one item)

Salmon poke bowl with hot and sour dressing

Sesame ginger tofu poke bowl (vg)

Chicken quinoa tabbouleh with yoghurt dressing

Sesame chicken and soba noodle

Israeli couscous salad with spicy lamb

Singapore chicken noodle salad

Spiced beef and haloumi salad (gf)

Classic chicken Caesar salad (gf)

Orzo salad with salmon, lemon and capers

\$16.50 per item

Key: (vg) vegan / (v) vegetarian / (gf) gluten free

CORPORATE MENU

MORNING, LUNCH & AFTERNOON OPTIONS

Gourmet lunch boxes:

A delicious lunch box treat, containing a filled roll or wrap, a cold savoury, decadent sweet and a seasonal piece of fruit.

Dietary requirements no problem

\$17.50 per box

Fresh seasonal fruit kebabs

\$3.50 per item

Seasonal fruit platters

\$50 per platter (serves 10-15 people)

Sweet things

Smaller slices

Raspberry and chocolate brownie

Ginger slice topped with pistachios

Apricot and almond delight

Caramel tan square with drizzled dark chocolate

Coconut ice slice

Chocolate biscuit fudge slice

Passionfruit slice (gf)

\$3 per item

Little cakes

Cinnamon oysters with fresh cream

Sponge drops with fresh cream

Butterfly cakes with raspberry jam

Lemon syrup cakes

Pretty little cupcakes topped with:

- Assorted pastel swirls

- Salted caramel - Coconut

Little carrot cakes with cream cheese swirls

Lemon curd tarts

Neenish tarts

Orange and almond drizzle cakes (gf)

Lamingtons pink, choc & white with fresh cream

\$3.50 per item

Scones and Muffins

Traditional scones with cream and jam

Lemon blueberry scones with butter

Date and orange scones with butter

Savoury scone with cheese, paprika & butter

Raspberry and white chocolate muffins

Cheese and feta savoury muffins

Banana loaf (vegan option available)

Apricot and walnut loaf

Gingerbread loaf

\$4 per item

All prices exclude GST

CORPORATE MENU

CANAPES

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)
Crostini w cherry tomato, goat cheese & basil (v)
Baby bocconcini, basil and cherry tomato skewer with pesto
drizzle (v) (gf)

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

CORPORATE MENU

SOMETHING A BIT MORE

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 Gattings 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)

\$16.50 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 Gattings 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)

\$6.50 per guest - Gluten free buns on request

Light supper grazing and sharing platters

Gattings special citrus marmalade glazed ham

with salad greens (whole or sliced)

\$8.50 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

\$16.50 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

\$210 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

\$210 per platter (serves 15-20 people)

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

\$255 per platter (serves 15-20 people)

Key: (vg) vegan / (v) vegetarian / (gf) gluten free

CORPORATE MENU

BUFFET OPTIONS

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)

\$30 for 2 servings

\$40 for 3 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

\$15 for 2 servings

\$21 for 3 servings

All prices exclude GST

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

Hot Sides

Creamy potato and thyme gratin
Steamed green vegetable medley with lemon dressing
Baby new potatoes with a mint and butter sauce
\$15 for 2 servings \$21 for 3 servings

Key: (vg) vegan / (v) vegetarian / (gf) gluten free

CORPORATE MENU

DESSERTS

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.

\$12.50 per serving

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 \$55.00.

Outer areas to be advised on booking

Staffing Rates:

Event Manager: \$49 per hour

Head Chef: \$49 per hour

Sous Chef: \$42 per hour

Bar Manager: \$44.00 per hour

Bar Staff: \$34 per hour

Mixologist: rate available on request

Senior wait staff: \$34 per hour

Wait Staff/ Catering assistant: \$32 per hour

Mileage: \$1.75 cents per kilometre

Travel time: charged 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