



CELEBRATIONS 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

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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

All prices exclude GST.

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BUFFET OPTIONS

Mains

Cold

Getting'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 Getting'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 Getting'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

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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