



TASTE



catering



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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
tastecateringnz@gmail.com

CONFERENCE / MORNING & AFTERNOON TEA

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

(gf options available)

Smoked Salmon and Chive
Curried Egg and cucumber *v*
Chicken turmeric and sesame
Rare beef and smoked tomato
Ham, mustard, cheese
Chargrilled eggplant, bocconcini cheese,
red pepper chutney *v*

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 *v*
Pork and sage sausage rolls
Lamb curry samosa
Vietnamese roll *(v option available)*
Pizza swirls *(v option available)*
Vegetable empanada *v*
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

GRAZING STATION

Prices are relative to each event

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

\$55 / Small Platter *serves 2*

\$100 / Large Platter *serves 4*

SEAFOOD

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

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

Small - \$12.5

Large - \$20

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

EXTRAS

Sides -\$5

Protien - \$12

Dessert - \$13.5

All meals include dinner rolls and condiments.

MEAT

Rolled 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

EXTRAS

Sides -\$5

Alt. Drop - \$5

Per Choice - \$12.5

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

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

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

Vegetarian options available.



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
- *Staff costs may vary

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.



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