

BUFFET CATERING MENU

DELICIOUS, HOMEMADE FRESH,
QUALITY FOOD DELIVERED TO YOU

TO ORDER: Email info@gtcatering.co.nz with your name, company, contact number, delivery date, time and location. We'll send a confirmation of order within 24hrs. Orders placed with less than 2 working days notice cannot be guaranteed delivery.

PRICING Minimum 30 people.

Includes all service staff and equipment necessary to service the menu chosen. Canapés or pre-dinner nibbles are additional. Every menu includes breads and butters.

| Choices | Lunch | Dinner A | Dinner B | Dinner C |
|----------|-------|----------|----------|----------------|
| Meat | 2 | 1 | 2 | 2 incl Carvery |
| Vege | - | 1 | 2 | 3 |
| Salad | 3 | 2 | 2 | 3 |
| Dessert | - | 1 | 2 | 2 |
| Price pp | \$44 | \$46 | \$60 | \$70 |

Children under 5 are free. Children 5-12yrs are half the above adult prices. 12yrs+ are adult price.

Please select your menu options from the choices below.

MEATS

- Rosemary and garlic beef bolar, beef jus
- Slow cooked pulled lamb shoulder, mint rosemary infused jus
- Creamy chicken thighs, spinach, pesto, feta, charred capsicum
- Orange and mustard glazed ham with trio of mustards on the side
- Rolled pork, apple sauce, pan juices

VEGETABLES

- Truffle spiked potato mash
- Classic roasted potato, coconut oil, tuscan seasoning
- Creamy potato gratin
- Steamed seasonal vegetables
- Garlic sautéed green beans, rosemary oil
- Cauliflower and broccoli, smokey cheese sauce
- Gnocchi, baby spinach, saffron cream

SALAD

- Broccoli, bacon, smoked cheddar crumble, chipotle mayonnaise
- Shredded fennel, carrot, cabbage slaw, dill and lemon ranch dressing
- Honey roasted peanuts, hokkein noodles, capsicum, sweet chilli
- Curried potato salad, bacon, spring onion
- Smokey maple roasted pumpkin, quinoa, green tomato, caramelised onion, mesclun
- Fresh green garden salad, seasonal toppings, pumpkin seeds, citrus vinaigrette

DESSERT

- Sticky date pudding, caramel sauce
- Chocolate torte, berry compote, vanilla cream
- Cookies and cream cheesecake, chocolate sauce
- Rhubarb and apple crumble tarts, custard cream
- Traditional tiramisu, coffee infused cream

We operate a kitchen with a wide range of ingredients. Please advise us of any dietary needs you would like to accommodate, and we can discuss the best options for you.

Prices current as of June 2024

