

# TASTE



catering

## MENU FOR PULMAN PARK

*All prices exclude gst.*

TASTE CATERING is a boutique catering company that serves really, really good food. We're super adaptable - if it's simple food, fine dining, a dinner party, wedding or event we can cater to your needs.

All of the following menus can be specifically customized to your individual event. We can cater to any size, to any dietary requirement.

If you'd like to know more, or have any questions, please get in touch with Damon or Zebh who can talk through your event and design menu options and pricing to suit.

**[www.tastecatering.co.nz](http://www.tastecatering.co.nz)**  
**[tastecateringnz@gmail.com](mailto:tastecateringnz@gmail.com)**

**Zebh Carr 021 266 9406**  
**Damon Hide 022 398 6358**

# DETAILS

Please fill out the following details to better assist us when planning for your event. If you require further information, need clarification on any of the menus, or would like to customise a menu, please do not hesitate to contact us.

Please check appropriate boxes to make your menu selections.

DATE & TIME/S OF EVENT:

NUMBER OF PEOPLE ATTENDING:

CONTACT PERSON:

PHONE:  EMAIL:

## DIETARY REQUIREMENTS/ALLERGIES:

## ANYTHING ELSE WE NEED TO KNOW?

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### All prices exclude GST.

If required, additional costs will incur for the following:

- Staff on site (as required)
  - > Wait Staff \$25/hr/wait staff
  - > Bar Staff \$25/hr/bar staff
- Some *gf* options may vary in price

### 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 within 14 days of event date. Remaining invoice to be paid within 7 days after event. If cancellation is required a minimum of 2 weeks notice is required. Last minute cancellations will incur a cost of 25% of total invoice.*

# BREAKFAST

**CONTINENTAL \$12/person**

Cereal

Fruit

Yoghurt

Toast & Spreads

Tea, Coffee & Juice

**BASIC BREAKFAST \$17/person**

Continental Breakfast plus;

Eggs (scrambled, poached or fried)

Bubble & Squeak (*v, gf*)

**FARMER'S BREAKFAST \$23/person**

Basic Breakfast plus;

Bacon

Sausages

Thyme & Rosemary Slow Cooked  
Tomatoes

Sautéed Herb Field Mushrooms

Baked Butter Beans (*v*)

**SPORTS BREAKFAST \$12/person**

Protein Smoothie

Fresh Fruit

Housemade Granola, Berries &  
Yoghurt

# CONFERENCE / MORNING & AFTERNOON TEA

## **OPTION 1: \$7 / PERSON**

Choice of 1 item below, served with tea & coffee

TEA & COFFEE :\$3 / PERSON

BISCUITS : \$1.50 / PERSON

JUICE: \$2 / PERSON

## **OPTION 2 : \$11 / PERSON**

Choice of 2 items below, served with tea & coffee

### **CLUB SANDWICHES** **(\$4.50 per two triangles)**

*(gf options available)*

- Smoked Salmon and Chive
- Prawn Po Boys
- Curried Egg and cucumber *v*
- Chicken turmeric and sesame
- Crab and avocado
- Rare beef and smoked tomato
- Ham, mustard, cheese
- Chargrilled eggplant, haloumi cheese, red pepper chutney *v*

### **SWEETS (\$4 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 (\$4 per item)**

- Beef and Guinness pie
- Smoked kawai 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 per item)**

- Three style cheese, feta, aged cheddar, smoked gouda
- White onion and bacon
- Date and orange
- Vanilla and strawberry cream

### **MUFFINS (\$4 per item)**

- White chocolate and raspberry
- Peanut butter and dark chocolate
- Five spice almond and blueberry
- Sun dried tomato, feta and spinach
- Pumpkin, pine nut, smoked paprika and ricotta

# LUNCH

## SPORTS LUNCH \$12/person

Protein Fruit Smoothie

Housemade Granola Bar

Buddha Bowl/Energy Salad (*chef's selection*)

## BUDDHA BOWL \$16/person

Make your own salad from a selection of grains, seasonal raw vegetables and condiments.

Choice of 1 Protein: (*extra option \$4/person*)

Baked Chicken

Grilled Fish

Gado Gado (v)

Thai Beef

## BAHN MI STATION \$16/person

Make your own from a selection of seasonal vegetables and condiments.

Choice of 1 Protein: (*extra option \$4/person*)

Fried Chicken

Braised Brisket

Gado Gado (v)

Pork Belly

## KIWIANA SANDWICH STATION \$16/person

Make your own sandwich from a selection of breads, traditional meats, cheeses, salad and condiments.

## PLOUGHMAN'S LUNCH \$22/person

Selection of crudité's, crusty bread, fruit, pickles, charcuterie, cheese

## BUILD YOUR OWN TACO \$22/person

Make your own tacos from a selection of traditional mexican accompaniments and condiments.

Choice of 1 Protein: (*extra option \$4/person*)

Pulled Pork

Fried Chicken

BBQ Beef

Grilled Fish

Black Bean Stuffed Peppers (v)

## INTERNATIONAL BUFFET \$25/person

Choice of 1 Protein:

Lamb Jungle Curry

Porchetta

Garlic & Herb Roasted Chicken

Stir-fried Thai Beef

Spanikopita (v)

Choice of 1 Starch:

Dirty Rice

Soba Noodles

Mashed Potato

Roasted Root Vegetable Medley

Moroccan Cous Cous

Choice of 1 Vegetable:

Asian Greens

Caprice Salad

Spiced Pumpkin & Chickpeas

Warm Roasted Cauliflower Salad

Iceberg Wedge

Choice of 1 Sweet:

Fruit Platter

Chocolate Brownie

Carrot Cake

Caramel Slice

# DINNER BUFFET

## \$26 / PERSON

CHOOSE:

1 meats

1 veges

1 salads

1 dessert

## \$36 / PERSON

CHOOSE:

2 meats

2 veges

2 salads

1 desserts

*All meals include dinner rolls and condiments.*

### MEAT

- Rolled Pork Belly with Salsa Verde
- Mustard Roasted Beef Sirloin
- Harissa Baked Chicken
- Vietnamese Lamb Green Curry

### VEGETABLES

- Crispy Garlic and Rosemary Potatoes
- Seasonal Green Vege with Lemon Olive Oil
- Chargrilled Medley of Vegetables with Rosemary and Garlic
- Steamed Aromatic Rice
- Kumara Mash
- Warm Potatoes with Mustard and Watercress

### SALAD

- Spiced Nut Slaw
- Forever Green Salad with Feta Cheese & Coriander Dressing
- Raw Beetroot, Rocket, Goat Cheese, Soya Pumpkin Seeds
- Orzo Pasta, Sundried Potatoes, Parsley, Lemon, Capsicum
- Potato Salad, Chipotle Mayo, Caramelised Onion and Thyme

### DESSERT

- Frozen Chocolate Mousse, Raspberries and Hokey Pokey
- Carrot Cake with Citrus Icing and Cinnamon Cream
- Apple, Orange and Vanilla Crumble with Ice Cream

- TEA and COFFEE extra (\$3/person)**

# CANAPÉS

## \$3.5 per canapé

- Beetroot salad with goats cheese mousse and candied walnuts *v, gf*
- Corn, feta croquette with chipotle mayo *v*
- King fish tartare on squid ink rice cracker *gf*
- Vietnamese rice paper rolls *v, gf*
- Freshly shucked oysters *gf*
- Pulled pork slider chilli mayo asian slaw
- Chicken liver parfait on toasted brioche, date lime chutney
- Crab, avocado, soy mayo roll *gf*
- Seared tuna, chilli lime, coriander glaze, wasabi tobiko *gf*
- Mushroom and truffle vol au vents *v*
- Pork and watercress savoy rolls *gf*
- Tiny venison 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*

# PLATTERS

## \$45 / Platter (serves 4)

**KIWIANA** QTY:

- Sausage Rolls
- Mini Savoury Pies
- Mussel Fritters
- Crudités with Chive Cream
- Smoked Kahawai Whip
- Croustinis, Grilled Pita
- BBQ Lamb Bites

**ASIAN** QTY:

- Vietnamese Rolls
- Popping Prawns
- Miso Fried Chicken
- Salt and Pepper Squid
- Tuna Sashimi
- Duck Spring Rolls
- Pork Steamed Buns

**MEDITERRANEAN** QTY:

- Basil Pesto
- Hummus
- Olives
- Paté
- Date Lime Chutney
- Smoked Salmon
- Selection of Cheeses and Cured Meats
- Fresh Artisan Breads

*Platters are seasonal and will vary depending on time of year.*

# FORK & WALK

*Designed to be eaten while standing and mingling.*

## **\$15 / Item**

- |  |                           |
|--|---------------------------|
| <input type="checkbox"/> <b>Green Vietnamese Curry</b><br>Lamb, eggplant, shaved coconut,<br>curry leaves <i>gf</i>        | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Pressed Pork Belly</b><br>Ginger mash, baby bok choy <i>gf</i>                                 | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Smoked Duck Salad</b><br>Mango, green papaya, noc cham<br>dressing <i>gf</i>                   | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Crispy Beer Battered Fish</b><br>Hand cut fries, jalapeño tartare                              | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Salad of Spring Greens</b><br>Crumbed mozzarella, avocado and<br>basil dressing <i>v</i>       | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Fried Egg Gado Gado</b><br>Spicy peanuts, mung beans, sprouts<br>and spring onion <i>v, gf</i> | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Beef and Black Bean Bami Goreng</b><br>Stir fried vegetables and beef with<br>udon noodles     | QTY: <input type="text"/> |
| <input type="checkbox"/> <b>Southern Fried Chicken</b><br>Chipotle slaw, smoked paprika<br>potatoes <i>gf</i>              | QTY: <input type="text"/> |