

AUCKLANDPRIVATECHEF

CATERING AND EVENTS



ORDER 09 550 3383

Working Lunch Menu

- o Egg, Curry, Mayo, Lettuce
- o Chicken, Brie, Bacon, Rocket
- o Turkey, Cranberry, Watercress
- o Tuna, Grape, Chive Mayo, Baby Spinach
- o Rare Roast Beef, Horseradish, Tomato, Mesclun
- o Smoked Salmon, Cream Cheese, Capers, Red Onion
- o Leg Ham, Smoked Cheddar, Ripe Avocado, Mustard
- o Shredded Chicken bound with Aioli, Spring Onion, Celery, Herbs

Veg options

- o Grilled Eggplant, Sweet Roasted Peppers, Courgette Ribbon, Pesto
- o Avocado, Basil, Roast Tomatoes, Feta, Rocket

Cafe Sandwich \$6.50
Vegetarian \$5.00

- Minimum Order 10 Person
- Gluten free bread + \$2.00
- All sandwiches come on a variety of fresh breads, wraps and croissants.

Morning & Afternoon Tea Menu

- o Apple, Manuka Honey & Cinnamon
- o Tropical Pineapple & Banana
- o Orange & Almond
- o White Chocolate
- o Pesto & Sun Dried Tomato
- o Ham, Rosemary & Cheddar Cheese
- o Gluten Free Banana Bread
- o Mini Croissant

Muffin \$3.50
Mini Croissant \$3.00
Banana Bread \$4.00

- Minimum Order 10 Person

Platters Beautiful & Fresh Cut Fruit

- o Small \$15.00/ approx. 10 person
- o Large \$30.00/ approx. 20 person

Buffet Menu

- o Confit of Crisp Skin Duck Leg Roasted Summer Plums
- o Twice Cooked Pork Belly Five Spice
- o Hawkes Bay Lamb Rump Paprika Smoked
- o Chicken Supreme Stuffed with Wild Mushrooms
- o Harmony Free Range Pork Fillet Curry Spiced
- o Angus Pure Wakanui Scotch Fillet Jus
- o Roasted Terihi Lemon Sultanas, Pine nuts
- o Lemon Zested Market Fish with Ginger
- o Snapper Pan Sealed & Coating with Almonds & Herbs
- o Striploin of Beef Garnished with Peeled & Roasted Garlic
- o Jamaican Jerk Chicken Skewers, Avocado, Corn Salsa
- o Pan Fried Veal Involtini Escalope Rolled with Asparagus, Parmesan & Sage
- o Roast Kingfish dolloped with Salsa Verde
- o Portobellos Stuffed with Onions & Parmesan
- o Roasted Boneless Thigh Chicken rolled with Marjoram

MAINS

\$25 person 2 choices

\$32 person 3 choices

\$38 person 4 choices

- Minimum Order 10 Person

- o Perfect Roast Potatoes with Garlic & Thyme
- o Roasted Mushrooms with Truffle Oil
- o Buttered Baby Red Kumara
- o Greek Salad, No Lettuce Just the Goods
- o Crisp Flat Beans, Chick Peas, Basil & Toasted Sesame
- o Rocket, Almond & Parmesan
- o Salad of Charred Corn, Roma Tomatoes, Coriander & Toasted Pepitas
- o Avocado, Red Onion & Canellini Bean
- o Caramelized Onion, Green Bean & Roasted Peppers
- o Shaved Fennel, Pine Nuts, Tomato & Baby Spinach
- o Auckland Private Chef's Caesar
- o Caramelised Beetroot, Asparagus, & Steamed Bean
- o Courgette Ribbons with Rolled French Chevere Walnuts & Zested Lemon
- o Roasted Eggplant, White Bean, & Flat Bean
- o Quinoa, Marinated Zucchini & Slow Roasted Tomato Salad
- o Roasted Mediterranean Vegetable with torn Basil & Virgin Oil
- o Baby Spinach, Red Onion, Kalamata Olives, Kikorangi Blue

GREENS & SALADS

\$12 person 2 choices

\$18 person 3 choices

\$24 person 4 choices

- Minimum Order 10 Person

*Orders need to be placed 24 hours prior to event . Printed menus . GST excluded on all prices
Delivery & Pick Up Cost from \$30 depending on Greater Auckland location
All breakages and losses of equipment are at a charge to the client*

Canapes

- o Rare Tuna Pastry Cup Dill Aioli
- o Shredded Duck Confit Rice Paper Roll
- o Julienne d'Vegetables, Basil, Mint, Rice Paper Roll
- o Hoisin Meatballs
- o Arancini - Risotto Balls Fried
- o Mini Cheese Quesadilla Plum Relish
- o Seared Scallops on Spoons with Truffled Cauliflower puree
- o Vietnamese Minted Rice Paper Rolls Nam Jim Dipper
- o New Potato Whipped Mascarpone
- o Smoked Salmon, Philly, Salmon Caviar, Capers

\$3.00 per piece

- Minimum Order 10 Pieces
- Additional canapes available on request

Desserts

- o Tiramisu
- o Orange & Poppyseed Cake
- o Fudge Chocolate Brownie
- o Choc Iced Banana Cake
- o Poached Stone Fruit & Honey Comb with Yogurt

\$18 person 1 choices

\$20 person 2 choices

- Minimum Order 20 Person

Styles of Services

- o Cafe Sandwich Selection
- o Location Catered Buffet Lunches
- o Formal Boardroom Cuisine
- o Walk n' Fork Cocktail Parties
- o Bio-Friendly Box lunches

Other Services

- o Professional Serving Staff
- o Boardroom attendants
- o \$25 per hour / person
- o Table Linen
- o Crockery, Cutlery and Glassware Hire
- o Floral center-pieces

Private Chef Catering

Price On Application | Bespoke Menu Consultation with Auckland Private Chef