

Please take
your seat





Entree

King salmon crudo, garlic confit bagna cauda, squid ink tapioca crisps, dill oil, compressed cucumber GF

Prime star beef tataki, pickled shaved baby vegetables, smoked almonds, goma emulsion GF

Pressed free range confit chicken terrine, brown butter crumble, gold mustard brush, shiso tips

Wild mushroom parfait, charred root to stem baby vegetables, white raisin caper vinaigrette VG, GF

Lamb fillet, kale pistachio centre, young carrot puree, pancetta crisp, candied thyme GF

Smoked duck pastrami, medjool date labneh, blood orange jell, peanut crumble GF

Kaipara kumara gnocchi, saffron capsicum pepperonata, black olive gravel, pecorino Romano, micro basil GF

Twice cooked pork belly, fresh apple baby fennel slaw, crackling strips, red pepper emulsion GF

VG Vegetarian GF Gluten Free

Tel: +64(0)4232 6511
Email: events@sscatering.co.nz
Web: www.sscatering.co.nz

Main

Prime beef fillet, Patron Xo shin mantou, cauliflower textures, metaxa jus GF*

12 hour braised and pressed shiraz gin beef, truffle potato mille-feuille, root vegetable crisp, shitake mushroom reduction GF

Berberere spiced compressed pork, confit tomato barley risotto, smoked beetroot labneh GF

Crispy skinned monk fish, salt and vinegar Red Rascal potatoes, tahatai vegetables, shell fish Kawakawa bisque butter GF

Pan seared salmon fillet, king prawn boudin blanc, new season white asparagus, bisque, yuzu spiked emulsion GF

Free range chicken supreme, Manuka smoked brinza, Kaipara kumara pakoda, jus gras GF

Juniper sea salt rubbed Canterbury lamb rump, pommes terrine, IPA macerated lamb shoulder, burnt sage butter GF

Twice baked spaghetti squash soufflé, sautéed baby spinach, maple glazed walnuts, Saporosa balsamic VG

* surcharge applies \$2.00 per guest

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Dessert

Wellington Chocolate Factory chocolate mousse tart, Waireka honey comb mascarpone, Doris plum wafer

Turmeric latte infused panna cotta, Mojo espresso gel, Fortune Favours beer toffee brittle GF

Warm and sticky Medjool date and Rose apple pudding, bourbon dulce de leche reduction, Portuguese baked custard and lava salt muesli crunch

Patron XO cheese cake, beurre noisette crumbs, Doris plum mascarpone, glazed mandarin

Eton Mess - poached summer berries, brown sugar meringue, rosehip whipped butter milk GF

Kaffir lime posset, strawberry emulsion, dark chocolate soil, hazelnut granola clusters GF

Pot-set Valrhona chocolate silk, cranberry cantuccini, pistachio white chocolate pesto, salted caramel popcorn

Can't pick a dessert? Allow our pâtisserie chefs to delight you with an array of their delicious petit treats, all served to your guests in the centre of the table.

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Buffet style menu

This menu is available to be served from a traditional buffet station or as platters served to your table.

Guests are encouraged to pass, share, talk and laugh over a sumptuous feast, all without leaving the table. A relaxed style that allows for wonderful interactions amongst guests.

Minimum of 30 guests



MAINS

Fennel coriander crusted pork scotch, kimchi pears, crackling floss GF

Char-grilled lamb leg, smoked Zany Zeus yoghurt, jou jou crisps GF

Saffron buttermilk marinated free range chicken, pico gallo salsa GF

Aged rib eye beef, porcini lemon thyme butter, Yorkshire puddings

Pan fried catch of the day, sun dried tomato butter, fried caper berries

Swiss chard, baked ricotta roulade, butternut squash puree, miso walnuts VG

SIDES

Roasted root to stem earth vegetables, Moroccan harissa dressing, nut crunch VG, GF

Shaved wombok slaw, kohlrabb, edamame, picked coriander, pear chilli kimchi aioli VG, GF

Charred broccoli, baby beetroot labneh, medjool dates, smoked almonds VG, GF

Roasted potato, shaved Grana Padano, truffle oil, porcini salt VG, GF

Balinese salad, toasted coconut, green bean, crispy shallots, chilli spiked dressing VG, GF

Red miso butter baby potatoes, blistered coriander seeds, fresh torn herbs VG, GF

Toasted brioche Panzanella, manchego, fire roasted capsicum VG

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DESSERT

Plato de queso
Brie, blue vein, cumin seed gouda, whipped
Persian feta with gin pear paste, Branston
Pickle, Verjuice roasted pineapple, grapes,
preserved veges and artisan crackers GF

Decadent Oreo peanut butter tart,
pretzel praline crumb

Baked rhubarb rose trifle, toasted pistachio,
mandarin wafer

Raspberry, white chocolate baked
cheesecake, beurre noisette crumb,
berry coulis

Wellington Chocolate Factory
panna cotta, rum soaked cherries,
coconut wafers GF

Custom menu

Prices vary

Speak to one of our friendly team about designing a custom made menu. Allow your creative juices to flow in a menu session with our head chef to create a menu that's tailored to your specific requirements

Delicious Extras

Our buffet style option is accompanied with:

Artisan bread rolls, Icelandic black lava salt butter

Freshly brewed coffee, traditional and herbal teas and
chocolate pistachio salami

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We are the curators of finesse, from start to finish. Inspired by a love of our craft, beautiful ingredients and innovative food design, our chefs and creative team take time to create unique menus for every event.

Get in touch with us today to arrange your bespoke, complimentary quote.