



0800 VIADUCT • OCEANEAGLE.CO.NZ

Ocean Eagle – Catering

August 2022

Berth 8 Viaduct Harbour, Auckland CBD, Auckland 1010

Staff Numbers depends on the number of Guests
& Charged separately

“Serious food that’s seriously good”

THE GREAT CATERING CO.

Proposed Full Buffet menu A

Finger Food

- BBQ Moroccan Meatballs, Tzatziki
- Club Sandwiches
 - Chicken and tarragon
 - Ham and cheese
 - Egg and cress
- *4 items per person*

Bread

- Artisan Bread Selection with salted butter
- *Gluten Free bread available on request*

- *1 item per person*

Buffet

- Maple cured leg of ham, w/ seeded mustard, homemade chutney (GF)
- Charred chicken w/ tzatziki, preserved lemon (GF)

- Penne Pasta and vegetable salad (V)
- Mixed Leaf salad, balsamic dressing
- Roasted root vegetable, w/ pesto and feta
- Hot Roasted Gourmet potatoes, fresh mint

- *350g protein and 450g salads/sides per person*

Dessert

- Chocolate Brownie Slice (GF)
- Lemon and passionfruit tartlets
- Christmas mince Tartlets (for Xmas Parties)

- *2 items per person*

Menu Price

30pax – 69pax	@ \$73.50 per person + GST
70pax – 99pax	@ \$71.50 per person + GST
100pax +	@ \$66.50 per person + GST

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Proposed Menu B

Finger Food

- BBQ Moroccan Meatballs, Tzatziki
- Chicken and herb pillow sandwich
- Freshly baked croissants
 - W/ ham, cheese & rocket
- Oven baked savouries
 - Mini pies & quiches
- BBQ prawns W/ dipping sauce
- Pork and fennel sausage rolls, tomato chutney
- Thai chicken sausage rolls with sweet chili
- Calamari w/ zingy lemon aioli
- Mussel fritter, lime mayo
- Broccoli, pea and mint fritters with garlic mayo (VE/GF)
- Mushroom and mozzarella arancini, aioli

Dessert

- Assorted macaroons (GF)
- Lemon and passionfruit tartlets
- Salted caramel brownie (GF)
- Cinnamon Koeksisters
- Xmas mince tarts

Menu Price

- 30pax – 100pax + @ \$47.50 per person + GST *7 items per person*
- 30pax – 100pax + @ \$37.00 per person + GST *5 items per person*

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Grazing Platters

Cheese

- Selection of Whitestone cheeses, grapes, fruit paste, roasted nuts lavosh, water crackers and croutes

@ \$170.00 per 10 guests (minimum 30 guests)

Meat

- west coast venison salami, parma ham, cured brisket, chorizo, chicken liver parfait, charred sourdough and croutes, fig chutney, cornichons and pickled onions

@ \$160.00 per 10 guests (minimum 30 guests)

Garden

- cauliflower and gruyere fritters, vegetable crudité, hummus, roast tomato aioli, pesto, slow cooked beetroot, goats cheese, vegetable rice paper rolls, crostini's and falafels

@ \$140.00 each per 10 guests (minimum 30 guests)

Sea

- House hot smoked Manuka salmon, horseradish crème, sourdough croutes

@ \$180.00 each per 10 guests (minimum 30 guests)

Fruit

- A selection of seasonal cut fruits with passionfruit

@ \$90.00 each per 10 guests (minimum 30 guests)

Savoury (Pub)

- A selection of kiwi pies, quiches and sausage rolls

@ \$140.00 each per 10 guests (minimum 30 guests)

Savoury (Asian)

- Salt & Pepper squid, spring rolls, samosa, prawn twisters

@ \$140.00 each per 10 guests (minimum 30 guests)

Afternoon Tea - Sandwich

- Finger sandwich selection, herbed chicken, ham and cheese, egg and cress

@ \$150.00 each per 10 guests (minimum 30 guests)

Afternoon Tea - Sweet

- Sweet slice selection, chocolate, caramel, strawberry

@ \$95.00 each per 10 guests (minimum 30 guests)

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Cost Estimate

We have quoted for 'Food Only' and 'Staff only'.

Staff - Uniformed

Steward @ \$46.50 per hour, minimum of 4 hours

Chef (Senior CDP) @ \$50.00 per hour, minimum of 4 hours



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