

Plated Menus

Kerr & Ladbroke Catering , 2022 - 2023

Plated Menu 1

\$47.00 +gst per person

To begin

Garlic Pistolet

Freshly baked bread roll filled with garlic butter

To follow

18 Hour Braised Beef

*Savoy cabbage, Swiss brown mushroom, bacon lardon,
creamy potato mash, port jus (gf)*

To finish

Salted Caramel Brownie

whipped mascarpone and chocolate soil (gf)

Plated Menu 2

\$59.00 +gst per person

To begin

Freshly baked artisan breads and dips

To follow

Miso and Soy Braised Beef Cheek

Purple kumara mash with roasted sesame slaw & jus (gf)

Table Centre to Share -

*Wilted Asian greens, lime and coriander dressing,
crispy shallot (gf)*

To finish

Eton Mess

*raspberry, hibiscus, pomegranate petit four (gf)
&*

Baileys Chocolate Torte,

hazelnut praline and salted caramel whip (gf)

Plated Menu 3

\$71.50 +gst per person

To begin

Freshly baked artisan breads and dips

To follow

Alternatively served

Lemon and Juniper Brined Chicken Breast (gf,h)
*Dukkah crust, Ras el Hanout pumpkin royal with
romesco sauce and garlic labneh (gf)*

&

Porchini Rubbed Prime Beef Scotch Fillet
*Caramalised onion gratin, enoki mushrooms and a
mustard Jus (gf)*

Table centre to share -

*Steamed seasonal greens with hollandaise and crispy
shallots (gf)*

To finish

Alternatively served

Belgian Chocolate Brownie

*Dark chocolate mousse, salted caramel butterscotch,
Vanilla bean cream*

&

Baby Pavlova

*Raspberry gel, fresh berries, pomegranate, mascarpone
whip, hibiscus (gf)*



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Plated Menu 4

\$93.00 +gst per person

To begin

Volcanic Ciabatta
Garlic and fresh herb mascarpone infused (v)

Entrees

Alternatively served

Hibiscus Cured Salmon (gf)
*Celeriac remoulade, Ora King caviar, chive, chioggia
beetroot*

or

Sous-Vide Pork Belly (gf)
*Palm sugar chilli caramel, mandarin, pickled daikon,
peanut, kaffir lime, peppadew*

To Follow

Alternatively served

Pinot Brined Chicken Breast Coq au Vin
*Candied onion, fried enoki, bacon lardon and purple
kumara (gf)*

or

Prime Beef Eye Fillet (gf)
*Miso butter, Duck fat potato fondant, wakame dust,
caulilini, jus*

Table centre to share -
Market Greens, citrus butter and avocado oil
emulsion (gf)

To finish

Alternatively served

Opera Tiramisu
*Salted hazelnut praline, silver popping sugar, chocolate
haraakeke soil*

or

Citrus Eton Mess (gf)
Saffron lemon curd, pinenut, meringue, vanilla

Sample Degustation Menu

\$150 +gst per person

Ora King Salmon Poke (gf, df)
*avocado, pickled daikon and kimchi, chive and native
New Zealand seaweed, yuzu kosho*

Chicken Soup
French onion dumpling and gruyere gratin, truffle, parsnip

Seared Whangamata Scallops (gf)
karengo, crayfish oil, citrus, curry leaf, celeriac puree

Crispy Pork Hock (gf)
*palm sugar chilli caramel, fresh Thai vegetable salad, red
nam jim*

Karapiro Angus Beef Fillet
*Pohutukawa smoked short rib tortellini, malted parsnip,
beef fat potato fondant with biltong salt, parsnip puree,
spring greens, pickled mushroom, jus*

Warm Tres Leches Cake
*Hibiscus meringue, Local 'Cilantro' cajeta, rhubarb,
beetroot*



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Buffet Menus

Kerr & Ladbroke Catering, 2021-2022

Buffet Menu 1

\$48.00 +gst per person

To begin

Freshly baked artisan breads and dips

To follow

Braised beef bourguignon with mushrooms, onion and bacon, (gf)

Gourmet potatoes with basil pesto (gf)

Golden roasted parsnip and carrot, caramelized onions (gf)

Green peas a la francaise (gf)

Leafy greens, tomato, shallot and sweet balsamic (gf)



Buffet Menu 2

\$58.00 +gst per person

To Begin

Freshly baked artisan breads and dips

To Follow

Creamy French onion chicken, mushroom, bacon, oregano, gruyere (gf)

Garlic and rosemary roasted agria potatoes (gf,df)

Roasted kumara and cauliflower, caramelized onion, rocket, turmeric mayo, dukkah (gf,df)

Snow peas, broccoli, leek, green beans, hollandaise and shallot (gf)

Red and Green cabbage slaw, coriander, spring onion, cucumber, toasted sesame dressing (gf,df)

To Finish – petit fours

Belgian chocolate Baileys torte, salted caramel whip petit four (gf)

Citrus Eton mess, saffron lemon curd, pinenut, vanilla mascarpone petit four (gf)



Buffet Menu 3

\$69.00 +gst per person

To begin

Freshly baked artisan breads and dips

To follow

Basque Chicken, tomato, lemon, butter beans and sweet leeks (gf,df,nf,h)

Bourbon and Maple Glazed Ham, relish, mustard mayo, apple sauce

Seasonal greens, hollandaise and fried shallot (gf)
(beans, asparagus, broccoli, pak choy, choy sum – mix depending on seasonal availability)

Golden roasted parsnip and carrot, chipotle, honey and balsamic vinaigrette (gf,df)

Gourmet potato medley, Mustard aioli & sea salt (gf)

Crispy iceberg, parmesan, puffed quinoa, chive, sunflower seed, garlic ranch (gf)

To Finish - Petit Fours

Raspberry Ambrosia Cup, berry gel, marshmallow, meringue (gf,nf)

Mediterranean orange cake with saffron lemon curd and whipped mascarpone (gf,h,v)

Chocolate thimble, chocolate mousse, roasted white chocolate soil (gf,nf,h,v)



Buffet Menu 4

\$97.00 +gst per person

To begin

Freshly baked artisan breads and dips



To follow

Honey and bourbon glazed Champagne ham (gf,df)

Porcini rubbed prime beef fillet, sauce au poivre (gf,df)

Sesame miso baked king salmon (gf,df)

Roasted kumara and cauliflower, caramelized onion, wilted greens, dukkah (gf,df)

Chipotle roasted carrots and sunflower seeds, honey, and smoked paprika (gf)

New season asparagus and courgette, hollandaise, pink pepper (gf,v,nf,h)

Duck fat Agria potato, truffle sea salt (gf,nf)

Ras el Hanout Israeli cous cous, halloumi, roasted grape, almond, pomegranate, preserved lemon(h,v)

Heirloom tomato panzanella, buffalo mozzarella, rocket, basil, balsamic (gf,nf,v,h)

To Finish – Petit Fours

White chocolate truffle, mango mousse centre, coconut (gf,h,v)

Little Lemon and mandarin meringue pie

Strawberry and elderflower ambrosia, coconut yoghurt (gf)

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Canape Menu

\$5.45 +gst per person, per item

or add three to your menu package for \$15.00, four for \$19, five for \$24 +gst *

Mini Reuben sandwich, turkish pide, pastrami, pickles, mustard

Rare beef bruchetta, beetroot relish and horseradish

Lamb and Horopito palmier w caramalised onion jam

Moroccan lamb kofta, harissa and citrus labneh (gf)

Korean sesame kogi fried chicken (gf)

Yellow curry chicken filo tartlet (df)

Ponzu chicken rice paper roll (gf)

Pork belly skewer, palm sugar chilli caramel and cashew (gf, df)

Pork, prawn and chive dumpling, sesame and ginger dipping sauce (df - vegetarian or chicken option available)

Ika Mata- island style raw fish cups (gf,df)

Smoked Kahawai Croquette, Black garlic aioli (gf)

Coconut Prawn Nobashi, kikoman soy

Smoked salmon blini, citrus dill cream cheese, caviar

French Chevre, walnut & quince filo, poppy seed (v)

Satay tofu skewer, coriander and cashew (vegan,gf)

Mushroom parfait vol au vont with port wine jelly (v)

\$6.90 +gst per person, per item

or add three to your menu package for \$19, four for \$24 five for \$29 +gst *

Venison and blue cheese sausage roll, quince ketchup

Spiced Duck and hoisin spring roll, plum sauce (df)

Peking duck wonton cups, cucumber, spring onion, hoisin, sesame, miso mayo



Prosciutto and brie bruschetta, red pepper jelly

Hibiscus cured king salmon, crostini, tomato gel, crème fraiche, keta

Tuna poke cup, kimchee, NZ wakame, cucumber, fermented chilli (gf,df)

Blue swimmer crab and sweetcorn empanada, curry mayo, coriander

Smoked salmon cometto, salmon caviar

Tomato arancini with smoked gouda, and sweet basil aioli (gf,v)

Potato and herb rosti, tomato kasundi, vegan cream cheese, quinoa (gf, vegan)

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Cheese Platters

\$9.50+gst per person served as shared table centre platters

or \$7.50+gst per person displayed on side table

NZ Aged brie, cumin seed gouda, creamy blue, selection of nuts

Quince paste, cheeseboard crackers, rice crackers (gf) & grapes



Antipasto Platters

\$13.50+gst per person served as shared table centre platters

or \$11.50+gst per person displayed on side table

A selection of shaved ham, pepperoni salami, smoked chicken breast, with marinated olives, garlic hummus, grapes, basil pesto & Danish blue, Aged Brie and cumin seed gouda & quince jelly all accompanied with baskets of a selection of cheese and rice crackers (gf) & loaves of fresh cut bread

Supper

\$6.90+gst per item per person

Steak and cheesy potato mini pies

Moroccan Lamb & vegetable harissa tarts

Margarita naan pizza w basil, mozzarella, napoli sauce (v)

Chicken and bacon sausage rolls

Traditional Bacon & egg slice

Angus beef slider, swiss cheese, McClure pickle, burger sauce

(\$8.95+gst for this menu selection)



Walk n Fork, Grazing Tables, Banquet Style Menus...

Above are only a sample of our wide range of packages and menu options. Our experienced function coordinators and executive chefs are most happy to spend time to design, with your thoughts in mind, a menu to suit your budget & timeline, be it a plated menu, delicious buffet, or a menu designed just for you. Sample menus are examples of recently enjoyed catering – all able to be personalised to suit your culture, theme or event style.

Contact our team today –

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