

Kerr & Ladbrook Catering, 2023

# Cocktail Style Menu

This is an elegant option for a Cocktail Style celebration where you and your guests can make the most of mix & mingling through the event. We require a minimum spend of \$67.50 + gst per person to ensure your guests are well catered for during the evening. We suggest beginning with a few canapes, walk n fork to follow and cheese or dessert to finish.



## Buffet, Plated, Farm to Table Experiences, Banquet Style & more

In the following pages we have outline a small sample of our wide range of 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 event requirements, theme, style & timeline, be

it a plated menu, delicious buffet, or a menu designed just for you. Bimonthly our chefs will

review pricing and seasonal availability of products.

Contact our team today –

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Website: [www.kerrandladbrook.co.nz](http://www.kerrandladbrook.co.nz)

**Kerr & Ladbrook**

CATERING BY DESIGN

Terms and Conditions apply to all menu packages

# Platter Menu

## Canapes

\$6.00+gst per person, per choice

Tray served to your guests on arrival.

Beef cheek croquette, truffle aioli (gf df nf h)

Thai beef spring roll, peanut, chilli dressing (df h)

Beef carpaccio, with beetroot relish, and pickled red onion (gf df h)

Duck breast, orange glaze, on crostini, with crème fraiche (nf h)

K&L fried chicken, buffalo sauce (gf df nf h)

Chicken parfait cornetto cone with port wine, cornichon (nf)

Chicken chive dumpling, ponzu sauce

Moroccan lamb filo, tzatziki yoghurt (nf h)

Mini sheppard pie, mash (nf h)

Lamb kebab, kofta, garlic yoghurt (nf h)

Pork belly, apple glaze, jerk seasoning (gf df)

Herby pork pastilla, spiced plum

Prosciutto, brie, blackberry, crostini (nf)

Prawn mousse, chive, rice wafer (gf nf)

Smoked salmon, dill cream cheese whip, rye bruschetta

Gin cured salmon, cucumber, lemon tonic gel (gf df nf)

Smoked Kahawai vol au vent, white sauce and parsley (nf h)

Beetroot, candied walnut, feta, tartlet (v)

Soy mushroom, miso mash, nori crumb (df vegan gf)

## Chefs Canapes

\$18.00+gst per person package

Beef carpaccio, beetroot relish, and pickled red onion (gf df h)

Chicken chive dumpling, ponzu sauce

Prosciutto, brie, blackberry, crostini (nf)

Soy mushroom, miso mash, nori crumb (gf df v)



## Premium Canapes

\$7.00+gst per person, per choice

Beef tartare, brioche, soy mayo, caper (nf h)

Lamb loin skewer & mint, pea sauce (gf df h)

Pulled pork hock tortellini, soy ginger sauce (df nf)

Chicken satay skewers, satay sauce, sesame seeds (h)

Potato herb rosti, semi dried tomato, crème fraiche pesto (gf v)

# Walk & Fork Options

Minimum 3x dishes required; alternative options available on request, we would love to theme the menu to your event. We can also work with you, your venue and your event décor supplier to theme the stations to suit if you wish

\$16.50 + gst per person, per menu selection

## Lamb & Beef

Lamb kofta, tomato sauce, thickened yoghurt,  
black pepper

Beef cheek, red peppers, onion, spinach, mash (gf nf)

Sirloin beef, herb crumb, green sauce,  
potato anna (gf h)

Beef croquette, mustard roasted potatoes, jus (gf h  
df)

## Chicken & Pork

Fried Chicken, Buffalo sauce, mac and cheese

Chicken thigh, enoki mushroom, creamy mushroom  
sauce, herb crumb (gf nf)

Pork belly, apple Glaze, rustic slaw, chipotle gel, jerk  
spice (gf df)

Pork and cabbage dumpling, crispy shallots, coriander

Pork Bao Bun, Cabbage Slaw, Coriander, Kim Chi,  
Cucumber, Honey Soy Dressing (nf)

## Seafood

Prawn cocktail, prawn, baby cos, thousand island  
dressing (df gf)

Fish bites, warm tartare sauce, caper, potato chips

## Vegetarian

Chana masala chole, cardamon rice, roti (v)

Potato gnocchi, cream sauce, parmesan, truffle paste  
(gf v)

Beetroot plum, popper, goat cheese, leafy greens (nf)

## Chefs Suggested Walk n Fork

\$47.50 +gst per person package

Sirloin beef, herb crumb, green sauce,  
potato anna (gf h)

Pork belly, apple Glaze, rustic slaw, chipotle gel, jerk  
spice (gf df)

Chana masala chole, cardamon rice, roti (v)

## Premium Options

\$19.50+gst per person, per choice

Duck, cos and daikon salad, blackberry vinaigrette (gf  
df h nf)

Braised lamb shoulder, onion, baby gourmet potato,  
micro greens (gf df nf)

Lamb loin, sesame seeds, walnuts, soy mayo, endive  
leaves

Miso glazed salmon, fennel and herb salad, black garlic  
mayo (df)

Duck, cos and daikon salad, blackberry vinaigrette (gf  
df h nf)

Oyster bar - Fresh oysters, shallot, lemon, chardonnay  
vinegar, parsley (gf df) \$POA

## Petite Four Desserts

\$4.00 +gst per person, per choice

Can be tray served or presented on a dessert

Mini apple crumble tart with vanilla cream

Crème caramel shot, toasted coconut shards (gf)

Peach eton mess, peach compote, meringue,  
mascarpone cream

Apple cake, butterscotch cream sauce, apple chip

Mini churros, cinnamon sugar, choc sauce

Choc mousse cup hazelnut praline (gf v)

Mixed berry, meringue, tartlet

Orange almond cake, candied orange slice, crème  
patisserie (gf)

Hawaiian guava cake, strawberry, guava gel

Coffee set cream, almond praline, cocoa nib biscotti



## Supper

\$5.50 +gst per item per person

Creamy chicken and crumble tart (nf h)

Mushroom and parmesan arancini, aioli (gf v nf)

Smoked pumpkin, goat cheese arancini,  
zesty mayo (gf nf v h)

Sausage rolls, sesame seeds, tomato ketchup

K&L steak and cheese potato top (h)

K&L mince and cheese savoury (h)

## Cheeseboards

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

Blue, brie, gouda, grapes, quince paste, rice crackers,  
artisan crackers (h, v)



## Antipasto Platters

\$18.80+gst per person displayed on a side table or  
served table centre. Great option to be served on  
arrival or later in the evening.

Ham, salami, chicken, blue, brie, grapes, hummus,  
pesto, cornichon, olives, artisan bread, crackers, rice  
crackers

## Premium Supper

All items priced per person + gst

Pulled pork slider, cheese, pickles (nf) - \$10.50

Mini pork taco, sriracha mayonnaise, lettuce, cheese  
(nf) - \$12.00

Mini chicken taco, guacamole, tomato, salsa (df nf) -  
\$12.00

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