

***All prices include GST***

***Culinary Lane Outcatering Menu***

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*Outcatering right here in Silverdale. Simply place your order on my email & I will deliver to your door on the required date and time.*

*All items are served on my platters & serving dishes & hot items will require reheating by the client.*

*All items are made fresh on premise and I use only the best ingredients. Where possible all produces are made from scratch.*

*Delivery charge is $15 to anywhere in Silverdale, Orewa, Hatfields, Red Beach and Whangaparaoa. I will deliver to other parts of Rodney, North Shore & over the harbour bridge but please ask for a delivery cost.*

*Culinary Lane’s outcatering is subject to availability and payment is to be made upon delivery by direct debit.*

***Canapes $4.90 per item (minimum order 10 of one type)***

***Cold Canapes***

* *House maple smoked salmon* *fillet on crisp crostini w- spiced avocado & prawn mayonnaise*
* *Tequila sugar-cured salmon fillet on crisp crostini w- spiced avocado & prawn mayonnaise*
* *Rare seared yellow fin tuna tataki with house pickled ginger, wasabi crème fraiche, sticky soya & crisp won ton*
* *House smoked chicken & cream cheese on Whitestone brie on crostini*
* *Zatar seared lamb on Puhoi blue, mango relish & crostini*
* *Slow braised beef brisket, Kikorangi blue, roasted cherry tomato & fig chutney*
* *Crisp focaccia w- olive tapenade, slow roasted cherry tomato & goats’ cheese (V)*
* *Chicken liver pate on crostini & onion jam*
* *Marinated poached prawn tail w- cocktail sauce*
* *Sweet corn & potato fritters topped w- house marinated mussels & lemon mayonnaise*
* *Red wine roasted pear wrapped in Parma ham, walnut & chevres goat’s cheese*
* *Sweet Petit Fours (please see sweet slices for choices) $5.50 x 4 pieces*

***Hot Canapes***

* *Dukkah spiced Moroccan marinated eye fillet of beef skewers w- tzatziki*
* *Thai marinated chicken skewers w- spiced peanut sauce*
* *Chicken, scallop & Parma ham Ballantine w- mango relish*
* *Duck confit, caramelized onion, roasted vine ripened tomato & chèvres goats cheese tart*
* *Mozzarella, basil, caramelized onion & roasted tomato tart, reduced balsamic (V)*
* *Mushroom, butternut pumpkin & parmesan arancini w- dipping sauce (V)*
* *Tomato, spinach & parmesan arancini w- dipping sauce (V)*
* *Seared Thai fish & prawn cakes w- a spiced coconut sauce*
* *Mini bacon, onion, fresh herb & cheddar quiche*
* *Mini spinach, caramelized onion a feta quiche*
* *Mini chicken, leek & thyme pies*
* *Beef, caramelized onion & rosemary pies*
* *House smoked fish & prawn w- mornay sauce in filo pastry*

***Sliders $5.90 per item (minimum order 6 of one type)***

* ***Five spice slow roasted pork belly*** *w- Asian slaw & sweet chili mayonnaise*
* ***Honey glazed ham*** *w- slow roasted tomato, caramelized onion, baby spinach & house made Branston pickle*
* ***Oven roasted chicken breast*** *w- rocket, egg, cucumber ribbons & mayonnaise*
* ***House marinated roasted vegetables****, cheddar cheese, tomato & fresh herb cream cheese*
* ***Roasted field mushroom, seared halloumi****, caramelized onion, balsamic beetroot & tomato relish*

***Club Sandwiches $9.90 per 4 triangles***

***(minimum order 6 of 1 type)***

* ***Roasted chicken*** *& fresh herb mayonnaise, cheddar, cucumber ribbons & cos lettuce*
* ***Egg mayonnaise*** *w- tomato, cucumber, cheddar & alfalfa sprouts (V)*
* ***Honey glazed ham****, cheddar, tomato, rocket & wholegrain mustard mayonnaise*
* ***Tuna mayonnaise****, herby cream cheese, cucumber & baby spinach*
* ***Breakfast.*** *Bacon, egg omelette, roasted chorizo, tomato & mayonnaise*

***Large Wraps $16.50 cut into 6 pieces***

***(minimum order 4 of 1 type)***

* ***Veggie:****Roast Italian vegetables, baby spinach, caramelized onion, balsamic beetroot, herby cream cheese, tomato relish in soft flour tortilla wrap.*
* *​****Tuna****: Tuna, quinoa, Asian slaw, sprouts, lemon & herb mayo in soft flour tortilla wrap*
* *​****Chicken Caesar:****Free range Chicken, bacon, egg, parmesan & cos lettuce* *in soft flour tortilla wrap.*
* ***Breakfast wrap:*** *Crispy bacon, chorizo sausage, egg omelette, tomato, roasted field mushroom, baby spinach, tomato relish & mayonnaise*

***Culinary Lane Platters (minimum order of 10 per platter)***

* ***Antipasto Platter ($19.50) per head)***

*Cured & sliced meats, Moroccan spiced chicken skewers, marinated Kalamata olives & semi dried tomatoes, house marinated and grilled vegetables, Danish feta and Puhoi brie, artichokes, dipping sauces, chutneys & artisan breads.*

* ***New Zealand Cheese Platter ($18.50 per head)***

*Kikorangi blue, Puhoi double cream brie & vintage aged cheddar w- roasted pears, grapes, dried fruit & nuts, housemade fig chutney, fresh artisan breads and falwasser crackers.*

* ***Fresh Fruit Platter ($15.50 per head)*** *seasonal availability*

*Pineapple, rock melon, honeydew melon, watermelon, oranges, kiwifruit, seasonal fruits, grapes, mixed berries & natural yoghurt*

* ***Bread & Crudities Platter ($14.50 per head****)*

*Freshly baked artisan breads w- a selection of dipping sauces & fresh vegetable crudities w- herb cream cheese*

***Sweet Slices $5.90 per slice (minimum order 10 of 1 type)***

***These can be cut into 4 & garnished as petit fours for no extra cost***

* *Double chocolate brownie*
* *Lemon slice*
* *Caramel & macadamia slice*
* *Louise slice*
* *Mixed berry custard slice*
* *Bakewell almond slice*
* *Plum, apple & rhubarb crumble slice*
* *Carrot cake w- cream cheese icing & walnuts*

***Protein Dinner trays $21.90 per portion (minimum of 8)***

* *Honey & orange glazed champagne ham (300gm per person) w- condiments & artisan bread rolls*
* *Beef lasagne*
* *Vegetable lasagne*
* *Green Thai chicken curry w- basmati rice*
* *Moroccan roasted whole chicken & stuffing w – red wine thyme jus*
* *House smoked terakihi, prawn, crisp pastry base, potato mash & cheese pie*
* *House maple smoked South Island salmon fillet (160gm) w- assorted sauces*
* *Italian beef meatballs w- a tomato & fresh herb sauce (parmesan)*
* *Classic chicken chasseur casserole*
* *Triple cooked crispy five spice pork belly w- crackling & apple rosemary jus*
* *Braised beef brisket w- caramelized onion & field mushroom w- beef jus*
* *5-hour slow braised Moroccan lamb shoulder w- lamb jus*
* *Oven roasted mustard & herb crusted* ***whole sirloin*** *(200gm per portion) w- balsamic roasted garlic jus or* ***whole Eye Fillet of Beef*** *(160gm per portion)*

***On the Side $9.50 per portion (minimum of 8)***

* *Potato gratin*
* *Cauliflower cheese*
* *Roasted vegetables: Carrots, beetroot, parsnip & pumpkin*
* *Coconut & coriander basmati rice*
* *Steamed greens: Broccoli, green beans, shanghai bok choy & courgettes*
* *Creamed mixed forest mushroom, garlic & thyme ragout*
* *Roasted potatoes & sweet potato*
* *Buttered baby potatoes finished w- garlic butter & fresh mint*
* *Creamy parmesan & chive potato mash*

***Gourmet Salads $9.50 per portion (minimum order of 8)***

***Add 100gms of free-range grilled chicken $5.00 per portion***

* ***Moroccan Cous Cous Salad*** *w- Spanish onion, garlic, raisins, red peppers, Kalamata olives, sundried tomatoes, fresh coriander, roasted almonds, olive oil & housemade Moroccan spice*
* ***Baby Potato Salad*** *w- crispy bacon, Spanish onion, gherkins, capers, boiled egg, Italian parsley, lemon, Dijon mustard & fresh mayonnaise*
* ***Fresh Slaw*** *w- shredded red & green cabbage, coriander, mango, Spanish onion, carrot & creamy fresh herb mayonnaise*
* ***Thai Noodle Salad*** *w- bok choy, red peppers, spring onion, bean sprouts, cherry tomatoes, button mushrooms, coriander & Vietnamese dressing*
* ***Brown Rice Salad*** *w- roasted broccoli, cauliflower, capsicum, red onion, button mushrooms & almonds, sweet soya dressing*
* ***Roasted Italian Vegetable Salad*** *w- red quinoa, eggplant, capsicum, field mushroom, courgette, red onion, fresh basil & balsamic dressing*
* ***Mixed Leaf Salad*** *w- baby leaves, cherry tomatoes, spring onions, cucumber, sprouts, red peppers, carrot & mustard honey dressing*

***Desserts $14.50 per portion (minimum of 8)***

*(All served with caramel disks and jewels)*

* ***Bitter-sweet chocolate, hazelnut & praline tart*** *w- cream Chantilly & raspberry coulis*
* ***Classic glazed lemon tart*** *w- crème anglaise & mixed berry compote*
* ***Caramelised apple and frangipane tart*** *w creme Anglaise & blueberry compote*
* ***Individual apple tart tatin*** *w-cream Chantilly & salted butterscotch sauce*

*(requires reheating)*

* ***Roasted Pear & Almond Pithivier****: Caramelized pear & almond frangipane, oven baked in flaky pastry served w- crème anglaise & vanilla bean ice cream (requires reheating)*
* ***Individual Hot Bread & Butter Pudding****: Croissants, spiced apple & Cointreau served w- fresh vanilla bean custard & cream Chantilly (requires reheating)*