

CULINARY LANE

PRIVATE CHEF & CATERING BY MARK LANE



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 \$4.50 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 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 & feta quiche*
- *Mini chicken, mushroom & thyme pies*
- *Beef, caramelized onion & rosemary pies*
- *House smoked fish & prawn w- mornay sauce in filo pastry*

Sliders \$5.50 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 \$15.00 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 (\$18.50) 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 (\$17.50 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 (\$13.50 per head) seasonal availability**
Pineapple, rock melon, honeydew melon, watermelon, oranges, kiwifruit, seasonal fruits, grapes, mixed berries & natural yoghurt
- **Bread & Crudities Platter (\$13.50 per head)**
Freshly baked artisan breads w- a selection of dipping sauces & fresh vegetable crudities w- herb cream cheese

Sweet Slices \$5.50 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 \$19.50 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, calamari, potato mash & cheese pie
- 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

On the Side \$8.50 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 \$8.50 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 \$13.50 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)