

CULINARY LANE

PRIVATE CHEF & CATERING BY MARK LANE



DINNER PARTIES AT HOME

Take the stress away from cooking & hosting your own dinner party. The ultimate dinner experience for you & your guests. You will have a top-quality restaurant experience in the comfort of your own home, no parking or taxi, no crowds, no restaurant noise & wear what you want!

Chef, Mark Lane, will personally do all the prep work for the meal at his own "A" Grade Council Certified premise and 1½ - 2 hours before the guests arrive, Mark will come to your home, set the table with all his own settings, cook & serve you a meal to remember on his own crockery and equipment & leave everything as clean as when he arrived.

You provide your own drinks & glasses. Mark can help with wine recommendations for each course if required. Choose from over 40 different menu choices.

All prices include GST

\$160 per head (5 course) 6-8 guests

\$145 per head (5course) 9-18 guests

\$110 per head (3 course) 12-40 guests (any 1 of each entrée, main, dessert)

Groups of 14 & over require one other staff member paid by the client at \$35.00 per hour (4 hours)

Please see the choice of menus below, or maybe you have a favourite dish you would like Mark to prepare. Mark can tailor any menu item based on dietary requirements, including vegetarian, vegan, gluten free & any allergies. Please make the request at the time of your enquiry.

Payment is required on the day of your dinner. Mark services Rodney & the North Shore, requests over the Harbour Bridge may incur a travel cost. **Please email culinarylane@gmail.com or Ph 022 400 3001 if you require any further information or for reservations.**

Culinary Lane Seasonal Menu

To Start (please choose one item only)

Amuse Bouche (small tasting course) chef's choice, Highly Recommended

Homemade fresh herb bread filled w- cream cheese & served w- tomato jam

Crisp garlic and mozzarella Ciabatta.

Entrees (please choose one item only)

Cold

Rare seared Yellow Fin tuna tataki & crisp won ton stack w- wasabi crème fraiche, house pickled ginger, nashi pear, crisp coriander & sticky soya glaze

Niçoise salad of house maple smoked salmon fillet, prawns & mussels, green beans, kumara fondant, vine ripen tomato, soft egg, Italian parsley & Kalamata olives w- a lemon & caper mayonnaise

Tequila & sugar-cured salmon tower w- spiced avocado, prawn mayonnaise, Thai fish dumpling, coriander & citrus honey dressing

Baked tartlet of duck confit, chèvre goats' cheese & slow roasted vine ripened tomatoes w- a watercress & nectarine salad, rhubarb marmalade (warm)

Crispy confit of duck leg on a fresh slaw, mango, watercress & peanut w- a palm sugar, tamarind & soya dressing (warm)

Hot

Surf & Turf: Braised sticky beef cheek & seared jumbo prawn in sweet chili, garlic butter & roasted sweet corn, crispy leeks.

Prawn, calamari, snapper & tomato Laksa w- Asian vegetables, soba noodles & fish pot sticker dumpling

Pan seared snapper fillet w- a prawn fritter, sautéed Asian vegetables, sweet soya beurre blanc

Field mushroom, butternut pumpkin and fava bean risotto topped w- pan seared snapper fillet, shaved Parmigiano Reggiano & white truffle oil

Baby spinach, tomato & asparagus risotto topped w- roasted fresh herb crusted lamb loin & crisp parmesan wafers

Oven roasted chicken & scallop Ballantine served w- ginger roasted pumpkin puree, wilted baby spinach & sweet soya beurre blanc

Thai fish cakes of Terakihi, prawns, lemongrass, coriander & ginger on aubergine caviar, twice cooked tomato, spicy coconut sauce

Crispy five spice duck leg confit on ginger roasted pumpkin, sweet cherry sauce & crispy potato chips

Main Event (please choose one item only)

Oven roasted eye fillet of beef wrapped in pancetta w- a potato & spring onion rosti, roasted field mushrooms & a port wine thyme jus (served medium-rare)

Oven roasted eye fillet of beef w- triple cooked pomme fritte, slow roasted baby onions, tomatoes & mushrooms w- sauce béarnaise, red wine jus & crisp prosciutto ham (medium-rare)

Slow braised beef cheeks on potato & pancetta rosti, roasted mushroom medley & sweet oxtail jus

Beef Wellington: Oven roasted Angus eye fillet w- chicken liver parfait, duxelle & puff pastry, served w- bacon mashed potato, cauliflower mousse, caramelized onion jus (served medium-rare)

Trio of NZ beef. 5-hour slow braised beef cheek, triple cooked panko crumbed Wagyu beef brisket, eye fillet roulade w- potato gratin, vegetable tian, redwine jus.

Triple cooked crispy pork belly on sweet potato mash, creamed baby spinach, red wine rosemary reduction & crackling

Fig & honey roasted Parma wrapped chicken breast & leg on a goat's cheese, caramelized onion & potato tart w- roasted garlic jus

Pan roasted snapper fillet crusted w- prawn and crab on a smoked fish hash cake, sesame bok choy & sweet soya beurre blanc

Pan seared salmon fillet & prawns on a crisp coriander risotto cake, grilled peppers & bok choy, a sweetcorn, garlic butter & sweet chili sauce

Trio of Canterbury lamb: Braised Moroccan lamb crepinette, lamb shank & caramelized onion Tart Tatin, Dukkha & mustard crusted lamb loin w- vegetable tian & potato gratin

Pan roasted tomato & parmesan crusted snapper on smoked fish branade, a warm niçoise salad, roasted capsicum salsa

Roasted chicken breast w- a bacon a sage crust on a potato soufflé, butternut pumpkin mousse & a Madeira cream jus

Crispy seared duck breast & duck leg confit on sautéed Asian vegetables, Kumara rosti & sweet soya beurre blanc

Porcini Roasted venison Denver leg on a savoury potato cake, braised red cabbage & apple, sweet oxtail jus

Dessert (please choose one item only)

Caramelized Praline & Vanilla Crème Brulee: Served w- strawberry compote & mini yoyo

Glazed Tart Citron: A classic lemon tart served w- vanilla bean ice cream, fresh raspberries & crème fraîche

White & Dark Chocolate Box: White & dark chocolate mousse flavoured w- Baileys, crisp chocolate, mixed berry compote & custard cream

Baked Bombe Alaska: Genoese sponge, vanilla bean ice cream, baileys liquor & gratinated Italian meringue w- raspberry compote & salted butterscotch sauce **(requires freezer space)**

Vanilla Creamed Tapioca & Poached Fruits: Served w- warm Italian fruit cake & sweet mascarpone

Individual Rhubarb & Vanilla Bean Cheesecake: A cold set cheesecake served w- a mixed berry compote & cream

Individual Hot Bread & Butter Pudding: Croissants, spiced apple & Cointreau served w- raspberry & white chocolate ice cream, cream Chantilly (hot)

Banana & Fudge Filo Parcels: Caramelized banana & homemade fudge oven baked in filo w- vanilla bean ice cream & butterscotch crème Anglaise (hot)

Roasted Pear & Almond Pithivier: Caramelized pear & almond frangipani, oven baked in flaky pastry served w- nougatine glace & crème Anglaise (hot)

Apple & Peach Tart Tatin: Served w- vanilla bean ice cream & peach anglaise (hot)

Hot Plum, Caramelized Apple & Almond Tart: Crisp sweet pastry w- caramelized apple & almond frangipane served w- poached Black Doris plums, vanilla bean ice cream & cinnamon crème anglaise (warm)

To Finish (please choose one item only)

***Puhoi Cheese Platter:** Matakana blue, Te Muri triple cream brie & aged cheddar w- grapes, dried fruit & nuts, housemade fig chutney, biscotti, falwasser crackers.*

Homemade sweet treats