

# Plated Menus

Kerr & Ladbroke Catering , 2021 - 2022

## Plated Menu 1

\$43.00 +gst per person

### To begin

Freshly baked bread roll  
*with garlic butter*

### To follow

Daube of beef bourguignon (gf)  
*savoy colcannon mash, swiss brown mushroom,  
bacon lardon, port jus*

### To finish

Belgian chocolate torte (gf)  
*hazelnut praline and salted caramel whip petit four*

## Plated Menu 2

\$54.00 +gst per person

### To begin

Freshly baked artisan breads and dips

### To follow

Pecan smoked beef cheek (gf)  
*truffled agria mash, bacon, charred leek, jus*

Table centre to share  
green peas a la francaise (gf, v)

### To finish

Eton mess (gf)  
*raspberry, hibiscus, pomegranate petit four  
&  
Belgian chocolate torte (gf)  
hazelnut praline and salted caramel whip petit four*

## Plated Menu 3

\$65.00 +gst per person

### To begin

Freshly baked artisan breads and dips

### To follow

Alternatively served

Clover Honey and Thyme Brined Chicken Breast (gf)  
*Porcini, Meyer gouda, white polenta, broccolini, sorrel  
or*

Charcoal Prime Beef Eye Fillet (gf)  
*Smokey aubergine caviar, baby beetroot, red wine sauce,  
peppercorn, parsley*

Table centre to share -  
roasted Underground Vegetables, sage and quince  
glaze (gf, df)

### To finish

Alternatively served

Belgian Chocolate Brownie  
*Dark chocolate mousse, salted caramel butterscotch,  
Vanilla bean cream*

&

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



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## Plated Menu 4

\$85.00 +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 (gf)  
*Candied onion, fried enoki, purple kumara, bacon lardon*  
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  
harakeke soil*

or

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

## 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

\$43.00 +gst per person

### To begin

Fresh artisan breads and dip

### To follow

Braised beef bourguignon (gf)

Gourmet potatoes with basil pesto (gf)

Roasted underground vegetables, caramelized onions  
(gf, df)

Green peas a la francaise (gf)

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



## Buffet Menu 2

\$54.00 +gst per person

### To Begin

Fresh artisan breads and dips

### To Follow

Thai yellow chicken curry with coconut, aubergine and  
snow peas (gf, df)

Fragrant jasmine rice (gf, df)

Roasted cauliflower and kumara, turmeric & peanut  
satay (gf, df)

Grilled courgette and green beans laoganma (gf, df)

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

### To Finish – petit fours

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

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



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## Buffet Menu 3

\$65.00 +gst per person

### To begin

Fresh artisan breads and dip

### To follow

Charcoal rubbed prime beef eye fillet, chimichurri (gf,df)

Basque chicken thigh, sweet tomato piperade, artichoke, lemon, olive (gf, df)

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

Roasted underground winter vegetables, thyme and quince glaze (gf, df)

Gourmet potato medley, garlic and fresh herb butter, olive oil and sea salt (gf)

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

### To Finish - Petit Fours

Tiramisu, hokey pokey, chocolate soil (nf,v)

Chocolate thimble, chocolate mousse, roasted chocolate (gf)

Baby pavlova, raspberry gel, hibiscus, mascarpone, pomegranate (gf)



## Buffet Menu 4

\$89.00 +gst per person

### To begin

Volcanic Ciabatta

*Garlic and fresh herb mascarpone infused (v)*



### 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, macadamia, honey, smoked paprika (gf)

New season asparagus and courgette, hollandaise, feta, pink pepper (gf)

Duck fat Agria potato, truffle sea salt (gf)

Ras el Hanout Israeli cous cous, halloumi, roasted grape, almond, pomegranate, preserved lemon

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

### To Finish – Petit Fours

White chocolate truffle, dark chocolate centre, hazelnut praline (gf)

Little Lemon and mandarin meringue pie

Strawberry and elderflower ambrosia, coconut yoghurt (gf)

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# Canape Menu

\$5 +gst per person, per item

or add three to your menu package for \$13.50, four for \$16, five for \$18 +gst \*

Mini reuben sandwich, rye, pastrami, pickles, mustard

Rare beef, potato rosti, beetroot, horseradish (gf,df)

Shepard's pie vol au vent

Moroccan lamb kofta, harissa and citrus labneh (gf)



Korean sesame kogi fried chicken (gf)

Yellow curry chicken filo tartlet (df)

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

Pork, prawn and chive dumpling, sesame ginger dipping sauce (df)

Ika mata- island style raw fish (gf,df)

Smoked kahawai croquette, black garlic aioli

Potato herb rosti with heirloom tomato & chimichurri (gf, vegan)

French chevre, walnut and quince filo, poppy seed (v)

\$6.5 +gst per person, per item

or add three to your menu package for \$18, four for \$23 five for \$28 +gst \*

Cold smoked beef fillet on crispy tendon, wakame, chive, caviar (gf,df)

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

Parmesan crusted veal loin, kimchee ketchup, kewpie mayo

Venison and blue cheese sausage roll, quince ketchup

Lamb loin peanut skewer, lemongrass nam jim (gf,df)

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

Pecan smoked duck breast, halloumi, peppadew skewer (gf)

Prosciutto and brie bruschetta, red pepper jelly

Chicharron, shrimp skagen, dill (gf)

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

Tuna poke, kimchee, NZ wakame, cucumber, rice paper (gf,df)

Blue swimmer crab and sweetcorn empanada, curry mayo, coriander

Smoked salmon cornetto, salmon caviar (nf,h)

Tomato arancini with buffalo mozzarella, sweet basil aioli (gf)

Wild mushroom and truffle parfait, caramelised onion, waffle cone

Leek ash polenta, vegan cream cheese, beetroot relish (vegan,gf)

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## Cheese Platters

\$6.50+gst per person served as shared table centre platters

or \$5+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

\$11.50+gst per person served as shared table centre platters

or \$9.50+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

\$5.50+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

Tomato arancini w buffalo mozzarella, sweet basil aioli (gf)

Traditional Bacon & egg slice

## 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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