

Kerr & Ladbroke Catering, 2021-2022

Walk & Fork Menu

Can be tray served to guests or served from food stations

Minimum 2x 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

\$15 + gst per person

Beef & Lamb

Braised beef cheek, swiss brown mushroom, bacon, truffle duck fat agria (gf)

Signature Italian meatball, fresh herb parmesan, potato mash

Ras el Hanout Lamb Tajine, Israeli couscous, preserved lemon, apricot

Lamb Massaman Curry, toasted peanut, perla potato, coriander, jasmine rice (gf)

Poultry & Pork

Aromatic Butter Chicken, basmati rice, poppadom (gf)

Peking Duck Salad, crispy won ton, cucumber, green onion, hoisin, sesame, miso mayo

Fried Chicken, kimchi slaw, Korean BBQ sauce, sour cream (gf)

Crispy pork belly, Thai vegetable salad, red nam jim, chilli caramel, cashew (gf)

Pork, prawn and chive dumpling, black rice vinegar, green onion, sesame, chilli



Seafood

Shrimp Skagen, dill, crème fraîche, caviar, ciabatta

Salmon Poke Bowl, sushi rice, spicy sprout salad, furikake sprinkle (gf)

Ika Mata- Island style raw fish, coconut, lime, chilli, cucumber (gf)

Vegetarian

Creamy Mushroom Potato Gnocchi, truffle, gran opera, parsley (gf)

Turmeric Roasted Cauliflower, pulled jackfruit, hummus, chimichurri (gf,vegan)

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Food Truck Style Stations

Gourmet Burger station

\$21+gst per person

Fresh milk bun, Hereford prime beef burger patties, all of your favourite burger fillings + homemade relish, selection of cheeses, pickles, condiments, slaw and salad leaves

Taco Truck

\$15+ gst per person

Build your own soft-shell taco filled with, slaw, salsa, cheese, pickles and a range of tasty taco sauces

Choose one protein for your guests to enjoy -

BBQ pulled pork, Crispy fried chicken, Mexican chilli beef or Red bean corn chilli



Oyster Bar

\$POA (min. 5doz per variety, factoring seasonal availability)

Freshly shucked oysters sourced from a range of suppliers from Bluff, Mahurangi, Te Kouma, Clevedon, Te Matuku and Kaipara, served with lemon and cabernet sauvignon vinegar

Salad Bar

\$12.5+ gst per person

Create your own salads from an assortment of freshly prepared cold cuts, leaves, grains, vegetables condiments, sauces and dressings

Soup station

\$6.5+ gst per person

Hot homemade soup served with freshly baked bread rolls and whipped garlic butter

Ice-Cream Cart

\$13.50 +gst per person, includes cart & umbrella

Choose 2-3 ice cream/sorbet flavors sourced from INDULGENZ who are passionate local producers of Artisan ice cream, based in a secluded creamery in Waihi their all-natural ice cream is hand made exclusively of milk from the A2 herd of Jersey Girl Organics in Matamata.

Contact our team today –

PH: 07 838 9338

E: info@kerrandladbrook.co.nz

Website: www.kerrandladbrook.co.nz

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