



nourishoutcatering

private functions corporate events



It's more than just catering,
it's about you, your brand, your values

Nourish Outcatering allows the customer to entertain with a point of difference and with confidence.

Each dish has been personally created by our executive chef, Simon Gault and all wait staff are selectively chosen to ensure the perfect dining experience – the experience you would expect in any of our restaurants.

This in essence allows you to entertain whether it be in the home, the boardroom, the beach or wherever you challenge us, in confidence

| More than just catering



NOURISH OUTCATERING

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In choosing Nourish Outcatering as your preferred caterer, we undertake to provide you with the following:

- Entertaining with confidence
- Cuisine created by one of New Zealand's leading chefs – Simon Gault
- Creative and innovative menu designed specifically for you
- Excellent presentation coupled by attention to detail
- Exceptional and knowledgeable service by our professional service team

Given our background and current outlets in the hospitality industry you will find that our attention to detail, passion for food and service expectations will mean a memorable and enjoyable experience for you and your guests.

It would be our pleasure to discuss your needs and our menus.



CANAPE MENU *minimum order 10 people*

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Meat

Cippoline onion wrapped w roasted lamb
Pamesan crusted chicken skewers
Fried dates wrapped w bacon
Serrano ham & fig grissini sticks
Chicken liver & port wine parfait en croûte
Mini gourmet burgers of either lamb, chicken or beef
Spicy Italian meatballs w vine ripened tomato sauce & parmesan
Cognac & ham roulades
Chicken or lamb rice rolls w salad
Peking duck rolls w hoison sauce
Lamb & mozzarella skewer
Pork belly w mango salsa
Citrus & green peppercorn crusted eye fillet w smoked chipotle olive
Fresh rock melon wrapped in prosciutto
Barbecued lamb cutlets rubbed in juniper citrus crush
Duck consomme shot w forest mushrooms
Truffle & green pea soup w prosciutto foam

Seafood

Tempura battered calamari
Tempura battered prawns w Murray River chilli salt
Mussel & manchego fritters w jalapeno crème fraiche
Akaroa smoked salmon & Milawa chevre crostini
Oysters *dependant upon availability*
either: natural w Prelibato balsamic
warmed w mandarin & truffle oil
kilpatrick
Crab & prawn roulade w wasabi caviar
Seared tuna w pickled cucumber salsa
Tuna tartar w jalapeno cream & wasabi caviar
Scallop ceviche w red pepper caviar
Seared Atlantic scallop w a parsnip puree
Nigiri sushi w salmon, tuna & snapper



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Vegetarian

Alba truffle & porcini risotto w a pamesan wafer
Caprese salad en croûte
Gorgonzola & caremalised onion tartlets
Roasted cippoline onion & olive skewers
Roasted bell pepper, zucchini & Milawa chevre salad
Roasted artichokes w orange salsa
Vegetable rice rolls w citrus chilli sauce
Spinach & brie tartlet
Roasted eggplant w a mustard red onion salad
Wild mushroom gnocchi w Teo Pepe cream sauce
Aranchini w mozzarella centre
Caprese spoon, smoked mozzarella sphere & basil jelly

Treats

Tiramisu spoon
Mini chocolate eclairs
Chocolate brûlée spoon
Vanilla bean brûlée w chocolate pop rock balls
Fruit salad kebab
Coffee mousse w apple jelly
Grilled pineapple spiked w rum & peppercorn
Panna Cotta w brandy fruit compote
Yoghurt cheesecake w apple jelly
Mini SG ice creams in waffle cones
Quark donuts w macadamia syrup
Truffle chocolates
Spanish blue cigar w manuka honey



DINNER MENU *minimum order 10 people*

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Entrees

Buffallo mozzarella w vine ripened tomato, saporosa balsamic & extra virgin olive oil

Caesar salad w croutons, anchovies, bacon & aioli

Shiso tuna tartar w wasabi caviar, beet juice yolk & pine nuts

Calamari salad wrapped in proscitto w garlic, date, lemon, extra virgin olive oil & arugula

Crab & avocado ravioli w hazlenut apple & Japanese mustard ice cream

Mango & pork belly salad w apple saba

Asparagus brûlée w smoked salmon & vogels

Waikanae crab & prawn in jalapeno crème fraîche sauce topped w tuna wafers

Crab cake w champagne & lime aioli

Porcini & roasted portobello soup w smoked mozzarella & truffle

Steak tartare w white truffle oil & parmigiano

Duck consomme w forest mushroom dumplings



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Main Event

Herb rubbed rotisserie chicken served on mash w peanut slaw

Pure eye fillet w horseradish dumpling & mushroom sausage casoulet

Tuna steak on mozzarella w tomato & bell pepper salsa

Crispy line caught snapper w Alaskan crab, creamed spinach & red pepper caviar

Rottisserie duck on golden raisin couscous w chive pink peppercorn brioche & citrus sauce

Akoroa salmon & havoc pork w truffle creamed savoy cabbage & apple cider gastrique

White asparagus risotto w truffle tomato

Cajun diver scallops on wasabi cucumber risotto w pink ginger & green pea

Juniper crusted lamb rack on fennel & onion w citrus jus

Prawns flambeed w aged caribbean rum served w fried plantans & spicy green tomato sauce

Grilled market fish w courgettes & green pea salsa verde

Havoc pork fillet wrapped in palma ham, truffle hollandaise & a manchego cheese

Tunisian chicken w spicy couscous, toasted capers & tomato

Alaskan King crab risotto w wasabi tobiko caviar



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Sweets

Butterscotch pudding w warm cream & rum spiked caramel sauce

Selection of SG ice creams served in waffle cone

White chocolate panna cotta w pineapple foam & blueberry caviar

Sauternes custard w passionfruit & fennel soup

Rhubarb, apple crumble w Tahitian vanilla ice cream

Limoncello cheesecake

White chocolate, raspberry bread & butter pudding w fig & manuka honey ice cream

Gorgonzola dolce in a parmigiano crepe w hot orange marmalade

Spanish blue cigar w manuka honey w port jelly

Melon & passionfruit sorbet w lemon curd



GOURMET STATIONS *minimum order 10 people*

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Oysters on ice served w a selection of balsamics & sauces
(Nelson, Coromandal, Southern Glory, Cloudy Bay or Bluff)

Akoroa hot smoked salmon on marble served w ciabatta & sauces

Alaskan Red King crab served w butter dipping sauces

BBQ selection of Prawns served w selection of sauces

Baby NZ eye fillet beef burgers made to order on the BBQ

BBQ lamb cutlets rubbed in juniper citrus crush

Thyme, white chocolate oscetra caviar

Miniature tacos w seared tuna, smoked slamon & seared scallop

Parma prosciutto or Spanish belotta jamon