THE KITCHEN GARDEN Spring & summer taster menu

A TASTE OF WHAT'S TO COME...

THESE MENUS ARE AN EXAMPLE OF OUR FLAVOURS TO GET YOUR TASTEBUDS TINGLING. ENQUIRE TO FIND OUT MORE!

thekitchengardennz@gmail.com

CHRISTMAS MENUS

WELCOME TO OUR NEW 3-TIER CHRISTMAS PARTY MENUS WITH A FOCUS ON AFFORDABILITY.

WE BELIEVE NO TEAM SHOULD MISS OUT ON A CELEBRATION.

WE WANT YOU TO BE ABLE TO THANK YOUR TEAM, NO MATTER YOUR BUDGET.

LET US MAKE IT EASY AND AFFORDABLE.

thekitchengardennz@gmail.com

SILVER MENU

\$40+GST per person

Nectarine & Honey Glaze Ham On The Bone

Our special nectarine glazed ham served with garden chow chow & mustard. Served hot or cold

Salads

Choose two salads from our summer salad menu (see salad menu)

Fresh Bread Platter

Selection of sliced fresh breads

PAVLOVA PLATTER

Mini vanilla pavlovas with fresh red berries, berry compote & fresh cream

Priced for delivery, serviced add \$38+GST per on site hour

GOLD MENU

\$55+GST per person

The Kitchen Garden Festive Platter

A selection of firm favourites to begin your event with

Nectarine & Honey Glazed Ham On The Bone

Our special nectarine glazed ham served with garden chow chow & mustard. Served hot or cold

Herb Baked Salmon

Oven baked salmon with pickled cucumber, micro herb salad & green goddess dressing

Salads

Choose three salads from our summer salad menu (see salad menu)

PAVLOVA PLATTER

Mini vanilla pavlovas served with fresh red berries, berry compote & cream

Nougat Chocolate Semifreddo

Dark chocolate & nut Italian style ice cream, served with cherry sauce

Priced for delivery, serviced add \$38+GST per on site hour

PLATINUM MENU

\$65+GST per person

THE KITCHEN GARDEN FESTIVE PLATTER

A selection of firm favourites to begin your event with

Nectarine & Honey Glazed Ham On The Bone

Our special nectarine glazed ham served with garden chow chow & mustard. Served hot or cold

HERB BAKED SALMON

Oven baked salmon with pickled cucumber, micro herb salad & green goddess dressing

BBQ BEEF FILLET

Marinated beef fillet, cooked to medium rare, served with salsa verde

Salads

Choose two salads from our summer salad menu (see salad menu)

BABY POTATOES

Delicious baby potatoes served with herb butter

PAVLOVA PLATTER

Mini vanilla pavlovas served with fresh red berries, berry compote & cream

Nougat Chocolate Semifreddo

Dark chocolate & nut Italian style ice cream, served with cherry sauce

Priced for delivery, serviced add \$38+GST per on site hour

CANAPÉS

CANAPÉ: NOUN PLURAL NOUN: CANAPÉS

A SMALL PIECE OF BREAD OR PASTRY WITH A SAVOURY TOPPING, SERVED WITH DRINKS AT RECEPTIONS OR FORMAL PARTIES.

Ours go a little bit beyond that, with a Central Otago twist of course.

thekitchengardennz@gmail.com

CANAPES

Chilli Verde Pork Tortilla

Housemade corn tortilla with lightly spiced slow cooked pork shoulder. Served with fresh tomatillo salsa **GF/DF**

GOAT'S CHEVRE

Local goat's cheese on walnut crisp bread. Served with sticky blackcurrant compote **GF/V**

GRILLED SQUID SKEWER

Lemon garlic marinated squid, barbecued and served with burnt lemon vinaigrette **GF/DF**

VINE WRAPPED HALLOUMI

Grape leaves wrapped around halloumi bites and finished with green olive tapenade **GF/V**

Summer Vegetable Pakora

Blend of summer veges bound with chickpea flour and fried to crispy. Served with a coconut mint chutney **GF/ VEGAN**

Panelle

Crispy Italian crisp breads topped with olive tapenade **GF/VEGAN**

CHICKEN TAQUITO

Lightly spiced chicken wrapped in a corn tortilla and fried till crispy. Served with a smoky tomato salsa **DF**

CAULIFLOWER PUFFS

Roasted cauliflower mixed with a tasty aged cheddar & finished with a cheese mustard sauce **V/GF option available**

CANAPES

GNOCCO FRITTO

Italian fried pizza dough topped with fig jam and proscuitto

Fresh Tomato Crumpets

Sourdough crumpets topped with vine ripened cherry tomato + whipped ricotta + basil salt ${\bf V}$

Roast Grape Bruschetta

Pomegranate roasted grapes with Whitestone blue cheese + salted caramel walnuts on toasted fruit bread ${\bf V}$

LAMB MANTI

Tender lamb shoulder dumpling served with lemon mint yoghurt & crispy chilli oil

Salmon Sambal

Spicy salmon coconut bite with fresh coriander, pickled cucumber & lime syrup **GF/DF**

Tender Pork Belly

Red braised pork belly finished with a sticky glaze & topped with apple slaw **GF/DF**

Venison Tataki

Thinly sliced venison loin, served with straw vegetables & dashi lime dressing **GF/DF**

SALADS MENU

CHOOSE FROM OUR SEASONAL SALADS. Available with all styles of dining.

thekitchengardennz@gmail.com

THIS IS A SEAONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.

SALADS MENU

BABY BEET

A blend of coloured baby beets + tangy labne + fresh orange, served with a sherry vinegar hazelnut dressing **GF/DF option available**

Cannellini Bean

Herb marinated cannellini beans + green beans + confit cherry tomatoes + grilled halloumi served with a rocket parmesan dressing **GF/DF option available**

Summer Cous Cous

Pearl cous cous + dill parsley + garden peas + broadbeans + green beans served with a fresh basil pesto dressing **DF option available**

CURRIED CHICKPEA

Roasted cauliflower & chickpea in a mild curry + toasted coconut + fresh mango served with a lemon tahini dressing **GF/DF**

Roast Potato

Roast potato & kumara + sumac red onion + watercress, served with a creamy honey mustard dressing **GF/DF**

Broccoli Slaw

Broccoli + spring onion + fresh mint + toasted hazelnuts + fennel, served with a buttermilk dressing **GF**

TOASTED GRAINS

A combination of different toasted grains + fermented carrot + medjool dates + baby kale, served with a roast mandarin orange dressing **GF/DF**





CHOOSE FROM OUR SEASONAL MENUS, BASED ON YOUR NUMBERS.

EACH FAMILY STYLE DINNER INCLUDES 2 ENTREE SHARE PLATES, 2 PROTEINS, 2 SIDES & 1 PLATED DESSERT.

CHOOSE FROM HAVING DINNER DELIVERED OR A FULL SERVICE WITH SET UP AND TABLE SETTING.

thekitchengardennz@gmail.com

THE KITCHEN GARDEN MAINS

CIDER ROAST CHICKEN

Served with marinated white bean artichoke cassoulet + sour apple dressing GF/ DF option available

SUMAC VENISON LOIN

Served with smoky baba ganoush + tahini dressing + cherry syrah reduction **GF/DF**

GARLIC SPIKED LAMB

Served with saffron braised potatoes + hazelnut fig pica da Catalan chunky sauce **GF**

FRICASSEE DUCK LEG

Served with braised lentils + fresh grape hazelnut vinaigrette **GF/DF**

Semolina Chevre Gnocchi

Served with rich tomato sugo + gremolata **GF option available**

Market Fresh Fish

Served with watercress + kohlrabi roulade + salmoriglio (an Italian fresh herb marinade) **GF/DF**

BEEF FILLET

Served with grilled fennel & spring onion + tarragon cider butter + crispy onion rings **GF option available**

Herb Buttered Pork

Served with butter bean & baby vegetable ragu with a pink peppercorn beurre noisette & apple sage jelly **GF**

SIDES

Verjuice Carrots

Baby carrots tossed in verjuice + brown butter & finished with goat's cheese + currants + pinenuts **GF**

Baked Fennel

Italian classic of fennel baked in cream & parmesan + topped with sourdough crumbs **GF option available**

Crispy Leaf Potatoes

Layers of potatoes with confit garlic, lemon + oregano $$\mathbf{GF}$$

Seasonal Greens

Broccolini + beans + asparagus (seasonal), grilled with fresh toum (Lebanese garlic sauce) **GF/DF**

Kumara Hasselback

Caramelised orange kumara topped with coconut gremolata & served over white bean puree **GF/DF**

HARISSA EGGPLANT

Gently spiced baked eggplant served with lemon tahini + pomegranate & drizzled with green herb oil **GF/DF**

STRAWBERRY SUMMER SALAD

Strawberries from our gardens with fresh mint + basil + rocket + Whitestone blue cheese + raspberry champagne dressing **GF**

DESSERT

Roast Strawberries & Vanilla Meringue

Vanilla meringue topped with tangy yoghurt creme + roast strawberries + fresh strawberries + red berry gel **GF/DF option available**

Coconut Lime Panna Cotta

Refreshing creamy panna cotta with makrut lime caramel + jalebi (a sticky sweet Indian sweet) **DF**

CARAMELISED WHITE CHOCOLATE ECLAIR

Decadent white chocolate eclair served alongside cherry gel + cherry compote + white chocolate soil

BASQUE CHEESECAKE

Spanish style baked cheesecake with a burnished exterior, served with spiced roasted rhubarb + ginger ice cream **GF**

GRAZING



Perfect For 20 - 100 People

THE ULTIMATE FORM OF SHARING FOR LARGER GROUPS & EVENTS.

WITH FULL SERVICE FROM OUR TEAM, WE'LL HAVE YOUR GUESTS RAVING!

PICTURE A TABLE ADORNED WITH CENTRAL OTAGO PRODUCE, METICULOUSLY CURATED TO NOT ONLY DELIGHT YOUR TASTE BUDS BUT ALSO CAPTIVATE YOUR VISUAL SENSES.

WE ALL KNOW WE EAT WITH OUR EYES BEFORE OUR BELLY!

thekitchengardennz@gmail.com

THIS IS A SEAONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.

GRAZING TABLE OR PLATTER BOX

We love to build visually stunning tables and boxes for you and your guests. No two tables are the same because as much as possible we serve seasonally available food from around our local area.

What we can, we make from scratch. Utilising what we grow in our own gardens and orchard. Alongside supporting our amazing local producers.

Below is a taste of what you can expect - but most definitely won't be limited to

- A selection of fruit, crackers & lavosh made in our kitchen
- Cured meats from our local butcher and venison from Fiordland
- Smoked salmon from The Wee Smokehouse in Ashburton. With accompanying sides, made by us.
- A mix of locally produced cheeses. Something for everyone, accompanied by fruit paste and dried fruit from our garden.

If you'd like something more substantial, please don't hesitate to enquire about our Graze Plus table.

thekitchengardennz@gmail.com





Perfect For 20 - 100 People

WANT A LAIDBACK OPTION THAT'S SURE TO IMPRESS? THIS IS THE CHOICE FOR YOU.

NIBBLE GRACEFULLY OR DIVE RIGHT IN, THE GRAZE PLUS TABLE CATERS TO EVERY APPETITE.

CASUAL, RELAXED SUMMER DINING AT IT'S FINEST.

thekitchengardennz@gmail.com

THIS IS A SEAONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.

GRAZE PLUS MENU

PROTEINS

Choose One

Nectarine & Honey Glaze Ham On The Bone

Our special nectarine glazed ham served with garden chow chow & mustard. Served hot or cold

HERB BAKED SALMON

Oven baked salmon with pickled cucumber, micro herb salad & green goddess dressing

SIDES

Choose Three

Smashed Potato Bite

Crispy potato bites with confit garlic & herb oil, topped with proscuitto & tomato kasundi **GF/DF**

Spiced Fish Slider

Fragrant spiced bluecod topped with pickled red onion & zesty tartare on a buttermilk slider

SICILIAN FLATBREADS

Sicilian style tomato & eggplant puttanesca + watercress pesto + whipped feta on mini flatbread **V**

FRESH PRAWN LETTUCE CUPS

Citrus poached prawns tossed with coriander, spring onion & avocado, drizzled with nam jim (lightly spiced sweet & sour sauce **GF/DF**

SIDES CONT.

Plus Salads from our Salad Menu.

Kokoda Bowls

Refreshing chilled cured fresh fish crudo in coconut cream & lime. Served with coriander oil & micro herbs **GF/DF**

Honey Baked Feta

Warm & sticky honey baked feta topped with hazelnuts & thyme. Served with fig compote & toasted sourdough croutons **V**

Miso Cured Beef

Tender beef fillet marinated with barbecued, served over crisp rice cakes with spring onion & pickled ginger **GF/DF**

Smoked Salmon Rillette

Thyme smoked salmon with capers, creme fraiche, & chives. Topped with preserved lemon, micro herbs & pomegranate caviar

Char Sui Pork Bao

Sticky pork fillet in bao with crispy peanut salsa & apple slaw

SAFFRON LAMB KEFTE

Greek style lamb meatballs with a spiced thickened yoghurt, coriander/ mint salad & crisp pita

CARAMELISED HALLOUMI LOADED PLATE

Warm lemon seasoned halloumi with smoky baba ganoush & tzatziki **GF**

Buffalo Mozzarella Loaded Plate

Stretchy fresh mozzarella over zesty fennel puree topped with spicy salami & chunky olive tapenade **GF**

BANQUET DINING

Perfect For 20 - 100 People

ALL OUR BANQUETS ARE FULLY-SERVICED, WITH THE OPTION OF ADDITIONAL CHEF TIME ON SITE.

> CHOOSE FROM EITHER: 2 PROTEINS + 3 SIDES + 1 DESSERT CHOICE OR 3 PROTEINS + 3 SIDES + 1 DESSERT CHOICE

WE'LL KEEP YOUR TASTE BUDS TANTALISED AND STOMACHS FULL, SO THAT YOU CAN FOCUS ON HAVING FUN.

thekitchengardennz@gmail.com

THIS IS A SEAONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.

MAINS

PRESERVED LEMON CHICKEN TAGINE

Served with green olive pearl barley salad **DF**

Chermoula Roast Lamb

Served with almond saffron rice + buttermilk curd + mint salsa **GF**

Eggplant Parmigiana

Served with rich tomato sugo + fresh basil + crispy parmigiana reggiano **GF**

SLOW ROASTED SALMON

Served with pickled baby vegetables + salad vierge + saffron mayo **GF/DF**

BBQ BEEF RIBEYE

Served with summer ratatouille + green harissa **GF/DF**

Twice Cooked Pork Belly

Served with fennel baked in bay & white balsamic + apple cider sauce **GF/DF**

SIDES

Verjuice Carrots

Tender carrots tossed in verjuice & brown butter, finished with goat's cheese + currants + pinenuts ${\bf GF}$

Baked Fennel

Italian classic of fennel baked in cream & parmesan + topped with sourdough crumb **GF option available**

Sage & Olive Crispy Polenta

Baked polenta 'chips', finished with sage salt +

parmesan aioli **GF**

DUCK FAT ROASTED POTATOES

Firm favourite of everyone - crispy potatoes roasted with rosemary & confit garlic. Served with hot honey ranch **GF**

GRILLED COURGETTES

BBQ courgettes from our gardens, served with caprese salsa + rocket pistou **GF/DF option available**

HARISSA EGGPLANT

Gently spiced baked eggplant served with lemon tahini + pinenuts + pomegranate & finished with green herb oil **GF/DF**

Heritage Tomato Salad

A blend of heritage & cherry tomatoes over stracciatella, topped with basil leaves + drizzled with smoked tomato dressing **GF**

DESSERT

Nougat Semifreddo

Italian style ice cream with nougat & toasted almonds + served along side fresh red berries **GF**

Black Doris & Rhubarb Chocolate Trifle

Roasted plum + rhubarb layered with a white chocolate creme diplomat & vanilla sponge **GF option available**

Lemon Meringue Cheesecake

Melt in the mouth zesty lemon cheesecake topped with fluffy swiss meringue & served with gin roasted apricots **GF option avaiable**

Chocolate Mousse Cake

Rich dark chocolate cake with the smooth texture of light mousse, served with macerated raspberries & chantilly cream ${\bf GF}$

Honey & Chamomile Cake

Light moist cake layered with citrus curd cream, drizzled with lemon verbena syrup + candied citrus **DF & GF options available**

Petit Fours Table

PETIT FOURS ARE SMALL BITE-SIZED PASTRIES OR CONFECTIONS SERVED AFTER A MEAL.

THE FRENCH WORD PETIT FOUR MEANS "SMALL OVEN" AND REFERS TO THE VERY SMALL, SECONDARY OVEN IN WHICH THE PASTRIES WERE BAKED.

ADD THESE ON TO ANY OF OUR DINING OPTIONS.

NEED A CELEBRATION CAKE?

BESPOKE OPTIONS ARE AVAILABLE.

thekitchengardennz@gmail.com

Petit Fours

Berry & Ginger Cobbler

Mixed berries & ginger pudding topped with buttery cobbler. Served with fresh cream

Pear & Hazelnut Tart

Poached pear with hazelnut pastry & a brown butter filling. Served with fresh cream **GF option available contains nuts**

Bomb Alaska Lemon Cake

Light zesty lemon cake filled with raspberry compote & lemon curd, then covered in Swiss meringue and torched till toasted **GF option available**

Salted Caramel Cheesecake

Salted caramel cheesecake with brandy snap base & caramel sauce

Walnut & Fig Meringue Torte

Toasted walnut & fig meringue layered with chocolate mousse & topped with candied walnuts **GF contains nuts**

THIS IS A SEAONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.

<u>contact@thekitchengardennz.com</u>

We Love Your Words



1 review · 2 photos
★★★★ 2 months ago

Mikhala Cutts

:

The team at the kitchen garden were amazing to deal with and the food that was prepared for us was even more outstanding. We will certainly be using the kitchen garden for any catering needs that arise when we are down in central Otago. The photos don't do justice to the quality and quantity of food we were provided.







Kirsten Rogers

★ ★ ★ ★ ★ 3 months ago

Thank you, Gabi and Hannah, for another fabulous catering job for the Mora Wines team. Your attention to every detail is sincerely appreciated. The food is always delicious and the service you provide is outstanding.

Brian Sanders 1 review

★★★★★ 2 months ago

:

:

Thanks Gabby for your catering at Brian's 70th birthday. We were very impressed with your with Grazing Platters, at a friends 70th. Hence we had no hesitation in asking you to provide the same, for our own get together. We found your services excellent and we would definitely recommend you to other people. You did all the hard work, making it so easy for us. Our guests certainly enjoyed your platters. The presentation was outstanding. Thanks again, to all your team at The Kitchen Garden. Regards Lynne and Brian.



:



Jessica Anderson 1 review

★ ★ ★ ★ ★ 3 months ago

Wow what a wonderful experience having Gabi come and cook us a beautiful Lunch for our xmas work party. The food was out of this world and her service excellent. I will definitely be booking Gabi again.

Maree Swanson 2 reviews · 1 photo

★ ★ ★ ★ ★ 4 months ago

The food and presentation was absolutely stunning. My guests thoroughly enjoyed it, as did !!

thekitchengardennz@gmail.com