

EVENT

CÔTE

CATERING

2020

MENU SAMPLER



EVENT **CÔTE** CATERING

ON ARRIVAL

Freshly shucked Clevedon oysters, French shallot vinaigrette, lemon wedges \$11 per person

Cremé fraiche and black caviar spoons \$13 per person

CANAPES

3 per person \$13.50
(2 choices)

4 per person \$15.50
(3 choices)

6 per person \$19.50
(4 choices)

Large event prices on enquiry

Côtes famous manuka smoked king salmon fillet, caper cream, house made cumin & chilli seeded cracker – GF/DF/PES

House made seeded cracker, smoked beetroot, saganaki – GF/V

Crostini, charred beef eye fillet, mustard cream, caramelised onion

Fresh king prawn, cos leaf, cocktail dressing – GF/DF/PES

Rockmelon wedges, burrata, basil, prosciutto ham – GF - Seasonal

Seeded crisp bread, fig jam, charred asparagus – GF/DF/VE - Seasonal

Pecorino arancini, crispy pancetta, honey glaze - GF

Smoked Kahawai cocktail sandwich, pickled cucumber, house chilli mayo – GFO/DFO

Yellow fin tuna tostada, avocado cremé, wasabi mayo, toasted coconut – GFO/DFO/PES

Miso eggplant tostada, garlic custard, black sesame praline – GFO/DF/VE

Ricotta, pine nut Italian meat ball, tomato, garlic, basil sauce

Truffle salt polenta bites, pecorino, garlic cream – GFO/V

Caramelised red onion tart, blue cheese crumble – V

Crostini, feta whip, slow roasted red grape, honey drizzle – V

Cajin shrimp, avocado and cilantro cream, tortilla cup - GF

House made heirloom beetroot chip, torched chevre, candied walnut - GF

Crispy wonton, beef tartare, sesame and jalapeno dressing – GF/DF

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Compressed rye, beetroot cured salmon, whipped feta, caper berry – PES

Bruschetta, tomato, caper, fresh herbs, evoo – DF/VE

Bruschetta, black olive tapenade, garlic cream – DF/VE

Caprese skewers, baby mozzarella, cherry tomato, basil leaf, balsamic glaze – GF/VEG

MINI BITES

\$4.50 each minimum of 50

Options depend on quantity ordered

Spicy chipotle chicken sliders - pickled cucumber and cabbage - DF

Sticky Mexican jackfruit sliders - carrot and black sesame slaw – DF/VE

Spicy tofu sliders – pickled cucumber and cabbage – DF/VE

Charred beef slider - smoked cheddar, pickle, American mustard

Smoked Kahawai slider, gherkin and caper cream

Waffle fries, kasundi aioli - DF

Polenta sticks, truffle and pecorino shavings – GF

Fuego fries – spicy thick cut fries, chipotle aioli – GF/DF/VE

Hot wings – Buffalo sauce, blue cheese mayo

Mini hotdogs – Caramelised onions, smoked cheddar, wholegrain mustard

WALK N FORK BOWLS

1 per person \$8.50 – 3 Options

2 per person \$7.50 – 3 Options

Fresh New Zealand snapper ceviche, taro crisps, coconut crumble – GF/DF/PES

Green matcha noodle salad, chilled prawns, ginger, sesame & tamari dressing – DF/PES

Blistered Spanish chorizo sausage, orzo with black olives, caper berries & feta

Rocket, pear, parmesan salad with toasted walnuts & Italian balsamic vinaigrette – V

Poached chicken & radicchio salad, grilled nectarine & creamy cashew dressing – GF/DF

Freekah, asparagus, mint & zucchini salad with pomegranate, pine nuts and lemon zest dressing – GF/DF/VE

Brown rice and sesame salad, red skin peanuts, soy poached chicken – GF/DF

Burrata, heirloom tomato, crisp ciabatta, basil oil - VEG

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PLATTERS / GRAZING TABLE SPREADS

Platters start from \$95
Grazing tables from \$17 per head

Classic Italian antipasto; including a fine selection of house made or carefully selected dips, meats and cheeses

French cheese selection; including a hand picked selection of fine French cheeses, nuts, dried fruit, pastes, grapes, breads & dry breads

Superior Italian antipasto; Including dips, meats, cheeses, olives, pâté and fruit pastes

Luxury Italian antipasto; including a fine selection of house made or carefully selected dips, meats, cheeses, olives, pâté, fruit pastes, crudités, nuts and fruit

Smoked Salmon grazing boards; including Côte Manuka smoked New Zealand king salmon, handmade seeded crackers, pickled condiments, dips and accompaniments

NOTE

An arrangement of platters can be customized for larger groups.
including Côte Manuka smoked New Zealand king salmon, handmade seeded crackers, pickled condiments, dips and accompaniments. These platters can also come in the option of tasting tables. Quote on request.

BUFFET SPREAD / SHARED PLATES / GATHERING TABLE

Prices begin at \$35 per head – Quote on request

PROTEIN

Côtes famous Manuka hot smoked New Zealand king salmon fillet cured in a brown sugar and chili rub - GF/DF

Glazed leg of ham with all the trimmings – GF/DF

Whole New Zealand snapper flame cooked over coal with crispy caper and dill tartare cream - GF

BBQ Chargrilled beef eye fillet with rosemary salt & salsa verde – GF/DF

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Moroccan spiced lamb shoulder with harissa yoghurt & pomegranate - GF

Oven roasted chicken with brown butter, sage and preserved lemon - GF

Chipotle spiced bbq butterflied chicken - GF

Zucchini, asparagus, baby pea & goat curd tart - V

SIDES

Golden roasted potatoes with fresh green herbed cream – GF/V

Roasted pumpkin and red onion orzo, crispy sage & hazelnut crumb – V/DF

Slow roasted whole cauliflower, spiced tahini, cranberry, toasted flaked almond – GF/DF/VE - Seasonal

Wild mushroom and truffle oil spaghetti or Ozro – DF/VE

Crispy smashed potatoes, roasted garlic, rosemary, olive oil & salt flakes – GF/V

Slow roasted maple carrots with garlic hummus & crispy chickpeas – GF/DF/VE

Purple kumara gratin with butter milk and smoked cheddar – GF/V

SALADS

Bulgur wheat minted tabouleh – GF/DF/VE

Freekah, cranberry and pine nut salad with a tahini dressing – GF/DF/VE

Heirloom tomato, buffalo mozzarella and fresh basil with smoked salt and olive oil – GF/V

Slow roasted beetroot, massaged spinach, goats curd and candied pecans - GF/V

Rocket, date, walnut, pear and parmigiano salad with a balsamic mustard dressing – GF/V

Charred asparagus and strawberry salad with a sticky balsamic dressing – GF/DF/VE - Seasonal

Grilled nectarine, fennel and macadamia nut salad – GF/DF/VE - Seasonal

Garden salad with all the trimmings – GF/DF/VE

Brown rice salad, sesame dressing & toasted redskin peanuts – GF/DF/VE

Witlof salad, shaved pink lady apple, candied walnuts, stilton blue with raspberry vinaigrette - GF

ADDITIONAL ADD ONS

Artisan breads and dinner rolls with smoked salt butter, Italian olive oil and balsamic

TERMS & CONDITIONS

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Minimum 20 people.

Buffet set up and pack down fee \$300.

Staffing charged separately.

Prices exclude GST.

Alterations or menu requests / themes are happily encouraged / tailored menus on request

SWEET

Fresh fruit platter with coconut yoghurt

Fresh black summer cherries – season permitting

Not so average pavlova / berry & caramel or chocolate hazelnut

boozy trifle

Sticky date pudding with house made caramel sauce

Lemon citrus slice

Christmas cake, loaf or tarts

Goosey chocolate brownie bites

Raspberry & coconut cheesecake / Vegan option available

Carrot & pineapple cake with cream cheese frosting

Banoffee cake with caramel drizzle

White chocolate and pistachio rocky road, cranberry and dried strawberry

Chocolate & peanut butter tart / vegan option available

NOTE

Enquire for prices on sweet options – dependant on event – dessert tables – bite size sweets – dessert cups – personalised birthday or special occasion cakes by Côte – Wedding cakes on request – Most sweets can be made gluten free on request.

GUIDE

GF – gluten free

DF – dairy free

V – vegetarian

VE – vegan

PES – pescatarian

GFO – gluten free option

DFO – dairy free option

TERMS & CONDITIONS FOR ALL BOOKINGS

Flat service fee of \$300.

Staffing charged separately.

ALL Prices exclude GST.

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Incorporate the use of Alfie the caravan into any event to serve your food or beverages from - \$500 - \$800 excl.
Tailored bespoke menus are welcomed on request, to suit any occasion or in line with brand activations or pr events.
Alterations or menu requests / themes are happily encouraged.