



G&T CATERING

at Larcomb Vineyard



SAMPLE CATERING MENU'S



G&T CATERING

Weddings & Events

G&T Catering are our in-house caterers.

G&T believes that there is no one-size-fits-all menu for any wedding or event. We will take the time to meet with you and discuss the best options for your menu that take into account your preferences, budget and style of service.

Therefore, please keep in mind that the following menus are sample menus only.

We do our best to accommodate any dietary requirements that we know of in advance.



Please note that the prices stated within this document are indicative only, based upon the style of service you wish. However, there are ways to elevate your style of service or reduce costs, and we are happy to discuss this further when we assist with planning your menu.

Price ranges are current 2023/24 season pricing only and are subject to change



SAMPLE MENU

- PLATED -

Canapés

Smoked salmon and citrus mousse filled pastry shell
Rare beef, green tomato crème fraiche, crispy wonton
Thai style chicken lollipops
Mixed vegetable pakora with mango yoghurt
Chipotle kumara chickpea bite, minted aioli
Falafel, lemon and garlic hummus, chunky avocado

Entrée – Platter Style

Antipasto platters with a duo of cheese, trio of dips, deli meats, marinated vegetables and homestyle crackers

Mains - Alternate Drop

Minted lamb rump with potato gratin, balsamic roasted beetroot and pea puree
Cider and apple glazed pork belly with duck fat roasted crunchy potatoes, sesame spring carrots, broccolini, citrus vinaigrette

Desserts - Sweet Treats Sideboard

Lime cheesecake tartlet
Chocolate brownie bites
Baby banoffee pies
Wedding cake with cream and yoghurt
Tea and coffee



PRICE RANGE: \$95+ pp

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SAMPLE MENU

- PLATTER-STYLE -

Canapés

Rare peppered beef, horseradish crème, potato and herb rosti
Herbed lamb, minted pea puree, blini
Bang bang chicken, iceberg cigar
Hoisin pulled pork, ginger, tortilla
American Cheeseburger Slider
Kai pono bites

Entrée – Platter Style

Breads and Dips

Main – Platter Style

Slow roasted beef, garlic, rosemary and thyme marinade, red wine jus
Chicken breast wrapped in bacon with mushroom sauce
Smashed potatoes, coconut oil, herbs
Balsamic roast vegetable salad with spinach, feta, pumpkin seeds
Broccoli, bacon, sunflower seed, cranberry salad with raspberry mayo
Fresh green garden salad with all the trimmings and citrus vinaigrette

Desserts - Sweet Treats Sideboard

Summer fruit macaroon
Jaffa chocolate cups
Mango crème and white chocolate profiterole
Wedding cake with cream and yoghurt
Tea and coffee



PRICE RANGE: \$85 - 95+ pp

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SAMPLE MENU

- WALK & FORK -

Canapés

Rare beef and béarnaise filled profiterole
Lemongrass and ginger pork belly chunks with cucumber
Pumpkin, herb and mozzarella arancini, aioli
Blini, beetroot hummus, whitestone blue cheese
Spinach, halloumi, naan bite
Goats cheese, pecan, mint, cranberry truffles

Walk and Fork

Salad Station:

Broccoli caesar salad
Roast vegetable salad with balsamic vinaigrette
Carrot and beetroot salad with mesclun and citrus dressing

Hot Meat Carvery Station:

Hot beef ribeye and champagne ham, salad, chutneys, bread rolls

Passed Options:

Pulled pork taco
Spicy beef taco
Fried chicken

Dessert - Sweet Treats Sideboard

Mango crème and white chocolate profiterole
Lemon meringue cones
Hazelnut caramel tartlet
Wedding cake with cream and yoghurt
Tea and coffee



PRICE RANGE: \$85 - 95+ pp

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SAMPLE MENU

- BUFFET -

Canapés

Harissa chicken lollipops
Hoisin pulled pork, ginger, tortilla
Pomegranate lamb loin, kumara rosti, beetroot chutney
Chipotle kumara chickpea bite, minted aioli
Miso mushroom crème, sweet 'n' sour pickle and savoury cone
Goats cheese, pecan, mint, cranberry truffles

Entree

Breads and Dips

Mains - Buffet

Chicken breast wrapped in bacon, stuffed with cream cheese and spinach
Rolled pork roast with crackling and apple sauce
Boiled new potatoes with herb butter
Roasted vegetable salad with spinach and feta
Fried noodles with asian vegetables
Mediterranean pasta salad
Fresh green garden salad with all the trimmings and citrus vinaigrette

Dessert - Sweet Treats Sideboard

Double chocolate strawberries (seasonal)
Summer fruit macaroon
Lavender creme chocolate cups
Wedding cake with cream and yoghurt
Tea and coffee



PRICE RANGE: \$80 - 90+ pp

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