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Sample Catering Menu

G&T Catering at Larcomb Vineyard



Wedding & Events Catering

G&T Catering are our in-house caterers.

G&T Catering 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.

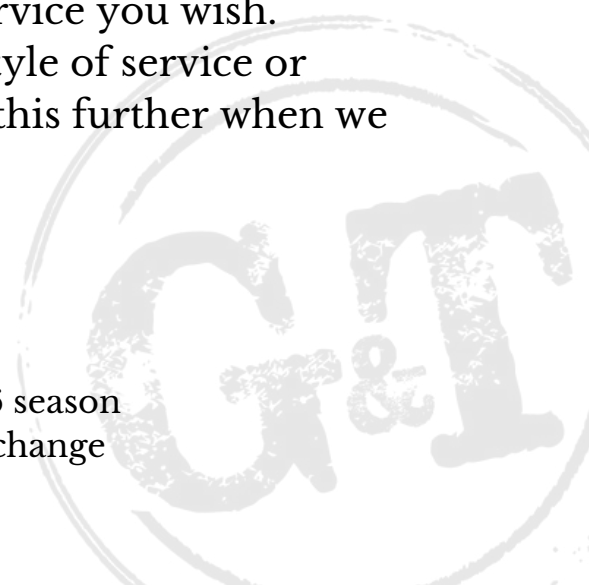
We do our best to accommodate any dietary requirements that we know of in advance.



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 2025/26 season
pricing only and are subject to change

Valid until July 2025



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

Fresh artisan breads and trio of dips

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: \$110+ pp

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SAMPLE MENU

- PLATTER-STYLE -

Canapés

Rare beef and béarnaise filled profiterole
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

Fresh artisan breads and trio of 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: \$100 - \$120+ pp

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SAMPLE MENU

- WALK & FORK -

Canapés

Rare peppered beef, beetroot chutney, potato and herb rosti
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



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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 - Platter Style

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



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