



## Galley Kitchen

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### The Larder

*Please call us to discuss what quantities we recommend for your event*

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#### Artisan Platter

Aromatic breads, dips & crostini's, toasted nuts & pretzels

#### Charcuterie Patter

Aged prosciutto, salamis, cornichons, relishes, breads

#### Canapé Platter

Canapé platter of smoked salmon lemon crème fraiche blinis, Red currant jelly & chicken liver crepes, smoked garlic & rosemary roasted beef tartlets with cress & aioli

#### Fromage Platter

Selection of NZ cheeses, preserves & crackers

#### Delectables

Chocolate cake with perfect fudge buttercream frosting, lemon sour cream cake with greek yoghurt & pistachios

#### Delights

Classic Chocolate brownie & petit four tarts

### The Butchery

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#### Buffet 1

Brandied apricot glazed ham, fruit chutneys & mustard

Tandoori chicken thighs with minted yoghurt

Hot buttered baby potatoes

#### Buffet 2

Butterflied, Chipotle salt rubbed leg of spring lamb, southwest sauce

Mustard baked scotch fillet with pomegranate molasses & horseradish cream

Indian spiced Chicken Breast with minted yoghurt

Hot buttered Baby potatoes

#### BBQ

Trio of gourmet sausages

Rib Eye Minute Steaks, bernaïse sauce

Smokey bbq chicken skewers

Classic potato salad, herbed mayonnaise

### The Barrow

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Cranberry, orange & almond couscous

Japanese slaw, kewpie mayo

Cos salad of toasted nuts, croutons & herbs

Roasted pumpkin & rocket salad, balsamic glaze

Seasonal leaf salad, carrot & cucumber ribbons

\*ALL MAINS COME WITH BABY BUFFET ROLLS\*

\*PRICE INCLUDES 1 CHEF ON BOARD 4 HOURS\*

#### SILVER: \$45

2 from The Larder

Buffet 1 from The Butchery

2 from The Barrow

#### GOLD \$55

2 from The Larder

BBQ from The Butchery

2 from The Barrow

#### PLATINUM \$65

3 from The Larder

Buffet 2 from The Butchery

2 from The Barrow

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**Liarne Clarke** Chef/Owner

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