

CHEFLESS MENUS

These menus are designed to deliver maximum impact with minimum fuss. Delivered chilled, beautifully presented on Galley Kitchen platters ready for you to serve. How good?!!!

Deli Lunch

Baby baps & soft seeded buns
filled with fresh salad greens, deli meats & cheeses, tuna lemon mayo (V on request)
Tandoori chicken brochette (GF)
Musky Sumac dusted lamb kofta (GF)
Semi roasted tomato, Caramelised onion & feta Tart (V)
Fresh seasonal fruits bowl (GF) (V)
Spiced cinnamon & walnut carrot cake (V)

\$30 + GST per person, minimum of 10, DOES NOT INCLUDE A CHEF ON BOARD

Corporate Lunch

Tea sandwiches
classic fillings of egg & chive, cucumber & salmon, Chicken & cranberry
Mango & chilli prawn potato rosti (GF)
Smoked salmon & lemon crème fraiche Profiteroles
Timeless Campari tomato, basil & parmigiana bruschetta (V)
Sweet onion jam & creamy camembert Tartlets (V)

Petit fours & sweet treats
Summer fruits & berries platter

\$35 + GST per person, minimum of 10, DOES NOT INCLUDE A CHEF ON BOARD

Ploughmans Platters

Rare rosemary roasted beef striploin with pomegranate & horseradish (GF)
Brandied Apricot glazed champagne ham (DF)
Lush garden greens (GF) (V)
Sharp cheddars, pickles and gherkins
Crusty sourdough & country rye bread
Chutneys, dressings & Mayonnaise's (GF)

\$38 + GST per person, minimum of 10, DOES NOT INCLUDE A CHEF ON BOARD



Liarne Clarke
Chef/Owner

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DE-CONSTRUCTED, SEMI-PREPARED PROVISIONS

For the vessels that are high on competent crew members but low on prep time and space, let Galley Kitchen take the hassle out of your charter for you. These menus come vac sealed, pre made where applicable then deconstructed to save on time & cooler space. Full instructions given, delivered in recyclable containers. Serve ware not provided.

Appetizers

Kumara rosti, honey chevre whip, pomegranate arils (GF) (V)
Smoked salmon & lemon crème fraîche topped potato rosti
Timeless Campari tomato, basil & parmigiana bruschetta (V)
Bacon wrapped king prawns, cilantro & kewpie dipping sauce (DF)

Carvery Lunch

Maple balsamic baked salmon fillet (DF)(GF)
Smoked garlic and rosemary rubbed eye fillet of beef, caramelized onion jus (DF)(GF)
Arugula, pear, charred walnut & cumin feta salad with a pomegranate dressing (V)(GF)
Soba noodle, edamame, bell pepper salad with a mandarin & Tahitian lime dressing (VEGAN)(GF)
Artisanal bread selection

Fromage & Petit four

Selection of fine NZ cheeses, Chevre whip, Salmon mousse, Triple chocolate brownie (GF), lush lemon coconut squares & chocolate dipped strawberries

\$55 + GST per person, minimum of 10, DOES NOT INCLUDE A CHEF ON BOARD

*** This menu can easily be adjusted if you have back to back charters with the same clients each day to ensure variety at the same per head price*



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GOURMET BBQ

Menu A

Hickory rubbed beef eye fillet steaks
Butchers best kransky & pure pork sausages
King prawns wrapped in streaky bacon

Lush green garden salad with a honeyed tahini dressing
Asian slaw, toasted sesame kewpie dressing
Mustard & herb buttered baby potatoes (GF) (V)

Fresh crusty breads & condiments

Petit tarts & brownies
Summer fruits & berries platter

\$65 pp + GST with a chef included on board for up to 6 hours. Minimum of 10 pax

\$55 pp + GST drop off only, cook & serve yourself. Minimum of 10 pax

Menu B

Tandoori chicken steak skewers, bbq plum sauce
Barbequed chorizo & pork sausages

Rocket, pear, parmesan & charred walnut salad, pomegranate dressing (V)(GF)
Classic egg & potato salad with herbed mayo (V) (GF)
Soba noodle, edamame, bell pepper salad with a citrus soy dressing (VEGAN)(GF)

Fresh crusty breads & condiments

NZ cheeses & preserves, oat & fennel crackers
Summer fruits & berries platter

\$60 pp + GST with a chef included on board for up to 6 hours. Minimum of 10 pax

\$50 pp + GST drop off only, cook & serve yourself. Minimum of 10 pax



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CARVERY BUFFET

Rare rosemary roasted beef striploin with pomegranate & horseradish (GF)
Brandied Apricot glazed champagne ham (DF)
Maple balsamic baked salmon fillet (DF) (GF)
Succulent boneless roast chicken, sage & onion stuffing

Arugula, pear, charred walnut & cumin feta salad, pomegranate dressing (V)(GF)
Soba noodle, edamame, bell pepper salad with a mandarin & Tahitian lime dressing (VEGAN)(GF)
Lush Green garden salad (GF) (VEGAN) (DF)
Asian slaw, toasted sesame dressing (V) (DF)
Classic egg & potato salad with herbed mayo (V) (GF)
Mustard & herb buttered baby potatoes (GF) (V)

Artisanal bread selection, condiments and dressings

Finish with sharing platters of
Bite sized petit four tarts, chocolate fudge brownie, ruby red strawberries & summer fruits

Price includes chef on board for a 4-6 hour charter, minimum of 10 pax

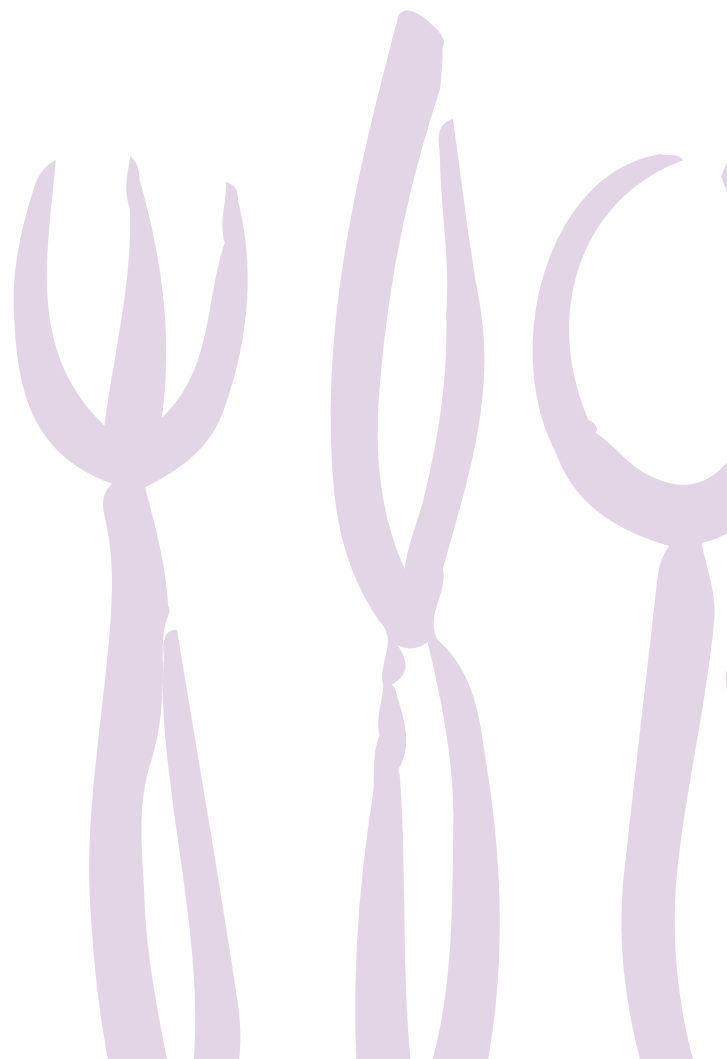
2 meats, 2 sides - \$62 pp + GST

3 meats, 2 sides - \$70 pp + GST



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PLATTERS

Galley Kitchen boards & platters are a great way to supply a variety of food for your event if you have a certain budget to work within or would like to add a little something on to our existing menus. And they look FABULOUS to boot!!

All boards & platters \$180 +GST each & are suitable as a light graze for 10-15 people

Canape Platter

Sweet onion jam & creamy camembert tarts
Kumara rosti, honey chevre whip, pomegranate arils
Hoisin Duck topped potato rosti, Chinese mayonnaise, microcress
South island smoked salmon profiterole with lemon crème fraiche

Vegetarian Platter

Feta & quinoa falafel; seasonal crudité & roast pumpkin & cumin hummus; Caprese skewers, balsamic glaze; Polenta chips with roasted garlic aioli; toasted nuts & pretzels

Children's Platter

Rice cracker, carrot & cucumber sticks with hummus
Ham & cheese triangle Sandwiches
Mini meatballs with tomato relish
Apple & pear slices with summer berry yogurt dip

Charcuterie Board

Aged prosciutto, cured meats, cabanossi, cornichons, relishes, whole roasted garlic, French baguette, oat & fennel crackers

Fromage Board

Selection of New Zealand's finest Kapiti cheeses, honey baked brie, oat & fennel crackers, quince paste, dried figs & fruit

Antipasto Board

Basil pesto, artichoke dip, sundried tomatoes, marinated olives, pickled onions, salamis, chorizo, provolone cheese, sharp cheddar, ciabatta & grissini

Dessert Board

Galley Kitchen's bite sized sweet deserts that may include chocolate caramel tarts, double chocolate brownie, raspberry white chocolate blondie, lemon curd tarts, , lemon coconut bliss balls, berry crumble pies



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HOT CANAPE CRUISE

Turmeric + toasted cumin buttermilk chicken bun (DF)
Hoisin Duck topped potato rosti, Chinese mayonnaise, microcress (DF) (GF)
Musky Sumac dusted lamb kofta (GF)(DF)
Smoked salmon & lemon crème fraiche Profiteroles
Kumara rosti, honey chevre whip, pomegranate arils (GF) (V)
Bacon wrapped king prawns, cilantro & kewpie dipping sauce (DF)
Timeless Campari tomato, basil & parmigiana bruschetta (V)
Angus beef, cheese & pickle sliders

\$50 pp + GST includes a chef on board for up to 6 hours. Minimum 10 pax

MORNING OR AFTERNOON TEA PLATTERS

Turmeric + toasted cumin buttermilk chicken bun (DF)
Hoisin Duck topped potato rosti, Chinese mayonnaise, microcress (DF) (GF)
Musky Sumac dusted lamb kofta (GF)(DF)
Smoked salmon & lemon crème fraiche Profiteroles
Kumara rosti, honey chevre whip, pomegranate arils (GF) (V)
Bacon wrapped king prawns, cilantro & kewpie dipping sauce (DF)
Timeless Campari tomato, basil & parmigiana bruschetta (V)
Angus beef, cheese & pickle sliders

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