Catering Showcase

Food is our passion
Creativity is our mission
Perfection is our ethos

Sarah Searancke Catering
Quality without compromise - that was the philosophy on which Sarah Searancke Catering was created over 20 years ago and is still very much the backbone of our operation today.

You can expect quality in the food we create, in the produce we use and in the events we deliver.

Our vision for delivering outstanding events has propelled Sarah Searancke Catering into one of Wellington’s leading catering and event management operations - all the while sustaining the personal, genuine, boutique-style service that Sarah Searancke Catering is famous for. We cater for a wide range of events - from award ceremonies, conferences, product launches and large scale corporate events.

We love to create mouth-watering menu ideas and develop concepts that look and taste great.

Our special relationships with Venues Wellington and the greater Wellington regional event scene allows us to create and deliver spectacular events.

We invite you to find out more!

"The joy and satisfaction of a meal is equal to the passion and effort given to its preparation"

~ Gordon Ramsay
What our clients say

“Thank you all for a great effort and the smooth running of our annual Back to Business Cocktail Party at Shed 6. Everything was flawless, the food and service were outstanding, and everyone was complimentary. You trouble shoted down to the finest detail so as an event organiser I didn’t need to worry about a thing. Thanks for making our 2017 event a memorable one.”

Katharine McGhie, Manager Business Development & Events, Business NZ

“We know that serving fantastic food is one of the easiest ways to impress our guests. We also know that you will always exceed their expectations. You are the only caterer we choose to work with in Wellington, as time and time again our guests leave raving about the incredible fare you create and the friendly service they receive.”

Daz Martin, Event Manager, Verve The Event Agency

“What an amazing team and what incredible food and service. You helped make the three days of events run so smoothly, nothing was a problem, with over 1000 delegates over 8 key events, everything was delivered so professionally. The food and service at our Black Tie dinner was superb, how you managed to roll out food for over 300 people with the highest standard of service, presentation and of course taste, was beyond impressive. Everyone was raving about the food, thank you for helping to make our celebrations such a huge success.”

Charlotte Wood, Event Manager, Scots College Centenary Celebrations

“Whether we are creating boutique or large-scale experiences for private individuals, or our corporate clients, our impeccable standards remain the same.”
Enjoy a selection of freshly brewed coffee, a variety of traditional, herbal and fruit infused teas, orange juice, chilled water and our house baked muffins or Danish pastries.

Premium morning tea

$8.00 PER PERSON

All prices include food, staff, serviceware and are GST exclusive. Prices are current as of 2017. Prices may be subject to change depending on your venue and event date.
Morning tea

To add additional food items to our premium morning tea, please choose from the selections below:

### Additional savoury items $3.50 per item

- Petit croissants including: ham and cheddar / salmon crème fraîche egg / ricotta, smoked paprika pesto
- Brioche pinwheels, arugula, caramelised onion, mozzarella ₩
- Three cheese chive scones, butter ₩
- Creamy chicken, leek, cranberry, asparagus tart
- Spinach, feta, sundried tomato muffin, pesto cheese centre ₩
- Old fashioned pork, apple, fennel sausage rolls, tomato relish
- Moroccan lamb pastries, tzatziki yoghurt
- Sweet potato, watercress, quinoa fritter, preserved lemon crème ₩ ₩
- Smoked bacon, cherry tomato frittata ₩ ₩
- Kumara, kale, aged cheddar pastries, Cajun chia seed sauce ₩ ₩
- A selection of freshly baked savoury Danish pastries ₩

### Additional sweet items $3.50 per item

- Layered toasted muesli, lemon honey yoghurt, berry compote
- Selection of Charlie’s honest smoothies ₩ ₩
- Freshly baked assorted sweet Danish pastries
- Selection of Kapiti ice cream pottles including: vanilla bean, triple chocolate and hokey pokey
- Peach, passionfruit cheesecake muffins
- Raspberry white chocolate muffins
- Banana, date bread, maple mascarpone ₩
- Foxton Fizz lemonade scones, chantilly cream, strawberry jam
- Navel orange, poppy seed almond friand ₩
- Decadent chocolate fudge brownie ₩

### Additional beverages

A selection of Phoenix juice bottles (330ml) in assorted flavours – $4.00 each

Still and sparkling water (300ml) – $3.50 each

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- Gluten Free
- Vegetarian
- Dairy Free
Premium working lunch

$28.00 PER PERSON

Please choose a combination of two items from the sandwich and salad selections and two items from our elite range. Also enjoy complimentary whole and sliced fruit, freshly brewed coffee, tea and assorted juices.

Sandwich selections $6.00 per item

Served on a selection of artisan rolls, sandwiches, wraps and gluten free bread.

Beef pastrami, Swiss cheese, rocket, chow chow relish
Danish salami, pesto cream cheese, greens, tomato chutney
Fish finger sarnie, tartare sauce, crisp lettuce
Grilled chicken Caesar, parmesan, creamy dressing
Jerk spiced chicken, charred pineapple, spinach, mojito aioli
Beetroot falafel, avocado, tomato, young leafy greens
West Coast Albacore tuna, cucumber, citrus aioli
Pulled beef slider, garlic horopito slaw, kaffir lime dust
Sliced ham, Red Leicester, Branston pickle
Dukkah spiked cream cheese, roasted Mediterranean vegetables
Danish feta, almonds, sweet pear, date chutney
Mint rubbed lamb, red capsicum confit, iceberg, tzatziki

VG
GF
VF
DF

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Working lunch

**Salad selections**  $5.00 per item

- Balsamic beets, spinach, feta, maple walnuts, Greek dukkah yoghurt (GF, VG)
- Tabouleh, orange, edamame bean, beetroot tzatziki
- Thai beef - lime chilli sirloin, buttercrunch lettuce, peanuts, mint, coriander (GF, DF)
- Waldorf salad, baby greens, goji berries, chia seeds
- Rocket, fennel, pear, pistachio, Manuka honey vinaigrette
- Sweet potato, Spanish chorizo, crispy noodle, red coconut curry dressing (GF, DF)
- Mediterranean vegetables, Israeli couscous, camembert, toasted sunflower seeds
- Nutty brown rice, quinoa, rocket, apple miso dressing
- Caesar salad - lettuce, parmesan shavings, croutons, garlic mayonnaise
- Quinoa, kumara, spinach, feta, smoked paprika drizzle

**Elite finger food**  $4.00 per item

- Creamy seafood mornay tarts, whipped dill kumara mash
- Spiced black bean chilli con carne pies, coconut millet crumb (GF, DF)
- Za’atar crusted beef polpettini, port wine sauce (GF, DF)
- Pork, wombok kebabs, mandarin hoisin sauce (GF, DF)
- Brie, polenta, caramelised onion, spinach bake (GF, VG)
- Smoked salmon, kale, cherry tomato frittatas (GF, VG)
- Chermoula lamb skewers, curry leaf raitai (GF, VG)
- Beetroot risotto cake, goats cheese, micro chervil (GF, VG)
- Kimbap - Korean sushi (GF, VG)
- Vietnamese vegetable, peanut rice paper roll, soy dipping sauce (GF, VG)
- Bajan chicken skewer, avocado salsa (GF)
- Beef, coriander, peanut wontons, chilli jam (GF)

**Additional sweet items**  $3.50 per item

- Bittersweet chocolate torte, crushed mandarin wafer (GF)
- Carrot cake cookie sandwich, cream cheese wafer (GF, VG)
- Fig, cranberry, chia seed delight (GF, DF)
- Peach, apple cobbler, oaty butter crumble
- Salted caramel peanut cookies (DF)
- Upside down pear, ginger, spiced mascarpone (DF)
- Lemon posset tart, Greek yoghurt, crushed berries (DF)
- Blueberry shortcake, natural yoghurt (VG)
- Banana macadamia cake, honey cream cheese icing, pecan (DF)
- Traditional English flapjack
- Blackjack Cheddar, Whitestone brie served with grapes, assorted cracker, guava paste (DF)

**Additional beverages**

A selection of Phoenix juice bottles (330ml) in assorted flavours – $4.00 each
Still and sparkling water (300ml) – $3.50 each

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*Feel free to add additional options to our premium working lunch.*

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- **GF** Gluten Free
- **VG** Vegetarian
- **DF** Dairy Free
Canapé menu

Our range of innovative and mouth watering canapés are guaranteed to impress. Includes one to two bite morsels that are easy to eat, encouraging interaction and networking amongst your guests.

**Half-hour package** from $18.00pp
Our Head Chef’s selection of four items

**One-hour package** from $22.50pp
Select three cold and two hot items

**One-and-a-half-hour package** from $27.00pp
Select three cold and three hot items

**Two-hour package** from $31.50pp
Select four cold and three hot items

**Two-and-a-half-hour package** from $42.00pp
Select four cold and four hot items, plus one substantial item

**Three-hour package** from $52.50pp
Select four cold and four hot items, plus two substantial and one dessert item

**Additional standard items** $4.50pp
Individual standard canapés can be added

**Additional substantial canapés** $6.00pp
Individual substantial canapés can be added

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## Canapé menu

<table>
<thead>
<tr>
<th>Standard cold selection</th>
<th>$4.50</th>
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<tbody>
<tr>
<td>Angus beef fillet tataki cornet, pickled daikon, goma mayo</td>
<td>GF</td>
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<tr>
<td>Lambchetta, kale pistachio heart, cured bacon crust</td>
<td>GF</td>
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<tr>
<td>Rare venison, kumara rosti, wasabi hollandaise, balsamic flakes</td>
<td>GF</td>
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<tr>
<td>Smoked duck pastrami, medjool date, rocket skewer, rhubarb aioli</td>
<td>GF</td>
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<tr>
<td>Caprese skewers, tear drop tomato, confit black garlic cream, fresh herb</td>
<td>GF</td>
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<tr>
<td>Pulled pork mini fajita, pico de gallo, micro coriander, satay crème</td>
<td>GF</td>
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<tr>
<td>Chicken roulade, broccolini Manchego centre, pink peppercorn emulsion</td>
<td>GF</td>
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<tr>
<td>King salmon rilette, savoury cone, NZ yuzu custard, fennel fronds</td>
<td>GF</td>
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<tr>
<td>Aged Gruyere, parsnip, thyme beignets, roasted grape pipette</td>
<td>GF</td>
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<tr>
<td>Parmigiano Reggianno panna cotta, sun blushed tomato pesto, mushroom gravel</td>
<td>GF</td>
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<tr>
<td>Peanut butter salt ‘n’ pepper tofu slider, pickled greens, burnt chili mayo</td>
<td>GF</td>
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<tr>
<td>Buttermilk chive waffles, avocado whip, maple fake’en shards</td>
<td>GF</td>
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<tr>
<th>Standard hot selection</th>
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<tr>
<td>Crispy beef peanut cakes, fresh sweet chilli coriander dipping sauce</td>
<td>GF</td>
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<tr>
<td>12-hour braised lamb shoulder, blueberry empanadas</td>
<td>GF</td>
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<tr>
<td>Duck mantou, steamed pumpkin bun, duck confit</td>
<td>GF</td>
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<tr>
<td>Ham shank, spring pea croquette, saffron scented mousse</td>
<td>GF</td>
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<tr>
<td>Pork wombok wonton cups, Tangerine spiked hoisin</td>
<td>GF</td>
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<tr>
<td>Buffalo chicken rangoon, apple béarnaise</td>
<td>GF</td>
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<tr>
<td>Chicken, Spanish chorizo arancini bites, Tequila mayo</td>
<td>GF</td>
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<tr>
<td>Miso, sesame seed glazed chicken skewer, blood orange yoghurt</td>
<td>GF</td>
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<tr>
<td>Seared scallop, cauliflower whip, caper raisin vinaigrette, speck dust</td>
<td>GF</td>
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<tr>
<td>Turmeric kaffir lime monk fish, beetroot raita, micro herb</td>
<td>GF</td>
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<tr>
<td>Dill, butterbean, King prawn cakes, chia seed cornichon dressing</td>
<td>GF</td>
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<tr>
<td>Spiced mushroom quinoa koftas, peanut Greek fava</td>
<td>GF</td>
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<tr>
<td>Antipasti skewer, roast aubergine, courgette, kalamata olive, baba ganoush</td>
<td>GF</td>
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<table>
<thead>
<tr>
<th>Substantial selection</th>
<th>$6.00</th>
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<tr>
<td>Tempura fish, thrice cooked chips, spring pea tartare sauce</td>
<td>GF</td>
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<tr>
<td>Steamed bao bun, char siu shredded chicken, pickled cucumber ribbons</td>
<td>GF</td>
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<tr>
<td>Kiwi venison burger, brioche bun, Pinot Noir relish, Kapiti Pakari cheese</td>
<td>GF</td>
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<tr>
<td>Black sea salt, sichuan pepper dusted calamari, lemonaise</td>
<td>GF</td>
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<tr>
<td>Cauliflower ceviche, soft shell taco, guajillo chili, brocco-mole</td>
<td>GF</td>
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<tr>
<td>Thai jungle paner cashew curry, coconut pilaf rice, black garlic rubbed naan</td>
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<th>Standard dessert selection</th>
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<tr>
<td>Malibu pineapple fudge</td>
<td>GF</td>
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<tr>
<td>Pink Champagne strawberry jelly, vanilla mascarpone, plum wafer</td>
<td>GF</td>
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<tr>
<td>Bittersweet chocolate torte, white chocolate curls</td>
<td>GF</td>
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<tr>
<td>Lemon panna cotta tart, blueberry compote</td>
<td>GF</td>
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Two-Course menu from $58.00pp
One main course and one dessert selection

Two-Course menu from $61.00pp
One entrée and one main course selection

Two-Course menu from $65.00pp
Two main course selections and one entrée or dessert option

Three-Course menu from $80.00pp
Two main course selections, one entrée and one dessert

Three-Course menu from $90.00pp
Two entrée and two main course selections and one dessert

Custom menu Prices vary
Speak to one our friendly team now about designing a custom made menu. Allow your creative juices to flow in a menu session with our head chef to create a menu that is tailored to your specific requirements.

Complimentary
Our plated dinner options are all accompanied with the following:
- Artisan bread rolls, Icelandic black lava salt butter
- Freshly brewed coffee, traditional and herbal teas and chocolate pistachio salami

Our range of individually plated options are perfect for your gala dinner or awards ceremony.

MINIMUM OF 30 GUESTS

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Sarah Searancke Catering offers an unmatched wealth of knowledge and experience in the hospitality industry.

Formal plated menu

Choose from the options below which showcase the best of New Zealand’s seasonal produce.

Entrée

King salmon rillette, honey walnut croute, kaffir lime dust, NZ Yuzu custard, fennel fronds

Venison fillet, kale pistachio centre, young carrot purée, pancetta crisp, candied thyme GF

Five spice duck breast salad, apple, spring onion shoots, blood orange hoisin, wonton shards GF

Kaipara kumara gnocchi, saffron capsicum peperonata, black olive gravel, pecorino Romano, micro basil

Twice cooked pork belly, fresh pear, baby fennel slaw, crackling strips, red pepper emulsion GF DF

Main

Seared beef fillet, kumara celeriac dauphinoise, purple carrot crisps, truffled jus GF

Monk fish, cauliflower Agria potato skordhalia, preserved lemon beurre blanc, Genovese basil crumble GF

Corn fed chicken, broccolini Manchego crust, ham hock spring pea potato cake, saffron scented cream GF

Juniper sea salt rubbed lamb fillet, pommes terrine, IPA braised shoulder, black garlic butter GF

Twice baked spaghetti squash soufflé, sautéed baby spinach, maple glazed walnuts, Saporosa balsamic VG

Dessert

Patron XO cheese cake, beurre noisette crumbs, Doris plum mascarpone, glazed mandarin GF

Eton Mess - poached summer berries, brown sugar meringue, rosehip whipped butter milk

Coconut kaffir lime panna cotta, strawberry emulsion, dark chocolate soil, hazelnut granola clusters GF

Pot-set Valrhona chocolate silk, cranberry cantuccini, white chocolate pesto, salted caramel popcorn

Allow our pâtisserie chefs to tempt you with our delicious and seasonal range of miniature desserts GF

GF Gluten Free  VG Vegetarian  DF Dairy Free
The following prices are charged per person:

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
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<tr>
<td>One Hour</td>
<td>$21.00</td>
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<td>Three Hours</td>
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<td>Four Hours</td>
<td>$35.00</td>
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<tr>
<td>Five Hours</td>
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Beverage packages

For that extra wow factor at your next event, select from our local range of beverages highlighting New Zealand’s superb selection.

Elite beverage package

Enjoy the following beverage selections:
Sileni Reserve Brut NV sparkling wine
Spencer Hill Reserve Fume Sauvignon Blanc Nelson
Latitude 41 Moutere Chardonnay Nelson
Monowai Pinot Gris Hawkes Bay
Hoppers Crossing Pinot Noir Central Otago
Unison Rocky Red Merlot Cabernet Hawkes Bay
A selection of standard, Tuatara craft and light-strength beers
Soft drinks
Rhubarb soda fizz and Peach iced tea

Speak to our friendly team now about matching wines to your tailored menu.

The following prices are charged per person:
One Hour $25.00
Two Hours $31.00
Three Hours $35.00
Four Hours $39.00
Five Hours $42.00

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Taking care of your event

Our team

Sarah Searancke Catering offers an event coordination and chef team with a wealth of knowledge and experience in the hospitality industry. Our dedicated team is 100% focused on working with you from your initial contact right through to the delivery of your event. We will listen to your vision of how you want your event to flow, ensuring its success and leaving that lasting impression.

Additional menus

We’ve listed our key menu styles for you to browse over but in addition to these we offer the following menus:

Breakfast, platters, food stations, tapas and small plates

To discuss these menus at your next event, contact our friendly team now.

Looking for something extra special? Allow our head Chef to design a signature menu dish using premium meats and seafood, paired with seasonal local ingredients.

Special dietary requirements

As a standard, we offer a varied selection for vegetarian and gluten free guests within our main offerings. All additional special dietary requirements are provided for separately. We take great pride in our wide and varied selection of these meals and receive extremely favourable feedback. Special diets can often be a tricky or forgotten area. It’s one that we’re happy to say we have down pat.

At Sarah Searancke Catering we provide an unrivaled approach to bespoke events in the Capital that is limitless in scale and creativity.
Fresh and local

With over 20 years in the industry, we have built strong relationships with our wonderful local suppliers. This enables us to bring you the best of what the Wellington region has to offer. We are also proud to say that we use only free range chicken and eggs in all of our products.

Environmental impact

We fully appreciate the significant impact that our catering operations can have on the environment. As a responsible provider, we undertake to ensure that our activities not only comply with environmental regulations but exceed them wherever possible in every aspect of our operation. We recycle cardboard, glass and compost all food waste. Printed paper is shredded and sent to the local SPCA to then line the pens of the new born puppies. At our conferences we use a range of disposable products that are both sustainable and compostable.

Giving back

We are so very happy to be able to host the team of Bellyful at our kitchen once a month to prepare their meals.

Bellyful was ‘born’ out the desire to see families being supported by their fellow community members.

Bellyful believe you don’t need to go through stressful times alone – having a new baby or a sick family member can make life tough! Having someone pop around with a couple of cooked meals can go a long way toward easing the stress.

Find out more - [www.bellyful.org.nz](http://www.bellyful.org.nz)
Try us today

Call us now to arrange your complimentary
Sarah Searancke Catering Tasting

St James Theatre

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