

LIMELIGHT

CATERING



CATERING MENU

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With a vision to provide expertly crafted dishes assembled from locally sourced ingredients, food and beverages from Limelight Catering is served with the highest standards of efficiency and professionalism.

We cater for all types of events whether it be a cocktail function, a sit-down dinner or a business meeting, our talented team ensures a memorable experience from start to finish with attention and quality both kept in mind.

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All prices are GST exclusive. **Catering Confirmation Requirements:** Menu selection must be confirmed by you by email to us with indicative catering attendee numbers no later than 10 working days before the event start. Final catering attendee numbers must be confirmed by you by email to us no later than 5 working days before the event start.



AUCKLAND LIVE

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Tātaki
Auckland
Unlimited

Selection of juices

Mini granola, muesli, mango passionfruit

Cured salmon, dill crème fraiche, mini bagel

Bacon, fried egg, pickle slider

Egg benedict, chive hollandaise

Individual fruit cups, passion fruit yoghurt

NG V VE



DF Dairy Free NF Nut Free NG No Added Gluten

V Vegetarian (may contain egg and dairy products) VE Vegan

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Orange juice

Homemade toasted muesli, sun dried fruits

Selection of fruit yoghurts

Mini croissants & Danishes

Cured crispy bacon

DF NG

Scrambled eggs with crème fraiche,
chopped chives, parsley

NG

Farmers pork breakfast sausages

DF

Breakfast hashbrown

Roasted mushrooms & vine tomatoes

DF NG

Sliced seasonal fruit platter

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INCLUDES TEA AND COFFEE WITH TWO FOOD ITEMS

Sweet Items

Mango raspberry coconut muffin V NF

Blueberry cream cheese muffin V NF

Assorted fruit Danish V NF

Cinnamon and muscovado brioche V

Mini Almond croissants V

Lemon and manuka honey loaf V NF

Banana & caramelised pecan loaf V

Apple orange & date scones
w vanilla yoghurt V NF

Raspberry lamington V

Chocolate lamington V

Pecan chocolate brownie V GF

Petit cookie assortment V

Warm Mini apple turnover V

Mini Pain au chocolate
& raisin selection V

Mini mixed fruit lattice V

Biscoff caramel slice VE V DF

Sliced seasonal fruit Platter
GF VE V DF



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Savoury Items

Sweetcorn and Jalapeno muffin V

Sundried tomato pesto muffin V

Smoked paprika capsicum
and cheddar brioche V NF

Mushroom and pesto savoury Danish V

Spinach & feta savoury Danish V NF

Caramelised savoury scones,
herbed cream cheese V NF

Champagne ham, Swiss cheese,
tomato croissant V

Tomato, Colby Cheese,
Basil Pesto Croissant V

Bacon & onion quiche sweet tomato
& chipotle relish NF

Spinach & Feta Quiche,
Green Jalapeno relish V NF

Smoked Akaroa Salmon, herb cream,
caper, mini-Bagel

Mozzarella, tomato, pesto, balsamic,
mini-Bagel V

House made beef & cheddar pie, Tomato sauce

Gourmet Butter Chicken pie, Tomato pickle

Bacon & egg mini pies, ketchup

Gourmet creamy veg korma mini pies V VE DF

Beef Sausage Rolls, homemade relish

Assorted finger sandwiches

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Salad Option

CHOOSE 1

Roasted broccoli, orange kumara, red capsicum, roasted pears, hazelnut, shaved fennel, rocket salad V GF DF VE

Kidney bean, orzo, sweet corn kernel, cucumber, pumpkin seeds, baby spinach, lemon dressing V GF DF VE

Bulgur wheat, quinoa tabouleh, parsley, mint, dill, diced tomato, onion, peppers, olive oil V DF VE

Waldorf salad, royal gala apple, celery, grapes, golden raisins, potato, walnuts, mustard mayo V GF DF VE

Pearl barley, puy lentils, chickpea, red chili, spring onion, coriander, edamame salad V DF VE

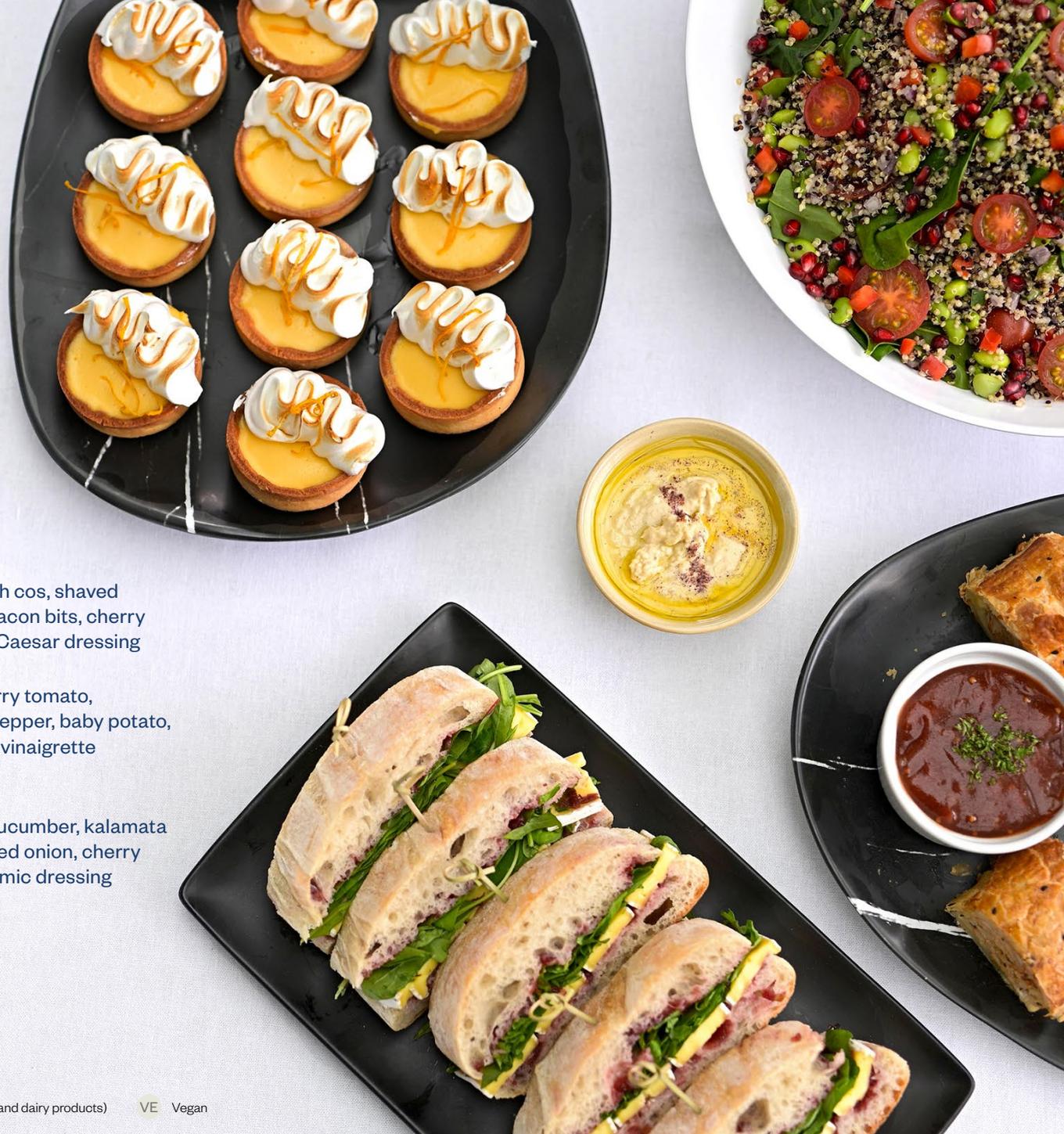
Soba noodle w carrot, cabbage, spring onion, broccoli, capsicum, miso ginger dressing, sesame seeds V DF VE

Classic Caesar with cos, shaved parmesan, eggs, bacon bits, cherry tomato, croutons, Caesar dressing

Niçoise salad, cherry tomato, green beans, red pepper, baby potato, onion, olive, Citrus vinaigrette V GF DF VE

Summer salad w cucumber, kalamata olives, capsicum, red onion, cherry tomato, feta, balsamic dressing V GF

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Sandwich Option

CHOOSE 1

Roast chicken Wrap, iceberg lettuce, sauteed vegetable, cucumber, garlic mayo DF

Shaved champagne ham, Swiss cheese, tomato pickle, mesclun leaves, ciabatta

Corned beef, pickle, cheese, Dijon mustard mayo, rocket, sourdough bread

Tuna mayo, cucumber, celery, red onion, grated Colby, lettuce, Turkish pide

Hot Sliced pork, gherkins, sliced cheese, aioli, salad leaves, rosemary focaccia

Lamb meats balls, basil passata, cheddar cheese sauce, garlic baguette

Bah mi lemongrass chicken, pickled carrot & daikon, sriracha mayo, coriander DF

Grilled Halloumi wrap, roasted peppers, cucumber, lettuce, garlic hummus, tzatziki sauce V

Teriyaki-glazed tofu wrap, sauteed vegetables, cucumber, lettuce, sesame ginger soy dressing V

Warm Option

CHOOSE 1

Beef, corn, jalapeno empanada, tomato relish

Tex-mex pulled pork quesadilla, cilantro lime cream

Potato waffle w braised beef brisket chimichurri salsa

Homemade chorizo & fennel sausage rolls

Jerk Chicken panini w Mango Habanero Chutney

Chicken Dim Sim, lime sweet chilly DF

Sweet potato, kale, asparagus, zucchini, cheese frittata, tomato chutney V

Caprese olive panini w mozzarella, tomato, basil pesto V

Savoury Spinach & feta tart, jalapeno chutney V

Dessert Option

CHOOSE 1

Rich Chocolate symphony GF

Cookie & cream cheesecake

Blueberry almond delight w Mascarpone cream GF

Traditional French vanilla flan

Coconut Passion fruit cake w butter cream GF

70% Dark chocolate flan

Crème brulee Madeleine fruit compote

Ginger caramel slice

Sliced seasonal fruits platter

V VE DF GF

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Breadbasket

Selection of artisan breads, local butter, extra virgin olive oil

Salad Option

CHOOSE 2

Grilled halloumi fattoush, cos, cucumber, radish, tomato, red onion, sumac, parsley, zesty lemon dressing, crispy pita

DF V VE

Pearl barley, puy lentils, chickpea, red chilli, spring onion, coriander, edamame salad

DF NG V VE

Green bean, cherry tomato, baby potato, red pepper, tomato, red onion, olive, balsamic vinaigrette

DF NG V

Chickpea chaat, potato, tomato, red onion, cucumber, red chilli, coriander, chaat masala

DF NG V VE

Wild rice, orzo, sun dried tomato, dried cranberry, walnut, radicchio

DF V VE

Classic Caesar with cos, shaved parmesan, egg, bacon bits, cherry tomato, croutons, Caesar dressing

Turmeric roasted cauliflower, broccoli, curious tomato, shaved fennel kale, pepitas, tahini dressing

Mexican bean & corn ensalata, red onion, cucumber, heirloom tomato, Italian parsley, lemon vinaigrette

DF NG V

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Vegetarian Hot Option

CHOOSE 1

Spinach ricotta cannelloni,
tomato broth, mozzarella cheese

V

Kumara Horopito gnocchi, wilted spinach,
passata sauce, shaved parmesan

V

Seasonal steamed vegetables,
Marlborough sea salt, olive oil

DF NG V VE

Green Thai curry, tofu, seasonal vegetables

V

Non-Vegetarian Hot Option

CHOOSE 2

Braised beef brisket, roasted baby potatoes,
rosemary glaze

DF NG

Chicken tikka, butter sauce,
cumin basmati rice, coriander

NG

Grilled market fish, laksa broth, mint, spring onion,
toasted coconut, crispy shallot

DF NG

Sous vide pork belly, sauté citrus green beans,
apple cider sauce

DF NG

Beef lasagne, tomato broth, basil, grana Padano

Miso braised chicken thigh, Asian greens,
young onion, sesame

DF

Slow roasted lamb shoulder,
warm Israeli cous cous, red wine jus

Pork & fennel sausage, mashed potato, gravy

Dessert Option

CHOOSE 2

Strawberry yoghurt mini éclair

Chocolate iced banana cake

Passion fruit cheesecake

Red velvet cake

Raspberry glazed choux

Custard fruit tart

Sliced seasonal fruits platter

DF NG V VE

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Breadbasket

Selection of artisan breads, local butter, extra virgin olive oil

Vegetarian Salad Option

CHOOSE 2

Panzanella salad, bocconcini, heirloom tomato, cucumber, Spanish onion, focaccia, basil, red wine vinaigrette

Bulgur wheat, quinoa tabouleh, parsley, mint, dill, diced tomato, onion, peppers, olive oil

DF V

Niçoise salad, cherry tomato, green beans, tomato, baby potato, onion, olive, vinaigrette

DF NG V

Greek salad, cucumber, kalamata olives, capsicum, red onion, cherry tomato, feta, balsamic dressing

NG V

Waldorf salad, royal gala apple, celery, grapes, golden raisins, walnuts, mustard mayo

NG V

Roasted pumpkin, cous cous, goji berries, dried apricot, sunflower seeds, curly parsley, olive oil

DF NG V

Kale, shaved fennel, arugula, radish, almond crush, young onion, grana Padano, lemon olive oil

NG V

Green leaf salad, cucumber, tomatoes, red cabbage, toasted sunflower seeds, mint lemon vinaigrette

DF NG V

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Salad Option

CHOOSE 1

Bang bang chicken salad, cucumber, cabbage, beans sprout, toasted peanuts, sesame seeds, crispy shallots, black vinegar dressing

DF

Thai beef rice noodle salad, capsicum, carrot, sprouts, spring onion, chilli, fresh herbs, cabbage

DF NG

Poached prawn Caesar with cos, shaved parmesan, eggs, anchovies, cherry tomato, croutons, Caesar dressing



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Vegetarian Hot Option

CHOOSE 2

Cajun roasted baby potatoes, garlic, rosemary

DF NG

Roasted broccoli, cauliflower, almond sliver, confit garlic

DF NG

Roasted rustic ratatouille vegetables, fresh basil, tomato coulis

DF NG V VE

Spinach ricotta cannelloni, tomato broth, mozzarella cheese

Vegetarian lasagne, tomato coulis, basil, mozzarella

Maple roasted rustic root vegetables, grilled onion, balsamic glaze

Vegetarian fried rice, tofu, pineapple

Stir fried seasonal vegetables, water chestnut, baby corn, sesame, young onions

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Non-Vegetarian Hot Option

CHOOSE 3

Slow roasted beef scotch, peperonata, cherry tomato, port wine jus

DF NG

Grilled salmon, bok choy, laksa broth, sesame

DF NG

Lemon thyme roasted chicken thigh, roasted broccoli

DF NG

Slow roasted lamb shoulder, parmesan mash, red wine jus

NG

Thai yellow beef curry, lemon grass, galangal, kaffir lime

DF NG

Roasted market fish, green pea, charred corn, caper, dill hollandaise

NG

Sticky honey soy ginger chicken, Asian slaw, spring onion, sesame

DF NG

Sous vide pork belly, sauteed green beans, chimichurri

DF NG

Barbeque pork back ribs, honey roasted orange kumara, cilantro, BBQ glaze

DF

Moroccan lamb tagine, chickpea, apricots, toasted almond, basmati rice

DF NG

Dessert Option

CHOOSE 3

Salted caramel mini éclair

Dark chocolate profiterole

Apple & apricot slice

Assorted macarons

NG

Boysenberry cheesecake

Butterscotch pecan brownie

Sticky date cake, salted caramel

Tiramisu cake

Sliced seasonal fruits platter

DF NG V VE

CHOOSE ANY 4 ITEMS FROM MENU BELOW

Cold Items

Parmesan smoked paprika shortbread, whipped fresh thyme & goat cheese, fig & pear jam **V**

Sesame crust tuna, Ponzu glaze, pickled daikon & pink ginger, finger lime pearls, green rice flakes **DF**

Beef sirloin, caper, horseradish cream, sundried tomato, olives, crusty baguette

Rosemary lamb loin, kumara puree, pickled pear & fennel, red chimichurri **DF GF**

Seared Scallop, lemon cucumber tagliatelle, green chilli crème fraiche, tobiko **GF**

Mexi-spiced Jalapeno prawn frittata, sour cream, chilli coriander **GF**

Pea & mint ricotta, parmesan crisp, savoury tart **V**

Atlantic smoked salmon, crispy capers, crème fraiche, citrus olive oil, crusty choux

Petit potato cake, crushed edamame, grape Pico de gallo, vegan cheddar

DF GF V VE

Hot Items

Karaage chicken, soy chilli glaze, pickled cucumber, sriracha kewpie, shichimi pepper

Smoked chicken & chorizo croquette, romesco

Duck spring roll, hoisin, lime sweet chilli **DF**

Pulled short rib, potato & herb rosti, red pepper coulis, caper salsa, jus **DF GF**

Petit Lamb kebab, lemon & garlic hummus, sumac, mint yoghurt

Italian pork & fennel meat ball, basil passata, pecorino

Wild Mushroom arancini balls, truffle aioli, parmesan **V**

Ferry Road halloumi skewer, bell peppers, heirloom tomato, harissa **V GF**

Pumpkin & Lentil cake, kimchi, soy glazed tofu, vegan aioli

V VE DF GF

Sweet Items

Mini opera cake

Assorted macaroons **GF**

Salted caramel eclairs

Dark chocolate profiterole



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SUBSTANTIAL CANAPÉ

Middle eastern Lamb kofta, Garlic hummus, yoghurt sauce GF NF

Beef chilli cheese chimichanga, avocado mayo

Classic ham & Cheddar sourdough toastie

BBQ pulled pork burger, apple slaw, garlic aioli

Lamb bites, creamy mushroom ragout, romesco drizzle

Grilled beef burger, Swiss cheese, mustard mayo, tomato sauce

Buttermilk chicken tender slider, slaw, sriracha mayo

Southern fried chicken kebab, mashed potato, gravy

Asparagus & parmesan souffle w hollandaise V

Mushroom & tarragon pithivier, hollandaise sauce V

Plant based vegan meatballs, passata sauce, Vegan cheese V GF VE

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Breadbasket

Selection of artisan breads, local butter, extra virgin olive oil

Entrée

Beetroot & gin cured salmon with avocado puree, compressed cucumber, crystallised ginger mascarpone cream, salmon roe

NG

South Island duck, green chilli, cucumber, daikon & mango salad, coconut rice, dressing

DF NG

Garlic confit prawn, lemon cured courgette, avocado and pea paste, heirloom tomato, milk mayo

NG

Teriyaki rare beef, Asian salad with spring onion, chilli, Chinese cabbage, daikon, sesame seeds

DF

Seared lamb loin, pea mint & feta salad, pickled beetroot pomegranate dressing

NG

Buffalo mozzarella, Heirloom tomato, aged balsamic, edamame, basil oil, smoked sea salt, candied pine nuts

NG V



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Main Course

Sticky beef short rib, horseradish mash potato, roasted baby vegetables, caponata salad, port wine jus

NG

Herb crusted eye fillets, thyme olive scallop potatoes, balsamic baby onions, grilled broccolini, mushroom cream jus

Chimichurri lamb rack, butterbean puree, baby beets, spinach gnocchi, rosemary jus

DF

Confit Maryland chicken, smoked paprika kumara paste, chargrilled zucchini, baby carrots, thyme jus

NG

Basil lemon pepper salmon, gourmet potatoes, courgettes ribbon, creamy polenta, tomato caper béarnaise

NG

Tempura tofu, sautéed bok choy, miso grilled aubergine, coconut coriander sauce

DF NG V VE



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Dessert

Opera cake, dark chocolate mousse, vanilla mascarpone, meringue crumb

Summer surprised Eton mess with fresh berries, vanilla diplomat cream, coconut crisp, semi dried mango

NG

Hazelnut éclair, caramel glaze, macaron, choco meringue, roasted hazelnut

Plum friand cake, mousse, jam, almond oat crumble, apple compote

70% dark chocolate fondant, south vanilla ice cream, hazelnut



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COLD PLATTERS

Seasonal Fruits

\$95.00

Seasonal sliced fruits, passion fruit yoghurt dip DF NG V

Take A Dip

\$95.00

Selection of Artisan breads, herb cream cheese, basil pesto, hummus V

Seaweed Wraps

\$165.00

Selection of futomaki, nigiri sushi, pink ginger, wakame, wasabi, soy sauce



Kai Moana

\$200.00

Marinated Coromandel green shell mussels, cold smoked salmon, dill prawns, Clevedon half shell oysters, scallops, fennel slaw, lemon aioli, capers, lemon

Charcuterie Board

\$165.00

Spanish chorizo, pepperoni salami, prosciutto, spiced deli pork, grilled artichokes, pickled onion, cornichons, feta, marinated olives, caper berries, sundried tomato, basil pesto, artisan bread

Aotearoa Cheese Board

\$185.00

Kapiti Brie, Creamy Havarti, cumin gouda, Pakariki aged cheddar, quince paste, lavosh, grapes, dried fruit, nuts, crackers

Grazing Platter

\$170.00

Prosciutto, chorizo, Dutch salami, Kapiti Brie, cumin gouda, Pakariki aged cheddar, cornichons, marinated olives, nuts, grapes, lavosh, crackers, artisan bread

Vegan Mezze

\$160.00

Marinated olives, grilled artichoke, crudities of vegetables, heirloom tomato, butternut hummus, marinated mushroom, grilled greens, cornichons, dried fruits & nuts, grapes, vegan pesto, crusty baguette

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HOT PLATTERS

Southern Grill

\$200.00

Southern chicken wings, garlic prawn cutlets, rum & que grilled pork sausages, potato wedges, classic slaw, garlic bread, buttery sweet corn, sour cream, BBQ sauce

Spice Alley

\$200.00

Tandoori prawn's, malai chicken tikka, cumin spiced lamb kofta, onion pakora, potato tikki, mini samosa, kachumber salad, paratha, tamarind chutney, mint raita

Taste of Asia

\$200.00

Chicken satay, togarashi fish goujons, vegetarian spring rolls, steamed edamame, prawn tempura, vegetable dumplings, stir fry green beans, chilli lime dipping sauce, Vietnamese dressing

Lebanese Mezza

\$200.00

Dukkha lamb meat balls, shish tawook, garlic paprika prawn, hummus, baby cucumber, Turkish pide, tzatziki dressing, kalamata olives, falafel, haloumi

Petit Fours

\$180.00

Classic opera cake, mini profiteroles, assorted macarons, mini eclairs, cakes, slices

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