

If you require further catering at home or at another venue following your lounge refreshments, please see below for a small sample of our menus or visit www.gattings.co.nz

Nibbles

Crunchy Thai chicken and peanut cakes with sweet chilli sauce
Moroccan lamb skewers
Petit chicken, mint and pine nut sandwiches
Crepes filled with salmon mousse, rolled and cut in little cylinders topped with salmon caviar
Roast beef on Yorkshire puddings with horseradish cream
Little sushi rolls with fresh tuna, salmon and vegetarian
Coconut Prawns wrapped in filo pastry with nuoc cham sauce
Mini fillet mignons with bernaise sauce

Buffet options

Traditional glazed ham on the bone
Thai rare roast beef salad
Moroccan chicken, apricot and honey tagine
Whole salmon glazed with soy and ginger and flash roasted

Served with any combination of the following:

Salad of roasted kumara, pumpkin, and beetroot - tossed in an orange and balsamic dressing
Orzo salad with feta, caramelised red onions and roast pumpkin
Green salad of mesclun, cherry tomatoes, snow pea shoots and shaved parmesan
Gourmet baby potato salad with garlic aioli and roasted red peppers
Crusty bread rolls with butter and condiments

Antipasto and cheese platters for 15

Including, chorizo, assorted dips, olives, peppadews, sundried tomatoes, crostini, Kapiti kikorangi and Puhoi camembert and fresh seasonal fruits

Sweet little things to follow

Mini meringue tower assembled with whipped cream and studded with red berries
Miniature tarts with lemon curd and raspberries
Velvety chocolate tart (serves eight)
Smooth and creamy lemon delicious tart (serves eight)

Full hospitality service including staff, equipment and glass hire available. For further enquiries please phone or email.
Full menus can be emailed, faxed or posted at your request.

All prices on menu exclude GST

Gattings'
FUNERAL HOSPITALITY



Howick
FUNERAL HOME



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Gatting's

FUNERAL HOSPITALITY

Introduction

The Lounge at Howick Funeral Home is decorated to create a peaceful setting.

Gatting's are proud to be Auckland's leading funeral caterers. Our menus offer a varied selection of delicious food, including old favourites and new treats.

Our service is discreet, professional and caring and at all times our staff are professional and empathetic.

As part of our complete service we provide modern china, white tablecloths, silver bodums for tea and coffee, silver tiered sandwich stands and fresh flowers to complete the setting.

We also offer you a full menu for after your funeral refreshments in the Howick Funeral Home, (please see page 4 for menu suggestions).

We will deliver this to your home or venue and provide staff, equipment and a liquor licence if required.

We also offer a complete food service for those difficult days before and after the funeral.

Meals are delivered and can include;

Moroccan Chicken Tagine, Creamy Fish Pie topped with Potato Gratin, Jungle Chicken Curry with Gingered Rice or Shepherd's Pie

Desserts are also available: Apple and Berry Crumble, Silky Lemon Tart, Tiramisu.

Feel free to visit our website- www.gatting.co.nz and find out what Gatting's Home Range has to offer.

If you have any queries regarding your options please feel free to call and discuss further.

In-House Catering Menu for

HOWICK FUNERAL HOME

Menu Option (1)

\$8.55 per person plus GST (3 pcs per guest)

- Assorted triangle club sandwiches including: chicken, mint and almond; ham and curried egg; smoked salmon mousse with cucumber; pastrami, gherkin and cream cheese; plus vegetarian option
- Selection of savouries: caramelised onion and bacon tarts, beef pasties, basil pesto and feta tarts and our tasty pork and fennel sausage rolls
- Selection of slices: chocolate and raspberry brownie, caramel tan square, coconut ice slice

Served with tea, freshly plunged coffee, juice and water

Menu Option (2)

\$9.80 per person plus GST (4 pcs per guest)

- Assorted triangle club sandwiches including: chicken, mint and almond; ham and curried egg; smoked salmon mousse with cucumber; pastrami, gherkin and cream cheese; plus vegetarian option
- Selection of savouries: caramelised onion and bacon tarts, smoked salmon and dill tarts, basil pesto feta tarts, pizza twists and tasty pork and fennel sausage rolls
- Selection of slices: chocolate and raspberry brownie, caramel tan square and apricot and almond delight

- Little iced cupcakes or baby carrot cakes with a cream cheese swirl

Served with tea, freshly plunged coffee, juice and water

Menu Option (3)

\$11.75 per person plus GST (6 pcs per guest)

- Assorted triangle club sandwiches including: chicken, mint and almond; ham and curried egg; smoked salmon mousse with cucumber; pastrami, gherkin and cream cheese; plus vegetarian option
- Tasty asparagus rolls and bacon lettuce and tomato sandwich rolls
 - Caramelised onion and bacon tarts, smoked salmon and dill tarts, basil pesto and feta tarts
 - Mini gourmet pizzas
 - Chocolate and raspberry brownie dusted with icing sugar
 - Cinnamon oysters or butterfly cakes
 - Dainty lemon curd tarts

Served with tea, freshly plunged coffee, juice and water

An additional tea, coffee and juice charge of \$3 plus GST per head is charged if the number of guests exceeds the number catered for.

A total time frame of 2 hours in the chapel and lounge is included in the menu cost, if this time is exceeded an additional charge for staff time will be incurred.

For variety we change menus frequently. The above is a guide to the choices we offer, if there is something you would particularly like, please feel free to ask.