



A Little bit about us....

**Logan's Event Catering** has been operating for over 12 years, we have catered thousands of functions from a couples surprise proposal on a beach, to corporate dinners of 500+ Plus hundreds of weddings from small & intimate celebrations to the larger weddings with all the bells & whistles, we are the experts when it comes to tailor making your Event Catering, memorable!

If requested we can organise or advise on everything you require for that special occasion – **Venues – Marquees – décor – staff – themed bars – drinks packages & much, more!**



[loganscatering@hotmail.co.nz](mailto:loganscatering@hotmail.co.nz)



The following menus cover various styles to suit all occasions.....

**Canapés** – These are delicious one bite size nibbles that are circulated around guests for the required period of time. (Chefs required) or can be purchased as BYO - Build your own & impress your guests.

**Walk N Fork food** – These are delicious little dishes that are more substantial in size & can be circulated around guests in 20/30 minute intervals. (Chef required is recommended but not necessary) can be dropped off ready to eat.

**Finger food/Grazing platters** – These are larger platters of mixed finger food breads & dips, that are delivered ready for guests to nibble on for a duration of up to 2 hours. (No staff required) plenty to choose from.

**Party Boxes** – Can't be bothered with the preparation – cooking – cleaning, just simply order your preferred party box online & it will be delivered ready to tuck in, 72 hour notice required when ordering.

**Buffet menus** – These are set up on side tables, so that guests can help themselves to the whole variety of food on your chosen menu. (Chef required on site) or it can be dropped off ready to eat.

**Table Banquet/Sharing platters** – This style is sharing platters placed in the centre of the tables for everyone to share, without leaving your seat. (Chef required on site)

**Set plated menu** – These are Chef's dishes that are presented beautifully on individual plates & served to each guest, tailored to your requirements (Chef/s required on site)

**Themed Menus** – Menus that are created around the theme of your event – for example if you have a Spanish Theme, the menu can be done with a selection of Spanish Tapas/ Paella (Chef required) plenty to choose from, just let us know your Fav!



**Seasonal Canape Menu (Changes seasonally)**

**Gluten free – dairy free – vegan plus all other dietary or allergy request can be catered Just advise when ordering.**

**Refreshing Shots**

Gazpacho topped with Mini Olive Baked Croutons  
Strawberry & Watermelon with zested Lemon & Mint  
Warm Pea & Ham with Parmesan Crouton

**Vegetarian**

Grilled Zucchini, Capsicum & haloumi Skewers with Tomato Relish  
Bocconcini Tartlet with Cherry Tomato, Basil Pesto on Brioche  
Sun dried tomato & feta crispy Arancini Balls  
Mushroom & truffle Arancini with Miso mayonnaise

**Meat & Poultry**

Moroccan lamb on Quinoa & feta falafel with Tzatziki & micro mint  
Mini Steak n Chips with kicking horseradish sauce  
Prosciutto with Rock Melon with fresh mint pesto on a bamboo spoon  
Dukkah Crusted Lamb on Mini Corn Fritter with Sun Dried Tomato & Olive Chutney  
Smoked Duck on Lavosh with spiced beetroot jam  
Satays: Beef or Chicken served with Peanut & Malay Dipping Sauces  
Thai Beef Skewer with Chunky Asian Tomato & Roast Garlic Chutney  
Malaysian Chicken Skewers with Minted Yoghurt Dipping Sauce  
Slow cooked belly of pressed pork, rhubarb & apple jam salted crackling

**Fish & Seafood**

Smoked Salmon on Blinis with Salmon caviar & citrus crème fraiche  
Large Poached tiger Prawn with Wasabi & avocado Aioli. (Add \$2 per head)  
Thai Red Curry infused Prawn Skewer with Minted Cucumber Salsa.  
Salmon Teriyaki Skewers with Wasabi & Ginger Mayonnaise.  
Chilli & Lime Salmon Skewers with Dipping Sauces.  
Crispy Prawn Cutlets, with Gribiche Sauce & micro fennel  
Parmesan Crusted Prawn, with coriander, chilli & Mango Salsa.

**Desserts**

Mini Double Chocolate Brownies, with Chocolate flake  
Mini Chocolate salted caramel Tartlet, with Fresh Berries & Hazlenut  
Crème Brulee petite Choux with caramel cream & sticky almonds  
Passion Fruit & Peach Cheesecake  
Strawberries & cream (GF)  
Triple Chocolate Mousse cake (GF)  
Mini Lemon & soft Meringue Tartlet  
Petite Mandarin chocolate leaf  
Mini Fallen Ice cream cone  
Fresh Fruit Skewers with Sweet Dipping Sauces

**Option 1 - \$12.5 per person, choose 3 Canapés**

**Option 2 – \$17.5 per person choose 5 canapés**

**Option 2 - \$22.5 per person, choose 7 Canapés**



### Walk n Fork Menu (Chef required)

More substantial finger food items that are served in disposable bamboo dishes with wooden cutlery.

These are easily circulated around guests or can be placed on the table for them to help themselves.

#### **Priced per item.**

Mini panko crumbed Fish & Chips with Gribiche Sauce & Lemon on newsprint.- \$12.5

Mini Noodle Box of Thai Chicken Green Chicken Curry with Noodles and Spring Onion - \$12.5

Mini Kiwi Roast Beef with mini Yorkshire pudding & pan Jus - \$12.5

Mini Moroccan Lamb Sliders with Harissa, Falafel & Minted Yoghurt - \$12.5

Mini Beef & Blue Cheese Sliders with Caramelised Onion and Bacon Jam - \$12.5

Krispy Sriracha Buttermilk Chicken with Ginger & spring onion Fried Rice - \$12.5

Hot Smoked Salmon and Poached Tiger Prawn Salad Box with Avocado Salsa - \$16

Classic Caesar salad with smoked bacon, parmesan & egg - \$10 Add chicken \$12.5

Malaysian Chicken Satay Skewers with Toasted Cashew Wok fried rice & Peanut Satay Sauce - \$12.5

Moroccan slow cooked lamb with cous cous, falafel & charred haloumi & almonds - \$12.5

Vegetarian substitute available on Request for all above walk n fork dishes.

**Minimum of 30 required.**





### **Buffet Menu**

#### Main Proteins

Premium Glazed Boneless Champagne Ham – Sliced or whole

Charred Lemon & Thyme Chicken thigh or breast

Deboned chicken Roulade with apricot & almond stuffing

Slow Cooked Harissa Lamb Shoulder with tomato Ragu

Panko Crumbed Market Fish sauce Gribiche

Pan fried or oven baked market Fish

Whole striploin of beef – mustard Crusted cooked pink.

Rosemary & garlic roasted whole Scotch Filled of Beef (cooked pink)

Boneless Leg of Roast NZ Lamb with fresh thyme & Minted pear

Slow Cooked Spiced Pork Belly with salted Crackling

Dukkha Crusted Fillets of Salmon (additional \$5 per person)

Premium marbled Eye Fillet of Beef (additional \$5 per person)

Plus all other proteins priced on application....

### **Salads**

Logan's premium Coleslaw

Baby Potato, Spring Onion and Sour Cream Salad with or without bacon

Feta, Falafel & Balsamic Roast Beetroot with Candied Nuts

Fresh Herb Garden Salad with honey & mustard dressing

Roast Vegetable Salad with farro & buttermilk dressing & fresh mint

Italian Pasta Salad with Fresh Basil & Slow Roast Tomato, bocconcini & olives

Quinoa, roast chickpea & haloumi with cumin & mint yogurt

Rocket, pear & gorgonzola with raspberry vinaigrette & cashews

Please let us know if you have a favourite!

**All Buffets** come with a selection of Roast seasonal Vegetables – Steamed greens – baby Potatoes – roast potatoes – Fresh Bread & smoked salted butter plus 8 sauces/condiments to compliment the chosen Proteins.



### **Dessert**

Baked New York Cheesecake with Poached Berries & cream

Sticky Date Pudding with Hot Butterscotch Sauce & crème anglaise

Lemon and Kaffir Lime Tart with Vanilla Bean Cream

Chocolate & Raspberry Torte & brandy snap crunch

Kiwi Pavlova, vanilla Mascarpone Cream & Fresh & freeze dried seasonal Fruit

Or choose your own dessert, just let us know.....

Minimum of 30 People required when booking.

### **Buffet menus & set menu pricing.**

Budget option – \$35 per person - Champagne ham – potatoes – vegetables – breads followed by New York baked cheesecake with berries & Cream.

Option 1 - \$45 per person, select 1 Protein, 2 Salads and 1 Dessert

Option 2 - \$55 per person, select 2 Proteins, 2 Salads and 2 Desserts

Option 3 - \$65 per person, select 3 Proteins, 3 Salads and 2 Desserts

Option 4 - \$75 per person, select 3 Proteins, 3 Salads and 3 Desserts





#### Set plated Menus –

All set plated menus are priced on application, once you have chosen your requested menu items & number of courses, these are tailored to suit.

#### When booking

Note the above pricing is for the food, crockery & cutlery plus napkins only.

Staff - if required are charged at a per hour rate per staff member - TBC

Equipment – if required you will be charged accordingly - TBC

Furniture – Logan's can supply a wide range of furniture, please ask when booking

We have a full list of suppliers we use on a regular basis, let us know what's required & we will advise.

Please see email address below for all enquiries & check out our website....

[loganscatering@hotmail.co.nz](mailto:loganscatering@hotmail.co.nz)

**Or Call - 0272333721**

[www.logans.co.nz](http://www.logans.co.nz)





**Working Lunches – Morning tea – afternoon tea – drop off lunch shouts – packed lunch boxes.**

See below.....We can add Tea & Coffee – soft drinks & even supply alcoholic beverages  
(Licence required for this, which we will arrange)

**3 items \$14.50 per person | 4 items \$17.50 per person | 5 items \$21.50 per person**

**All prices are per person excluding GST**

**SAVOURY**

Bacon and Egg tartlet

Butter Chicken Pies

Mince & Cheddar Pies

Gourmet Sausage Rolls, smoked Tomato Relish

Smoked Salmon tartlet

3 Cheese & green onion Savoury Scones

Potato top savoury

Spinach and Feta roll (V)

Pumpkin & Feta Quiche (V)

Bacon cheese straw

Quiche Lorraine tartlet

Chicken satay skewer

Buttermilk southern fried chicken tender.

**FILLED BREADS -**

Ficelle Or Croissant - Ham & Dijon Mustard

Baby Baps w Gourmet Fillings – ham – Cheese – Chicken mayo – bacon – Egg mayo – Smoked salmon

Petit Bagels w cream cheese & smoked salmon – cured meats & pickle – ham & mustard – Vegetarian.

Gourmet Brioche Club Sandwiches

Turkish Pide – choice of filling

Roast Vegetables & Danish Feta & pesto focaccia

Toasted Panini – Choice of filling.

Roast Beef, Bacon & pickles on cornmeal roll.





### **SWEETS**

Freshly baked muffins – Blueberry – chocolate – Banana 7 walnut – Raspberry white choc - Lemon

Goey Chocolate Caramel Slice

Lamingtons – Choc – Raspberry – filled.

Louise slice

Chocolate éclair

Almond Croissant

Cup Cake – Vanilla or Chocolate

Fresh Fruit Platter for required number

Orange friend with almonds (GF)

Macarons (GF)

Chocolate Brownie (GF)

Cherry Blossom

Mini Lemon soft meringue.

### **8OZ MINI NOODLE BOX SALADS – \$10 per item. As an addition to the above food.**

Cabanossi Orzo pasta salad with fresh basil pesto & slow roast tomato.

Asian Tiger Prawn salad with Nahm Jim dressing

Thai Coconut beef strips with mung beans, pickles & Kung Poa dressing.

Pesto & Parmesan Chicken Salad, cos & spinach

Moroccan Lamb salad with Falafel, feta, beetroot & mint yogurt (V option also)

Harissa Chicken, cous cous, fresh mint, tomato ragu. (V option also)

Roast Potato Salad, Green Beans, farro & buttermilk dressing & fresh garden herbs (V)

Malay Chicken Satay, Ginger fried rice salad, crispy shallots & spring onion

Classic Greek Salad, Feta, olives, mint, Tzatziki (V)

Caprese salad, Boccocini, basil, slow roast tomato & EVO (V)

*All food will be delivered in Eco-friendly, sustainable, and biodegradable boxes or platters unless otherwise requested.*

*All invoices to be paid in full 72 hours prior to all booked Catering, unless otherwise organised.*

*All prices exclude GST and are subject to change.*



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