



catering & events menus





Chef



KEVINBLAKEMAN

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BREAKFAST | MORNING TEA | AFTERNOON TEA

Granola Pots, Rhubarb Compote, Yoghurt	9
Smoothies	9
Cocoa and peanut butter	
Strawberry Colada	
Black forest	
Green smoothie	
Large Danishes	6
Pain au chocolate Pain au raisin	
Almond croissant	
Apricot Blackberry	
Small Danishes, Mixed Flavour	2.5
Individual Seasonal Fruit Pots	8
Croissants	
Plain with preserves	6
Ham, cheese and tomato	8.5
Smoked salmon, cream cheese and caper	8.5
Bagels	7.5
Smoked salmon, cream cheese and caper B.L.T.	
Avocado, feta and cherry tomato	
Breakfast Wraps	9
Full breakfast – bacon, tomatoes, mushrooms, scrambled eggs, chorizo	
Vegan breakfast wrap – potato and herb rosti, tofu, tomato and vegetable patty	
Scones and Muffins	
Both sweet and savoury available in 2 sizes	
Mini	3.5
Regular	4.5
Fruit Platter served with Yoghurt and Berry Compote	10 per person
Bliss Balls	2 per piece

Quiches, Pies and Sausage Rolls	Large 9	Mini 3.5
Ham, spinach and feta quiche		
Mediterranean vegetable quiche		
Pork and fennel sausage roll		
Beef, mozzarella and caramelised onion sausage roll		
Roast veg and cheese pie		
Marinated Olives	5 per person	
Spiced Almonds		5 per person
Build your own Breakfast Buffet	4 per item per person, minimum items 4	
Streaky bacon		
Chorizo		
Mushroom		
Eggs		
Grilled tomato		
Beaufort baked beans		
Toast and preserves		
Build your own Bagel Station (minimum 10 people)		13.5 per person
Comes with bagels, jams and preserves, cream cheese, cheese slices, tomatoes, basil pesto and streaky bacon		
Paleo and Keto Options		
Bacon, egg and asparagus cups		8
Paleo hash with spinach, eggs, potatoes and bacon		8
Paleo baked eggs		8
Keto quiche		8
Keto slices, brownie and cakes		5
Cookies		
Each, home-made, flavours vary		3
20 cookie box, home-made, flavours vary		50
Cakes and Slices		
Each, flavours vary		5
20 slice box, flavours vary		90
The Beaufort Donuts – minimum order of 8 per flavour		\$7.5ea



LUNCH

Quiches, pies and sausage rolls

Large 8 Mini 3.5

Ham, spinach and feta quiche
 Mediterranean vegetable quiche
 Pork and fennel sausage roll
 Beef, mozzarella and caramelised onion sausage roll
 Roast veg and cheese pie

Bowl food

Noodle box 12 Regular 17

Grilled chicken thigh with chopped salad
 Tofu with chopped salad
 Traditional beef pho
 Goat Prawn curry
 Pumpkin risotto with parmesan sage and goats' cheese
 Traditional laksa with seafood, pork or chicken
 Thai prawn and cashew noodles
 Paleo bowl with sesame tuna Keto
 bowl with spiced chicken

Salads

Individual box 12

Asian slaw with sesame and lime dressing
 Classic coleslaw
 Traditional Caesar salad
 Noodle salad
 Beetroot and feta salad
 Orzo, rocket, lemon and parmesan
 Roasted vegetable salad starring kumara, carrots, parsnip and red onion
 Mixed leaf salad served in a build your own style
 Classic caprese salad
 "Not just your normal" waldorf salad
 Smoked chicken and pasta salad
 Classic Greek
 Energy salad, beetroot, carrot, pumpkin seeds

Large sandwich, wraps or crepes with fillings

Per sandwich and filling 8.5

Choose the bread

Kumara sourdough, charcoal bun, Turkish, seeded panini, regular panini, stone-baked baguette

Choose the filling

Chicken and tarragon mayonnaise
 Smoked venison sausage and caramelised onion
 Classic reuben
 Prawn and cucumber
 Marinated tofu
 Braised beef brisket with sticky chili
 Bacon, Lettuce, Avocado, Tomato
 Brie, Lettuce, Avocado, Tomato
 Glazed ham and mustard pickle
 Prosciutto, parmesan and fig chutney
 Falafel and pine nut hummus
 Panko chicken, pickle, bacon and sweet chili
 Smoked salmon and dill
 Spinach and brie crepe
 Mediterranean vegetables ratatouille
 Tandoori chicken
 Peanut and sticky chili tofu

Or try the build your own sandwich box

13.5 per person

We provide the breads and 3 fillings from the above with extra condiments and deliver for your guests to build their own



IN HOME DINING | PRIVATE CHEF

This is what we do, this is our specialty. Birthdays, weddings, anniversaries, group gatherings. No matter what it is private chef dining in your home is the way to go.

All packages are inclusive and have no hidden costs. Best of all there is no set menus as each menu is tailored personally to you.

PACKAGES

3 course menu \$99 per person

6 course degustation \$169 per person
Most popular option

7 course grand degustation \$210 per person

12 course feast \$250 per person
*Small plates of spectacular flavours carefully created
for when you really want to impress.
Includes canapes & finished with a cheeseboard*

Intimate 4 course dinner for two only \$450

INCLUSIONS

No matter what you choose, each option includes all ingredients, all of the chef's own equipment except major appliances, crockery, cutlery, service, chef and a guaranteed great clean in the kitchen at the end of the night.

All you have to worry about is drinks (packages also available) and table decorations.

HOW DO YOU BOOK?

Send me a message directly from www.chefkevinblakeman.com
OR email chefblakeman7@gmail.com.

I will reply with a quick form to fill which gives me all the information to create a menu especially for you.

Once approved an invoice is issued and your event is booked.

PAYMENT POLICY

A deposit of 10% is required to secure a booking and the remainder is due 7 days before your scheduled event.



UNIQUE DINING EXPERIENCES | THEMED DINNERS

We can create an array of unique dining and experiences or themed dinners. We can design these on request, or you can choose from one of the readymade option. Same rules apply around booking and menu designing for you.

KIWIANA

5 courses of fine New Zealand dishes using boutique suppliers and ingredients. Chef will work with you on designing a menu just for you and your guests. Each course will feature at least 2 ingredients from amazing boutique New Zealand producers

\$149

INDIAN

A wonderfully themed 7 course Indian feast featuring dishes from throughout India. Dishes will be a mix of traditional Indian dishes like pani puri to contemporary dishes created by the chef in a fusion between India and New Zealand.

\$149

NOSTALGIA

Think prawn cocktail but re-imagined and brought into 2020. Nostalgia menu takes 3, 5 or 7 classic dishes and makes them into excellent fine dining style dishes to wow you and your guests.

3 course \$99 | 5 course \$159 | 7 course \$199

MEXICAN

Hola! Try this 4-course themed Mexican dinner. The 4-course includes a sharing platter of desserts which is a feast on its own. This will star some classic Mexican dishes matched with your preferences which will be discussed upon booking.

The star of the table will be the chilli presentation where you will have a variety of chillies to choose from to season your dishes from the mild to the insanely hot. You can try them all! If you can handle it.

\$109

STREET FOOD TOUR

Street food is the new way to eat. However, you can't eat amazing Vietnamese street food or authentic Mexican followed by some great empanadas from Argentina without a lot of air miles! Now you can. We will join you at your place as we sample TEN street food dishes from around the globe.

Eat your way through our food World map as you get a food experience like no other.

\$129



UNIQUE DINING EXPERIENCES | THEMED DINNERS

CHEESE FEAST

Choose from 4, 6 or 8 dishes where a different cheese is the star! Of course, the final dish will be an awesome cheese board featuring only brilliant NZ cheeses. This amazing menu is the perfect meal for cheese lovers!

4 courses \$120 | 6 courses \$170 | 8 courses \$250

MIDDLE EAST

Take a culinary trip to the middle east and sample this 7-course menu from countries like Turkey, Israel and Lebanon. The Middle East is a region rich in culinary history with some amazing ingredients. Let us take you on this journey.

\$150

OPERA DINNER AT YOUR HOUSE

Includes Live Performance

Can't take your group of friends to the opera? Let me bring the opera to you. We will bring a gifted opera singer to your home to entertain you whilst you eat your opera inspired menu. I have designed a menu which lends itself to some classic opera. There is a 3, 5 or 7 course menu option.

3 courses \$99 | 5 course \$159 | 7 Courses \$199

Opera performance fee \$575

LAST NIGHT OF THE TITANIC

This exclusive menu is a must for history fans or for those who want a taste of the top-class food served on the Titanic. This menu is a set menu from the last night of the ill-fated Titanic.

The menu below, is written exactly how it was aboard The Titanic.

1st Course Oysters

2nd Course Consomme Olga

3rd Course Poached salmon with Mousseline sauce, cucumbers

4th Course Filet mignon Lili, Saute of Chicken Lyonnaise, Vegetable marrow farcis

5th Course Lamb, meat sauce Roast duckling, Apple sauce Sirloin of beef, chateau potatoes Green peas, creamed carrots, boiled rice Parmentier & boiled new potatoes

6th Course Punch Romaine

7th Course Roast squab & cress

8th Course Cold asparagus vinaigrette

9th Course Pate de foie gras, celery

10th Course Waldorf pudding Peaches in Chartreuse Jelly Chocolate and vanilla eclairs French ice cream

All dishes are an interpretation by Chef Kevin Blakeman. It could take an extended time to serve this meal on the Titanic, but we will condense courses to make it a much more enjoyable experience.



\$250pp

IN HOME DINING | PRIVATE CHEF

HIGH TEA

After several hugely successful events we are now offering high tea on a permanent basis. We have a wealth of experience in creating high teas in venues and homes.

Scones, savouries, sweets and tea sandwiches will be served on tea stands and fine China along with a range of teas.

\$69pp

GRAZING

Grazing tables are well in fashion at the moment and a great stylish alternative to the usual event refreshments. Our grazing tables offer everything from cheeses, antipastos, meat tables, seafood tables, dessert tables and speciality items which we can add to your table.

What's more is you can build and design your own.
Minimum numbers for this is 30 people.

\$POA dependent on requirements

BUFFET

If you are after a more traditional style of buffet with hot dishes, salads and desserts this is the option for you. There are plenty of choices and we would come, set up, monitor the food so we can continue to replenish and clean down afterwards. Minimum numbers of 30 apply to this option.

\$POA dependent on requirements

BBQ

A great option for any occasion from corporate to social events is BBQ with our live chef. All we need you to do is provide us with a BBQ facility and we will do the rest.

You choose from our selection of fine meats and accompaniments.

\$POA dependent on requirements



COCKTAIL PARTIES | THEMED EVENTS | CANAPÉ & FORK & WALK

Use our cafe to create your own themed events, the spaces are very flexible and have been used for catwalks, fashion events, after parties, product launches, famils, corporate | end of year parties and many more.

We offer a personalised service and cater for Cocktail and Private Events in the privacy of your own home.

FORK & WALK

- Soft polenta, wild mushrooms, parmesan and truffle
- Pulled pork sliders with hand cut fries and chipotle aioli
- Saffron faro risotto with parmesan crisps
- Homemade falafel, hummus and tomato salsa
- Gnocchi with smoked Te Mana lamb, dukkah cauliflower and hazelnut Romesco
- Mini cheeseburgers, pickle and hand cut fries
- Braised brisket spring roll with hazelnut Romesco
- Lamb kofta in a tomato sauce with labneh
- Popcorn chicken, chipotle mayonnaise and coriander slaw
- Risotto Milanese with squid ink, smoked fish, prawns and tarragon
- Thai fish cakes with sweet chilli dipping sauce
- Pineapple braised pork belly with miso caramel and apple and fennel salad
- Margherita pizza fingers with aioli
- Beer battered fish and hand cut chips with tartare sauce and lemon
- Artisan sausages, colcannon mash, caramleised onions, jus

CANAPES

- Pulled pork shoulder spring roll with apple & date chutney and wholegrain mustard jus
- Savoury cones, choose from the following flavours
- Smoked salmon pate with dill crème fraiche and caviar
- Ricotta mousse with toasted pine nuts, confit tomatoes, lemon dressing, basil
- Duck parfait with a fig and orange chutney
- Tuna tartare, jalapeno salsa, avocado mousse, fried leeks, sesame & lemon dressing
- Beetroot and feta arancini with dill aioli
- Goats cheese croquette with honey and almond
- Beef and venison tartare, quail egg, parmesan crisps, caperberries and crostini
- Smoked salmon crepe with dill and caviar crème fraiche
- Seared sesame tuna with squid in aioli
- Chilled pea soup with shellfish salsa
- Crumbed goat's cheese with NZ honeycomb and toasted almonds
- Duck Tsukune – Duck meatballs with a soy and mirin broth and caramelized orange
- Crab beignets, caviar, spring onion and preserved lemon sour cream
- Hot smoked salmon, braised baby leeks and potato terrine with horseradish and crostini
- Caramelized goat's cheese with fig chutney and pickled red onions
- Mini Yorkshire puddings, horseradish, roast beef and jus





Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

Prices are inclusive of GST. Allow minimum notice of 48 hours. Minimum order one platter.

Deliveries available Monday to Friday.
Orders must be placed by 3pm the day prior.

Find us



New Zealand

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