Ocean Groove Catering

From finger foods to platter-boxes and substantial buffet spreads, our Delivered Catering menus prove that you can have exceptional food wherever you are.

Deliveries available from 7.30am - 5.30pm Monday to Saturday. Place your order no later than 10:00am three business days prior - subject to availability, *Peak Christmas season dates require advanced booking.

Minimum spend and order size applies.
Monday to Friday - $700.
Saturday - $1000.
Sunday - Closed *(minimum $3000. spend to open kitchen, subject to availability)*

All delivered orders arrive ready to serve in our biodegradable platter boxes at your requested time. No additional heating is required unless requested.

Info@littlewolf.co.nz / 09 571 0157 / littlewolfcatering.co.nz

Buffet Menu

Minimum 10 portions, priced per person.

Protein options

Grilled teriyaki chicken thigh, bok choy, crispy garlic df, nga
Pan fried jerk chicken breast, roasted pineapple, rum salsa df, nga
Baked Mediterranean salmon, tomato, olive, oregano df, nga
Slow roasted harissa lamb shoulder, tahini herb yoghurt nga
Korean braised short ribs, ginger, garlic, soy, kimchi df, nga
Slow-smoked pork ribs, bourbon and apple BBQ glaze nga
Smoked honey and chipotle pork belly nga
Grilled portobello mushroom, roasted red onion, chimichurri nga, vg

Salad options

Tabbouleh salad, spring bean, seeds, nuts, za'atar spiced dressing vg
Black bean, red pepper and quinoa salad, spicy southwest style dressing nga, v
Beetroot salad, pistachio, baby spinach and orange nga, vg
Moroccan carrot, couscous, dried fruit, hazelnut, harissa dressing vg
Thai rice noodle salad, shredded vegetables, mung beans, coriander, nam jim nga
Roasted kumara and pumpkin, tahini dressing, fresh herbs, pomegranate nga, vg
Italian style pasta salad, sundried tomato, black olive, bocconcini, balsamic v
Truffle potato salad, finely sliced red onion, Italian parsley, crispy shallots nga, v
Fresh green salad, shaved parmesan, honey balsamic dressing nga v

Side options

Grilled sweetcorn on the cob, sauce vierge nga, vg
Baked jacket potato, sour cream and chive nga, v
Baked jacket kumara, smoked butter nga, v
Dinner rolls, whipped butter v
Artisan breads, olive oil, dukkah vg

Buffet One: *two proteins, two salads, one side*	**$57.5**
Buffet Two: *two proteins, three salads, two side*	**$70.**
Additional Protein (per person)	**$16.**

*dairy free **df** | vegetarian **v** | vegan **vg** | no gluten added **nga***

Nibbles and platters

Nibbles packages cater for 15-20 guests, platters cater for 10-12 guests

Nibbles Package One **$800.**
20x Caprese skewer, tomato, mozzarella, basil, balsamic nga, v
20x Middle eastern beef skewer, cumin, paprika and tahini df, nga
20x Chicken skewer, gochujang mayo, toasted sesame seeds df, nga
20x Sriracha prawn summer roll, sesame slaw df, nga
20x Lemongrass beef rice paper roll, chilli, Thai basil, sprouts

Nibbles Package Two **$805.**
20x Cheeseburger, McClures pickles, LittleWolf burger sauce
20x Crispy katsu chicken, fresh coriander
20x Garlic lemon prawn kebab, sauce gribiche df, nga
20x Chickpea courgette bhaji, salsa verde vg, nga
20x Sausage roll, pork with apple and fennel

Nibbles Package Three **$860.**
20x Lamb merguez slider, tahini spiced yoghurt and fine herbs
20x Char Siu pork, Japanese mayo, pickled cucumber
20x Middle eastern beef skewer, cumin, paprika and tahini df, nga
20x Pea and mint falafel, coconut yoghurt nga, vg
20x Chicken skewer, gochujang mayo, toasted sesame seeds df, nga

Vegetarian Selection **$265.**
10x Portobello slider, mustard, pickle, caramelised onion v
10x Crispy chipotle tofu bao bun, jalapeno and corn salsa v
10x Mediterranean vegetable kebab, basil pesto nga, vg

New Zealand premium cheese selection **$225.**
Premium Kāpiti cheese's, including Te Tihi cheddar, Kahikatea camembert, Kikorangi blue and 2 seasonal guest cheese's. Served alongside green tomato and apricot chutneys, freshly baked walnut loaf, and grapes.

Spanish tapas platter **$225.**
A premium selection of tapas, including saffron-marinated prawns, chorizo, jamón ibérico, Manchego, and blue cheeses. Served alongside feta-stuffed piquillo peppers, Queen olives marinated in rosemary and chili, spiced almonds, guindilla peppers, and garlic-rubbed crostini with romesco and butterbean hummus for dipping.

Italian antipasti platter **$225.**
A selection of charcuterie, including Salami Milano, Coppa Riserva, and bresaola, served with antipasti of Clevedon Coast buffalo mozzarella, Parmesan Reggiano, Sicilian olives marinated with lemon and garlic, giardiniera vegetables, and marinated artichokes, with freshly baked ciabatta bread

Ploughman's platter **$225.**
Aged cheddar, blue cheeses, smoked chicken, and apricot and brandy glazed ham loin, pickled onions, radishes, vine tomatoes, whole dill gherkins, fresh grapes, freshly baked baguette, piccalilli, and spiced green tomato chutney.

Sweet treat platter **$185.**
30 pieces of assorted sweet petit fours and sweet treats

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Christmas

Available Monday 10th November - Saturday 20th December only

Christmas cheeseboard **$225.**
A selection of premium New Zealand cheeses complemented by homemade chutney, fruit paste, dried fruit, breads & seeded lavosh.

Half-side manuka smoked salmon platter **$225.**
A half-side of house smoked salmon. Served alongside Russian rye bread, crème fraiche and pickled cucumbers.

Ploughman's platter **$225.**
Aged cheddar, blue cheeses, smoked chicken, and apricot and brandy glazed ham loin, pickled onions, radishes, vine tomatoes, whole dill gherkins, fresh grapes, freshly baked baguette, piccalilli, and spiced green tomato chutney.

Santa's Sweet Treats **$185.**
An assortment of 30x Chef's Choice Christmas sweet treats & petit fours.

Christmas Ham **$352.**
Half ham, approx. 4.5kg (serves around 25 guests) alongside mustards, relish

Add: Dinner rolls with whipped butter **$5.5 per person**

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