

Welcome to Catch'ya Catering

Catering Menu for January – June 2024

Introducing Catch'ya Cookout:

Your Go-To Auckland Food Truck for Unforgettable Catering!

Looking to add something unique and delectable to your upcoming event? Look no further than Catch'ya Cookout, the top choice for food truck catering in Auckland.

Indulge in our mouth-watering seafood dishes, expertly cooked and served fresh right before your eyes. Our Auckland-based food truck takes pride in using locally sourced, sustainable ingredients, ensuring a culinary experience that goes beyond the ordinary.

Whether you're organizing a corporate event, wedding, or private party, Catch'ya Cookout's catering service promises to leave a lasting impression on your guests. Contact us now and discover why Catch'ya Cookout is regarded as the top-rated food truck catering service in Auckland. Let us make your event an unforgettable feast that all your guest will be talking about for years to come!

Our Recommended Packages:

Quick Fix - \$24+GST per head*

1x "Street Food" per head (*pick any 3 options*)

(for example: Classic Fish and Chip; Spiced Mussels and Chips; Double Fish Burger and Chips)

Catch'ya Choice - \$32+GST per head*

1x "Bite" & 1x "Street Food" per head (*pick any 3 options each*)

(for example: Salmon Blinis; Spiced Meatballs; Pumpkin Arancinis &

Classic Fish and Chip; Spiced Mussels and Chips; Double Fish Burger and Chips)

Add On:

"Bite" \$8/each+GST

"Sweet Bite" \$10/each+GST

"Kids Meal" \$14/each+GST

"Chips" \$7/each+GST

PACKAGE CAN BE FLEXIBLE! 😊

Why not talk to us to create your perfect menu?

*Booking & Set-up Fee of \$180+GST required.

*Minimum spend required.

*Menu items are subject to seasonality.

*Additional travel cost of \$2.25+GST/km from West Auckland required.





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GF = Gluten Free | DF = Dairy Free | VEG = Vegetarian | VEGAN = Vegan |  = Hot Pick

Street Food - Catch'ya Seafood Favourites

 **Catch'ya Classic Fish and Chips (DF)** - beer battered fresh market fish, chips, mushy peas, slaw, tartare sauce, lemon wedge.

 **Island Style Raw Fish (GF)** - fresh market fish marinated in lemon juice, mixed with coconut cream, tomato, cucumber, red onion, coriander and chilli, serve with prawn crackers.


Crispy Squid and Chips - crispy squid bites, chips, slaw, aioli, lemon wedge.

Spiced Mussels and Chips - beer battered fresh mussels, chips, slaw, chipotle mayo, chipotle red salt, lemon wedge.

Street Food – Burgerlicious

Crumbed Fish Burger with Chips - crumbed fresh market fish, chipotle slaw, pickled onion, coriander, tomato.

 **Southern Fried Chicken Burger with Chips** - southern fried chicken, smoked cheddar, chipotle slaw, pickled onion, coriander, tomato.

 **Dirty Hawaiian Burger with Chips** - bbq pulled pork, chipotle slaw, pickles, smoked cheddar, jalapeno, beer battered pineapple, coriander.

Falafel Burger with Chips (VEGAN) - falafel patty, sriracha slaw, pickles, jalapeno, mushy peas, coriander, tamarind glaze.

Kids Meal

Fish and Chips

Fried Chicken with Chips

Ham and Cheese Toasties

*Disclaimer: We take allergens very seriously and try our best to avoid cross contamination

**Food may contain traces of food allergens: sulphites, gluten, shellfish, eggs, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin.




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Bites

Cold:

-  Smoked Salmon Blinis, Horseradish Cream
Fresh Oysters, Mignonette Sauce (DF, GF) ****Additional Market Price**
Smoked Tomato Tostadas (VEGAN, DF, GF)
Antipasto Skewer (Can be VEGAN, DF, GF)
Island Style Raw Fish (GF, DF)

Hot:

- Crumbed Fish Goujons, Tartare Sauce (DF)
Crispy Squid Bites, Aioli
-  Spiced Mussels, Chipotle Mayo
Crumbed Prawns, Bang Bang Sauce
Spiced Meatballs, Tomato Chutney (DF)
-  Pumpkin Arancinis, Parmesan & Aioli (VEG)
Crumbed Camemberts, Cranberry Jelly (VEG)
Spiced Cauliflower Bites, Chipotle Mayo (VEG)

Sweet Bites

Chocolate Mousse - cherry puree, caramelised popcorn.

Fresh Fruit Salad (VEGAN) - mix of seasonal fruits.

-  **Beer Battered Pineapple Fritters** - cinnamon sugar, vanilla ice cream.

Mini Meringue - whipped cream, seasonal fruits.

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