

Yellow Seat

Catering | Hospitality | Passion



Yellow Seat was founded out of a love of cuisine, our passion for service and a drive to excel in the industry.

We take great pleasure in being able to produce almost any delectable dish you can think of and deliver it with service that is unmatched.

Every wedding and event that we cater for is exceptional and one-of-a-kind, not just for you but also for us. Going the extra mile is the foundation of our reputation.

The connections we make with our clients and the positive remarks and feedback we get drive us the most.

Anything you can think of, let us assist you in making it a reality.

Our Menus

If exceptional food is what you desire, then prepare to have your taste buds tantalised!

We have put together a collection of example menus that we hope will prove both appealing and appropriate for your special occasion. These menus are merely a starting point to whet your appetite and we look forward to creating a fully bespoke menu that reflects your idea of culinary creativity.

Our team of talented chefs are happy to create a more tailored menu specific to your needs and to go with any theme of your event if desired.

Canapés

You could also start your event with some options from our canapé menu.

Cocktail tiger prawns topped with dressing

Broccoli Aranchini (v)

Thai mini fishcakes with lemongrass, lime and chilli

Gravlax salmon with cucumber, black sesame, lumpfish caviar and cream cheese

Venison fillet rolled in bacon on skewer

Venison, fennel, and tomato on Rewena bread

Lime marinated halloumi and sun-dried tomato on Rewena bread (v)

Smoked salmon with cream cheese and dill on Rewena bread



Bowl food

Our bowl food is more substantial than the canapes and often complements the event when served latter in the evening after dinner or can be served more informally to supplement the main catering.

Fish and
chips

Chips and chicken tenders

BBQ Pulled pork sliders

Halloumi sliders

Miniature beef cheeseburgers with
relish

Crispy bacon sliders

Pizza wedges with a variety of toppings

Bangers and mash – sausages on
buttery mash with crispy onions

Chicken Teriyaki on noodles

Chicken Korma on jasmine rice

Lime marinated halloumi on couscous

Chilli con Carne with tortilla chips and
sour cream

Mushroom risotto

Ice cream



Set Plated Dinner

Option 1

Choice of one entrée

Choice of one main course

Choice of one dessert

Option 2

Choice of one entrée

Alternate drop of two mains

Choice of one dessert



Entrées

Grilled Halloumi on
baby leaves drizzled with rocket pesto and
balsamic syrup

Duck breast, braised cabbage, pink pepper
custard, orange zest, jus (gf)

Butter poached prawns, crème fraîche (gf)

Baked asparagus tips wrapped in smoked
salmon served on a bed of baby leaves

Beet, goat cheese, dill roulade, orange,
coriander vinaigrette

Furikake spiced scallops, served on a sweet
chilli noodle salad

Free range chicken, parmesan, caesar
dressing, orange fillet, brioche crouton, pea
tendril

Cured salmon, dill crème fraîche, beet mayo,
pickled cucumber, caviar

Vegan/plant based Entrées.

Compressed melon, smoked vegan feta cheese,
Dutch cucumber (vg)

Creamed kale cashew crema "parmesan" (vg)

Date glazed braised greens (vg)

Broccoli cheese casserole with lemon mint
vinaigrette (vg)

Mac & cheese with a twist (vg)



Main Courses

Herb rolled beef

fillet steak, garlic, mustard jus (gf,df)

Grilled corn-fed chicken supremes, tarravin,
porcini cream (gf)

Chicken Breast Stuffed with Baby Spinach and
Sun-dried Tomato Mousseline, Wrapped in
Parma Ham

Fish of the day, capers, tomato butter (gf)

Gremolata crusted lamb rump, pink peppercorn
jus (gf)

Marinated crisp pork belly, apple compote, jus
(gf,df)

Thia Green curry infused with lemon grass,
served with fragrant boiled rice

Confit duck leg with orange sauce (gf,df)

Mozzarella-centered potato patty, tomato,
fennel cream (v)

Vegan/plant based main course

Cauliflower steaks and chimmi churri (vg)

Chickpea frittata "Feta" red pepper olive topped
with collard slaw (vg)

Coconut curry, rice & peas (vg)

Chickpea croquette eggplant (vg)

Smoked red beans & rice (vg)

Creamy cajun penne pasta (vg)

Cajun spiced "chicken" and seasoned
vegetables with a tangy sauce (vg)

Oyster mushrooms and spinach (vg)

Fried phish and chips (vg)

Southern crispy "chicken" with a mushroom
medley (vg)



Sides

Children's mains

Crumbed chicken tenders and chips

Cheeseburger and chips

Fish burger and chips

Halloumi burger and chips

Margherita pizza and chips

Please choose one side dish to complement your chosen main/s

Pickled carrot, cumin puree (gf)

Kumara and potato gratin (gf,v)

Potato, green peas timbal (gf,v)

Spiced butternut, pumpkin puree (gf,vg)

Thyme scented confit potatoes (gf,v)

Confit garlic and celeriac puree (gf,vg)

Vegetables

Two seasonal vegetable will complement your chosen mains/s.



Plated Desserts

Chocolate coffee mousse, caramel
sauce, glaze nuts, edibles

lamingtons

Petit fours

Hot date pudding (vg)

New Zealand cheese plate

DF = Dairy free

GF = Gluten free

V = Vegetarian

VG = Vegan

*Selections and prices are subject to availability and list changes.

