



**RYAN'S KITCHEN
MOBILE CATERING
MENU**



RYAN'S
Kitchen



1

CATERING MENU

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TO WHET THE APPETITE

THE FRESH GROWER SIGNATURE

Baby cos, Avocado, Tomato, Cucumber, Red Onion, Crispy Shallot,
Pomegranate dressing w Stem puree & crunchy Melba toast.

—

A PARTY OF RISOTTO BALLS

Pulled Pork, Mushroom Risotto Balls w The Fresh Grower salad mix,
Ryan's basting on a Roast Vegetable Puree

—

CHOOK SLIDER

Char-grilled chicken, thyme aioli, w assorted
butter lettuces & Kumara Crisps

—

VEGE SPRING ROLLS

Vege Spring Roll, The Fresh Grower Batavia, Mint, Carrot, Cucumber,
Bean Sprout, Red Onion, Peanut, Ngoc Chum Sauce

(Hot minced pork or chicken choice)

CATERING MENU

BABY COS CANAPÉS

WITH YOUR CHOICE OF FLAVOUR COMBOS

COMBO 1

- Vermicelli, Pork, Lime, Chilli, Coriander
 - Chilli Chicken Mince
- Couscous, Salmon, Grilled mayo

—

COMBO 2

- Balsamic Beet, Fennel & Orange, Prosciutto
 - Couscous, Eye fillet, Shiraz jus
 - Classic Prawn Cocktail

—

COMBO 3

- Orzo Pasta, Toasted Corn Lime Vinaigrette
 - Panko Fish, Tartare, Lemon
 - Baby Kale Chicken Caesar

CATERING MENU

RYAN SAYS, EAT YOUR GREENS

BEET SALAD

Mini Beetroot, Goats Cheese, Orange,
toasted hazelnut salad, light balsamic dressing.

—

ZINGY EARTHY SALAD

Roasted Kumara, Spinach & Orange salad w a citrus dressing

—

COUSCOUS SALAD w your choice of either:

- Smoked Salmon & grilled mayo
- Eye Fillet w Shiraz Jus
- Grilled Chicken Kale & Caesar salad w 6 min. egg,

—

NOODLE BOX SALAD

Prawn Soba Noodle salad w soya & sesame dressing.

CATERING MENU

TO WARM THE COCKLES

THE BURGER

Brioche, Brie, Beef, Sweet onion, Shaved Tomato, Batavia, Aioli w
Kumara crisps or Panko Onion rings

—

A LITTLE KICK

Chicken Tenders, Oily emulsion, Basmati, Sweet Cucumber, Red
Onion & Chilli Salad

—

R.F.C

Butter Milk Fried Chicken & The Fresh Grower Coleslaw

—

THE ASIAN FIVE

Shanghai Bok Choy, Kai Larn, Choy sum, Kay Choy, Pak Choy,
Crispy egg noodles, oyster & sesame

—

SALAD FOR SHARING

Eye Fillet, Grilled Salmon, Melba toast, Pea Puree,
Stems w Pomegranate dressing.

—

SALAD FOR DASH A PROTEIN

Seared Snapper w Mango salsa Asparagus &
Lime Butter emulsion.

CATERING MENU

A LITTLE SOMETHING ELSE

SAUTÉED CAVOLO NERO

Sautéed Cavolo Nero- onion, garlic, lemon, parmesan

—

MIXED SALAD

Mixed Salad w smashed tomato, sliced avocado, cucumber, red dressing

—

MIXED GREENS

Mixed Greens- Blanched w sesame oil & seeds

—

KUMARA CRISPS

Kumara Crisps w vanilla salt

—

POTATO CHUNKS

Potato Chunks w Sour cream n chives

CATERING MENU

SWEETS FOR MY SWEET

CAKE SLICES

Chloe's cakes from Slices of Elegance

—

DECONSTRUCTED PAVLOVAS

—

FRESH SEASONAL FRUIT

—

RYAN'S DONUTS

Cinnamon & sugar w seasonal fruit flavoured curd

side fillings

- Clotted Cream
- Sticky Custard
- Chocolate Ganache
- Good ol' Strawberry Jam

2

**FROM
THE TRUCK**

FROM THE TRUCK

A TICKET TO ASIA

PAN FRIED DUMPLINGS

- Pork & Chive
- Vegetarian

Served w Sweet Chilli & Soy Sauce

—

HAND ROLLED RICE PAPER ROLLS

Batavia lettuce, bean sprouts, carrot string, mint, vermicelli, shredded chicken w Ngoc chum dipping sauce & crushed peanuts

—

BABY COS CANAPÉ CUPS W YOUR CHOICE OF

- Chinese sausage fried rice, coriander & crispy shallots
- Vermicelli, pork, lime, chilli & coriander
- Chilli chicken mince

—

STIR FRIED ASIAN GREENS

Sesame seeds, crispy shallots, oyster sauce & sesame oil.

—

FRIED EGG NOODLES

Prawns, BBQ pork, tofu, peanuts, and coriander tossed in a wok w light soy & served in classic noodle boxes.

—

PRAWN CRACKERS

FROM THE TRUCK

TO WHET THE APPETITE

BREADS & DIPS (olive oil, balsamic, butter)

Sun-dried tomato / Blue Cheese / Avocado /
Kale pesto / Coriander pesto

—

SLIDERS

- Seared Snapper w lemon aioli, butter lettuce
- Chicken, cranberry & brie slider
- Mini cheese burger slider

—

BABY COS CANAPÉS

- Prawn cocktail
- Couscous w eye fillet & merlot jus
- Balsamic beetroot, fennel & orange salad
- Couscous w salmon & grilled mayo

—

CAESAR SALAD

6 minute egg, croutons, bacon, parmesan, anchovies &
Ryan's Signature Caesar dressing

—

MINI BANH MIS

Pork w honey soy, The Fresh Grower salad mix, pickled
vege, BBQ sauce, red onion, w caramelised kumara & carrot string.

—

HAND ROLLED RICE PAPER ROLLS

Batavia lettuce, bean sprouts, carrot string, mint, vermicelli, shredded
chicken w Ngoc chum dipping sauce & crushed peanuts.

RYAN'S
Kitchen

FROM THE TRUCK

RYAN SAYS, EAT YOUR GREENS

VEGETARIAN

COLD SOBA NOODLE SALAD

Tofu, red, yellow and green capsicum, coriander & mint

—

THE FRESH GROWER SALAD

Avocado, red onion, crispy shallots, cucumber, cherry tomato, mixed herbs blanched slender stems & pea puree

—

COUSCOUS MEDLEY

Couscous, toasted pine nuts, raisins, red onion, parsley, feta, blanched asparagus.

—

CHAR GRILLED BRUSCHETTA

Mozzarella, smashed tomatoes, avocado mess, olive oil, s&p

—

ZINGY EARTHY SALAD

Roasted Kumara, spinach & orange salad, citrus dressing.

—

KALE CAESAR SALAD

6 minute egg, croutons, parmesan and Ryan's Caesar dressing (no anchovy)

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FROM THE TRUCK

LET'S ALL STAND AROUND THE BBQ

ESSENTIALS

- Garlic Bread
- Mixed Herb Salad
- Crispy Wedges or Fries
- Pork/Beef Sausages w caramelised onions & warm buttered baguettes

—

SAUCES

Garlic Aioli / Tomato Sauce / BBQ Sauce / Wholegrain & Dijon Mustard

—

MAINS

- Eye fillet, mashed potato merlot jus and roasted vegetables.
 - The Fresh Grower Coleslaw & Ryan's Fried Chicken
- Baked Potatoes & kumara w side dishes of sour cream, chives, bacon, grated cheese, red onion, parsley

—

SWEET CORN with your choice of

Sweet paprika / Chicken salt / Chipotle Butter / Garlic Butter

FROM THE TRUCK

SWEETS FOR MY SWEET

ETON MESS (Deconstructed Pavlova)

Strawberries, whipped cream, smashed meringue,
berry coulis, mint, icing sugar.

—

CHOCOLATE MOUSSE

Freshly chilled chocolate mousse w chocolate shavings
& freeze dried berries, angelica garnish.

—

FRUIT CRUMBLE

Made from seasonal fruit, served w warm custard
& handmade crumble

—

CAKE BY THE SLICE

Chloe's cakes from Slice of Elegance

—

FRUIT PLATTERS

Seasonal Fruit

—

ICE CREAM

Assortment of Flavours

A RYAN SPECIAL FOR YOU

MADE FOR YOU
BY YOU

All menu options can be mixed to create your own personalised menu depending on the event.

Please let Ryan know what you would like and he will create a menu to work for you.

RYAN'S
Kitchen

RYAN'S KITCHEN RULES

DIETARY REQUIREMENTS

- Please discuss with Ryan if there are any allergy or dietary requirements.

DRINKS / CUTLERY

- Any extra drinks can be provided at extra cost i.e. Assortment of juices & fizzy drinks.
- Tables, Plates, Napkins, Cutlery provided at extra cost

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FOR ALL ENQUIRIES

Contact Ryan

Email me: ryan@ryanskitchen.co.nz • Call me: 021 441 686

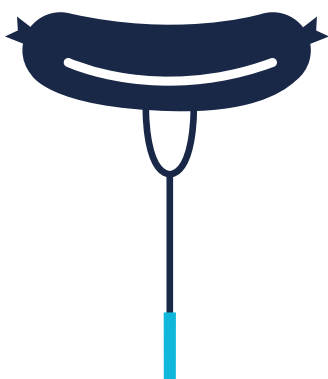
ryanskitchen.co.nz

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**THANKS FOR
VIEWING!**



RYAN'S
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