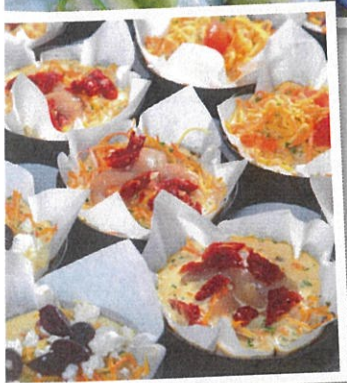




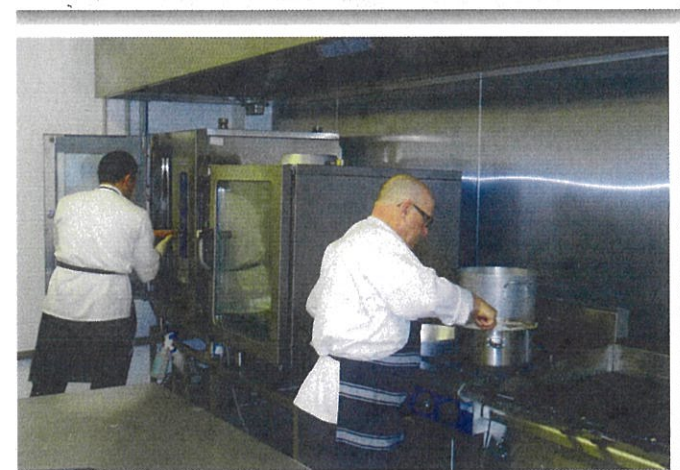
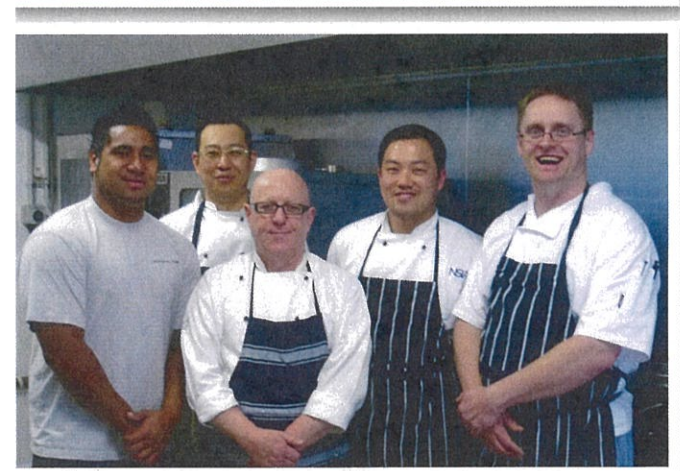
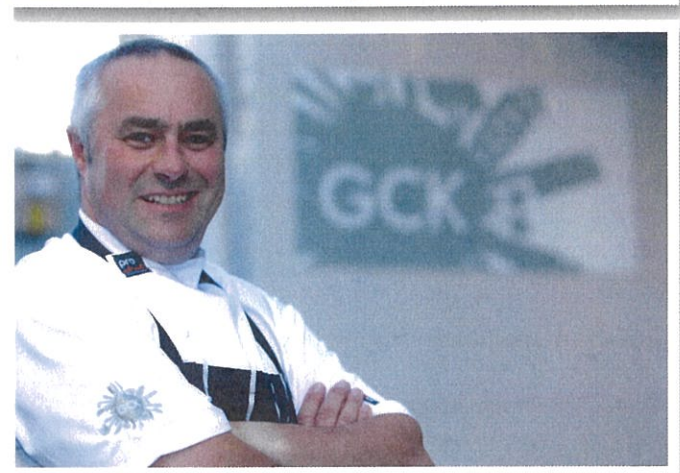
GRAND CENTRAL KITCHEN

2010

Purveyors of quality foods to Delicatessens, Cafés and Restaurants



SLOW FOOD FOR FAST LIVES



ABOUT US:

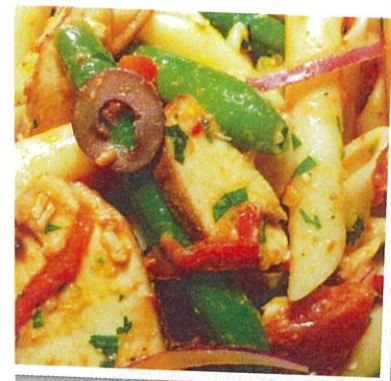
- Grand Central Kitchen produces hand-crafted salads, meals and baked continental products for delicatessens, restaurants and cafés
- Our team of hard-working, food-loving chefs get a real buzz out of creating fantastic fresh food from scratch each day.

OUR FOOD ETHOS:

- "Slow food for fast lives" is our motto – we take the time and care in preparing our food that many people no longer have. Food prepared using 'slow cooked' principles allows flavours to develop naturally. Everyone can now enjoy the benefits of natural Slow Food without spending hours making it.
- Global taste, local produce – we source our fresh ingredients from as close to home as possible and only use what we can get in season, augmented by the best of the world's pantry.
- Fresh is best – we insist on the best quality ingredients from our suppliers to ensure our food is at its best for our customers
- Tradition with innovation – though we love our time-tested traditional recipes, we are constantly looking for ways to improve them and expand our repertoire.
- Natural food – no artificial preservatives or additives are put into our food. Our scrupulous hygiene standards, rapid chilling, vacuum packing and the use of natural preservatives such as salt, vinegar and fresh lemon juice keeps our food as fresh as a daisy.

OUR PRODUCT RANGE:

- Salads – no matter how simple or complex, all our salads are made fresh from scratch and are dressed with a naturally made dressing. We make all our own vinaigrette, aioli and mayonnaise and pride ourselves on making them the proper way
- Meals for two – our new range of retail-ready fresh meals for two in microwavable foil containers offers restaurant-quality food at an affordable price
- Deli items – we have a great range of tortes, individual frittata, lasagne, fish cakes and more to create a splash of colour in any deli or café food cabinet. They also make ideal menu items – just pair with a Grand Central Kitchen salad.

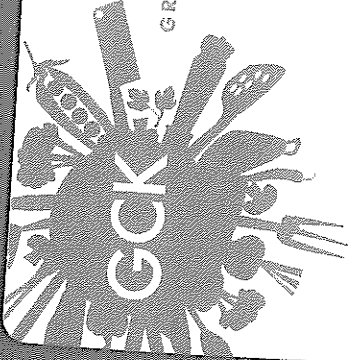


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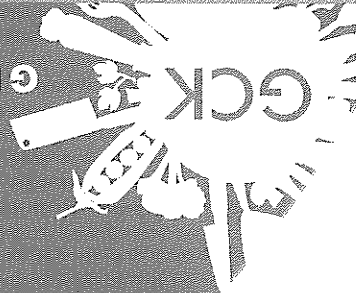
GRAND CENTRAL KITCHEN

graham wilkinson
general manager

graham@gck.co.nz
+64 21 774 456

tel +64 9 620 0810 fax +64 9 620 0237 orders 0800 44 55 45
www.gck.co.nz 685 stoddard rd, mt. rostrill, auckland 1041, new zealand

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Grand Central Kitchen – Slow Food for Fast Lives

GCK – Our Background

Grand Central Kitchen is tucked away among the spice merchants and halal butchers of Stoddard Road. The former site of a sausage roll factory has been transformed with a combination of state of the art equipment mixed with cook tops and ovens salvaged from the obscurity of a storage container into a pristine production kitchen.

Our team of dedicated food professionals is committed to producing great food, from scratch from natural ingredients – no artificial preservatives or additives will cross our threshold. Pots of fresh sauces, stews and soups simmer away gently, whilst mountains of fresh vegetables are prepared for the next batch and fresh herbs are picked from our own herb garden to create real slow cooked food for fast lives.

We embrace innovation and inspiration, and we are constantly looking to improve and expand our repertoire. Over the past months we have developed a substantial range of salads, which have been well received in Delicatessens, cafés & restaurants around the country.

Grand Central Kitchen – Our Ethos

GCK was born out of years of frustration at the lack of quality and choice in the ready meal market, and the inability for cafés, delis and restaurants to buy in restaurant-quality prepared food.

Our catchphrases is “Global Taste, Local Produce”, and GCK has been founded espousing the principles of the Slow Food Movement – food that tastes good, which is produced in a clean, sustainable way and uses natural ingredients.

Consistent with this philosophy we strive to source ingredients from local producers and businesses, even procuring whole spices from local spice merchants to roast and grind ourselves. We use as much New Zealand-grown produce as possible, and our chicken and pork dishes will only use free-range, New Zealand-reared meat.

All our food is produced fresh daily and in small batches to retain that home-cooked appearance and flavour

We make our own stocks, use kilos of fresh herbs and celebrate the seasons by making food using ingredients which are actually in season locally.

Even though we love our traditional recipes, we are constantly looking for ways to improve them and expand our repertoire. Our inspiration is truly global.

Our Team

Graham Wilkinson – General Manger

Food, or rather the preparation of food, was an important factor in my life from an early age. Mum, who was a night nurse, would leave for work at around dinnertime, and my sister and I would arrive home with potatoes in the sink, a peeler alongside them and the main meal at the preparation stage. We learnt to cook and clean up very quickly - the more mess we made the more we had to clean up!

My formal entry into the food industry started at an early age (13 to be exact). I had no intention to work in the food industry, but I needed to figure out a way to earn some money so I could go to horticulture & agriculture college. So I took a kitchen-hand position in the Swan & Talbot – a 16th century Posting Inn on the Great North Road in Wetherby. It boasted ample stabling from the coaching days, a soldier's room under the eaves and even a malt kiln in which they brewed their own beer.

The experience and knowledge I gained was really eye-opening, having the opportunity to take in the energy, fury and functionality of the kitchen. Then, on my 4th shift, I was told on my that I would be moving into the restaurant to learn how to silver serve coffee and desserts. I was a little nervous, and this nervousness increased to terror as I saw many of my favourite Leeds United footballers and their wives there having dinner.

Undaunted and donned in my white starched shirt, bow tie and black trousers, I hit the dining room. It is incredible how much attention rattling dessert plates on a trembling arm can attract. All the same, first night over, nothing broken and over £20.00 in tips.

The next two years of working Saturday nights and Sunday lunches had me in the dining room and helping the chef with basic prep, as well as training to be a silver service waiter. Then, one Sunday, with no chef showing up I was told I would be cooking for 60 over lunch.

To this day I am not sure how we did it, but all went well and thanks to the team who helped on that day, we survived. From there, I have never looked back and now, the kitchen was my domain and everything else was irrelevant.

I started college on my day off and worked through the ranks. What a great industry, vibrant, brutal and committed everyday.

More years than I care to remember passed, with numerous positions in restaurants in England and Europe, and then after meeting a Kiwi girl in London, I ended up in New Zealand.

My first position was to establish a private hospital kitchen operation - my introduction to working as a business advisor. Simultaneously, I was also working casually at a vegetarian restaurant. This was a whole new way of cooking for me and making vegetables interesting was both challenging and inspiring.

After setting up a whole-foods bakery in the late 80s followed by an out catering company, I moved into a corporate position with Hong Kong Dairy Farms.

With 10 years product development under my belt, consultancy work and the knowledge of how to set up a food business from scratch, I decided to set up a food and beverage consultancy company named Food Design, which still operates today and we have been able to assist many small and large food businesses over the past 9 years.

2010 sees a new opportunity, to set up and manage Grand Central Kitchen. The lights are on, the kitchen is set up, my good friend and brilliant development Chef, Stephen Long, alongside me, and we are collectively creating food, which is needed, desired and now available.

Stephen Long

Stephen Long is a food and beverage consultant, author, and speaker. He has worked in the food industry for over 20 years, and has been involved in the development and launch of several food and beverage businesses. Stephen is currently the Managing Director of Food Design, a food and beverage consultancy company. He is also the author of the book "Food Design: The Art of Creating a Successful Food Business". Stephen is a frequent speaker at food and beverage industry events, and is also a member of the Food and Beverage Association of New Zealand.

- traditional French coarse country pâté, made from pork, chicken livers, eggs, butter and cream and seasoned with quatre épices, brandy and flat-leaf parsley. Covered with streaky bacon and bay leaf for a classic presentation.

Chicken Liver Parfait

- ultra-smooth and rich pâté, made from free-range chicken livers, butter and eggs blended with a Madeira, port, red wine, shallots and thyme reduction. Finished with clarified butter

Torte – bacon & egg

- 33cm (12 serve) frittata, with seasonal roast vegetables and topped with streaky bacon and slow-roast tomatoes

Torte – chicken & sun-dried tomato

- 33cm (12 serve) frittata, with seasonal roast vegetables and topped with free-range chicken and strips of sun-dried tomato

Torte – 3 cheese

- 33cm (12 serve) frittata, with seasonal roast vegetables, topped with grated cheese, feta and Parmesan and slow-roast tomatoes

Jumbo Pork & Apple Sausage roll

- pork mince (not sausage meat), apple and sage in puff pastry. Approx 180g

Salmon & Dill Fish cake

- poached fresh Akaroa salmon, poached tarakihi and potato cake with lemon and fresh dill. Coated in Japanese Panko crumbs. Approx 200g. Serve with tartare sauce on the side.

Chicken & Sweetcorn Meatballs

- minced free range chicken breast with cumin, spring onions and toasted sweetcorn kernels. Serve hot or at ambient temperature with a dip or relish (recommended: tomato kasundi)

Meals:

Beef, Spinach & Ricotta Lasagne

- lean beef cooked in tomato ragù, layered with lasagne sheets, béchamel sauce and steamed spinach. Approx 3kg (12 serves)

Pumpkin, Spinach & Ricotta Lasagne

- roast pumpkin crush, layered with lasagne sheets, béchamel sauce, tomato ragù and steamed spinach. Approx 3kg (12 serves)

Chicken & Mushroom Stew

- cubes of chicken thigh cooked in a red wine sauce with onions, carrots, bacon and mushrooms

Burgundy Beef Stew

- beef braised in red wine sauce with onions, carrots, parsnips, bacon and mushrooms

Beef Chilli con Carne with black beans

- diced beef simmered with tomatoes, chillies and Mexican spices. Finished with black turtle beans, coriander and fresh chillies

Italian Meatballs

- traditional Italian beef and pork meatballs, with garlic, ground fennel, parsley and Parmesan. Baked in tomato ragù.

Smoked Fish Pie

- smoked fish (usually trevally or kahawai), fresh tarakihi, boiled eggs, peas and parsley in béchamel sauce. Supplied as a kit with separate mashed potato topping to be assembled and baked onsite.

Cottage Pie

- traditional beef, vegetable and herb base simmered with tomatoes and Worcestershire sauce. Supplied as a kit with separate mashed potato topping to be assembled and baked onsite.

Macaroni Cheese Carbonara.

- macaroni with béchamel sauce with bacon, garlic, thyme, parsley and eggs. Supplied ready to bake.

North Indian Mogul Lamb curry

- Korma-style, mild and aromatic lamb curry with traditional almond-thickened yoghurt sauce

Indian Vegetable curry

- seasonal vegetables and chick peas, medium-spiced, cooked with fresh vegetable stock and curry leaves. Finished with fresh coriander and garam masala

Spicy Basmati rice

- basmati rice with spices, chillies, toasted almonds, urad dal and coconut

Penang Chicken curry

- authentic Malaysian curry. Pieces of chicken thigh cooked in a spicy coconut and peanut sauce

vinaigrette

Wild Rice Salad

- wild rice, Camargue red rice and Puy lentils with apricots, pistachio nuts and spring onions in red wine vinaigrette

Indian Basmati Coconut Salad

- spiced basmati rice pilaf with peas, almonds, sultanas, thread coconut and chick peas

Indian Sweet Potato Salad

- roast Beauregard kumara, baby potatoes, cauliflower, chick peas, sultanas and coriander in mildly curried mayonnaise dressing

Beetroot, Walnut & Goat's Cheese Salad

- roast beetroot, toasted walnuts, goat's feta, toasted sunflower seeds & Italian parsley in pomegranate vinaigrette

Egg & Potato Salad

- boiled eggs, baby potatoes, chives and Italian parsley with lightly curried remoulade dressing

Egg & Celery Salad

- boiled eggs, diced celery, chives and Italian parsley in mayonnaise and sour cream dressing

Smoked Chicken Waldorf Pasta Salad

- manuka-smoked free-range chicken breast, pennette pasta with apples, grapes, celery, spring onion, chives and Italian parsley in Waldorf dressing (mayonnaise, yoghurt, garlic and tarragon)

Italian Pasta Salad

- pennette pasta with red peppers, Greek olives, parsley and salami in red wine vinaigrette

Chicken Pesto Salad

- free-range chicken breast, roast red peppers, basil pesto and orzo

Roast Vegetable Salad

- roast seasonal vegetables, steamed green beans, cannellini beans and herbs in lemon balsamic vinaigrette

5-bean Salad

- cannellini beans, black turtle beans, kidney beans, chick peas, steamed green beans, shallots, fresh herbs and Dijon mustard with red wine vinaigrette

Green Bean Salad

- steamed green beans, orange zest and toasted hazelnuts with lemon balsamic vinaigrette

Tabbouleh base

- fine bulgur wheat with parsley, mint, fresh-squeezed lemon juice and extra virgin olive oil. Ready to add tomatoes, cucumber and spring onions to complete.

Chicken Caesar kit

- boiled eggs, bacon, croutons, shredded Parmesan and classic Caesar dressing. Supplied as a kit for in-store assembly (add Cos or other leaves)

Teriyaki Chicken Sushi Salad:

- marinated free-range chicken, sushi rice, pickled cucumber, pickled daikon, Shiitake mushrooms, kelp, nori and spring onions in a sushi vinegar dressing

Pumpkin, Red Onion & Israeli Couscous Salad:

- roast butternut squash, caramelised red onions, sultanas, chick peas, Israeli couscous and fresh herbs with red wine vinegar and olive oil

Spring Seasonal Specials:

Asparagus Salad with Chopped Egg Vinaigrette

- new season's asparagus with chopped boiled egg, caper & gherkin vinaigrette

Char-grilled Asparagus, Parmesan & Balsamic Salad

- char-grilled new season's asparagus, lemon balsamic vinaigrette and shaved Parmesan. Supplied as a kit for in-store assembly

Snacks & light meals:

Pâté de Campagne

Born in England with a French mother you could say food is practically part of my DNA. Being brought up in France makes food more than mere sustenance – it is practically a *raison d'être*. You could say the fantastic cooking of my grandmother and my mother had spoilt me – I assumed this was how everyone ate. Leaving home to go to university disabused me of this notion, and over the following few years of study then work in the I.T. industry I soon realised that good food doesn't just happen, it takes effort and hard work.

To say that ditching a career in I.T. to train as a chef at the age of 29 was a brave decision is an understatement to say the least. However, the thought of spending the next 30 odd years chained to a computer screen was less than enticing, and so in 1993 I enrolled in the local catering college and launched myself on the road to hopeful cheffing superstardom.

Working my way up from cutting sandwiches, washing dishes and mopping floors in a pub to preparing really good fresh food from scratch in a 16th century boutique farmhouse hotel in rural Hertfordshire hardly prepared me for the shock of moving to London to work at Kensington Place with one of my food heroes, Roux-brothers trained Rowley Leigh. Rowley's kitchen was no place for shrinking violets – service there was some sort of brutal ballet, chefs crammed elbow to elbow into tight spaces, pirouetting around each other with dishes of delicious food for the great and the good of London society, while Rowley would stand at the pass, barking out the orders and finishing the plates with a sprig of chervil, a slurp of fine olive oil or a spoonful of salsa verde, a generous glass of red wine always to hand. The sheer scale of the operation seemed industrial after the small kitchens I had trained in, but the food was of the best quality and freshness imaginable. This kitchen and my next (KP's little sister restaurant The Brackenbury, with menus which changed twice a day) instilled in me a strong ethos for what hospitality should be – taking the best seasonal ingredients, preparing them simply and with integrity and cooking them to the highest standard possible. This ethos has remained ingrained in me and is what I contribute to GCK.

Working in New Zealand at the brand new Prime Restaurant in Auckland with Sean Armstrong only reinforced these beliefs.

Abandoning full time kitchen work, I teamed up with Graham Wilkinson at Food Design to consult to a wide variety of food businesses, and it was in working with some of these small businesses that the lack of prepared food available to cafés, delis and restaurants became apparent. Not all kitchens had chefs with the time, space or equipment necessary to create even the simplest stews or salads and certainly not all had the understanding of ingredients and techniques required. The germ of the concept of GCK came from this experience.

A selection of our products

Salads:

Classic Coleslaw

- shredded white cabbage, carrots, onion and fresh herbs with mayonnaise and mustard dressing

Asian Slaw

- shredded white cabbage, red cabbage, carrots, onion and snow pea shoots, with chilli and sesame seeds with sweet soy mayonnaise dressing

Potato, Mushroom & Bacon Remoulade

- steamed baby potatoes with sautéed mushrooms and bacon, dressed with lightly curried Remoulade dressing

Classic Potato Salad

- steamed baby potatoes, chives and spring onions, with mayonnaise and sour cream dressing

German Potato Salad

- steamed baby potatoes, gherkins, salami, shallots, Italian parsley and dill in wholegrain mustard



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www.gck.co.nz 60a stoddard rd, mt. roskill, auckland 1041, new zealand
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Product Descriptions

Salads:

Chicken Waldorf Salad:

- free range chicken breast, fresh grapes, apples, celery, spring onions and chives, toasted walnuts and a GCK mayonnaise, natural yoghurt, Dijon mustard and tarragon dressing

Smoked Chicken Pasta Salad:

- manuka-smoked free range chicken breast, pennette pasta, sun-dried tomatoes, olives, capers and green beans in a Spanish Romesco vinaigrette (roast almonds, roast garlic, red peppers, bread, olive oil)

Teriyaki Chicken Sushi Salad:

- marinated free-range chicken, sushi rice, pickled cucumber, pickled daikon, Shiitake mushrooms, kelp, nori and spring onions in a sushi vinegar dressing

Beetroot, Walnut & Goat's Cheese Salad:

- roast beetroot, toasted walnuts and Goat's feta in a red wine vinegar, olive oil and pomegranate molasses dressing

Roast Vegetable Salad:

- roast seasonal vegetables (currently pumpkin, carrot, kumara, baby potato, garlic), cannellini beans and blanched green beans in a fresh lemon and balsamic vinaigrette

Indian Basmati Rice Salad:

- Basmati pilau with aromatic spices, chillies, chick peas, green peas, raisins and coriander in a red wine vinaigrette dressing

Pumpkin, Red Onion & Israeli Couscous Salad:

- roast butternut squash, caramelised red onions, sultanas, chick peas, Israeli couscous and fresh herbs with red wine vinegar and olive oil

Baby Potato, Bacon & Mushroom Remoulade:

- steamed skin-on baby potatoes, bacon, mushrooms, capers & cornichons in a GCK mayonnaise, piccalilli and mildly curried dressing

Classic Potato & Sour Cream Salad:

- steamed skin-on baby potatoes and spring onions in a GCK mayonnaise



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Snacks & light meals:

Pâté de Campagne

- traditional French coarse country pâté, made from pork, chicken livers, eggs, butter and cream and seasoned with quatre épices, brandy and flat-leaf parsley. Covered with streaky bacon and bay leaf for a classic presentation.

Chicken Liver Parfait

- ultra-smooth and rich pâté, made from free-range chicken livers, butter and eggs blended with a Madeira, port, red wine, shallots and thyme reduction. Finished with clarified butter

Torte - bacon & egg

- 33cm (12 serve) frittata, with seasonal roast vegetables and topped with streaky bacon and slow-roast tomatoes

Torte - chicken & sun-dried tomato

- 33cm (12 serve) frittata, with seasonal roast vegetables and topped with free-range chicken and strips of sun-dried tomato

Torte - 3 cheese

- 33cm (12 serve) frittata, with seasonal roast vegetables, topped with grated cheese, feta and Parmesan and slow-roast tomatoes

Torte - olive & feta

- 33cm (12 serve) frittata, with seasonal roast vegetables, topped with sliced Greek olives and feta cheese

Jumbo Pork & Apple Sausage roll

- pork mince (not sausage meat), apple and sage in puff pastry. Approx 180g

Salmon & Dill Fish cake

- poached fresh Akaroa salmon, poached tarakihi and potato cake with lemon and fresh dill. Coated in Japanese Panko crumbs. Approx 200g. Serve with tartare sauce on the side.

Chicken & Sweetcorn Meatballs

- minced free range chicken breast with cumin, spring onions and toasted sweetcorn kernels. Serve hot or at ambient temperature with a dip or relish (recommended: tomato kasundi)



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Meals:

Beef, Spinach & Ricotta Lasagne

- lean beef cooked in tomato ragù, layered with lasagne sheets, béchamel sauce and steamed spinach. Rectangular, approx 3kg (10 serves)

Pumpkin, Spinach & Ricotta Lasagne

- roast pumpkin crush, layered with lasagne sheets, béchamel sauce, tomato ragù and steamed spinach. Rectangular, approx 3kg (10 serves)

Lamb Moussaka

- Greek-style layered lamb, aubergine and macaroni bake, with tomatoes, oregano and cinnamon. Rectangular, approx 3kg (10 serves)

Chicken & Mushroom Stew

- cubes of chicken thigh cooked in a red wine sauce with onions, carrots, bacon and mushrooms

Burgundy Beef Stew

- beef braised in red wine sauce with onions, carrots, parsnips, bacon and mushrooms

Beef Chilli con Carne with black beans

- diced beef simmered with tomatoes, chillies and Mexican spices. Finished with black turtle beans, coriander and fresh chillies

Italian Meatballs

- traditional Italian beef and pork meatballs, with garlic, ground fennel, parsley and Parmesan. Baked in tomato ragù.

Smoked Fish Pie

- smoked fish (usually trevally or kahawai), fresh tarakihi, boiled eggs, peas and parsley in béchamel sauce. Supplied as a kit with separate mashed potato topping to be assembled and baked onsite.

Cottage Pie

- traditional beef, vegetable and herb base simmered with tomatoes and Worcestershire sauce. Supplied as a kit with separate mashed potato topping to be assembled and baked onsite.

Macaroni Cheese Carbonara

- macaroni with béchamel sauce with bacon, garlic, thyme, parsley and eggs. Supplied ready to bake.



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Meals (continued):

North Indian Mogul Lamb curry

- Korma-style, mild and aromatic lamb curry with traditional almond-thickened yoghurt sauce

Indian Vegetable curry

- seasonal vegetables and chick peas, medium-spiced, cooked with fresh vegetable stock and curry leaves. Finished with fresh coriander and garam masala

Spicy Basmati rice

- basmati rice with spices, chillies, toasted almonds, urad dal and coconut

Penang Chicken curry

- authentic Malaysian curry. Pieces of chicken thigh cooked in a spicy coconut and peanut sauce



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Salad Range Spring 2010:

Classic Coleslaw

- shredded white cabbage, carrots, onion and fresh herbs with mayonnaise and mustard dressing

Asian Slaw

- shredded white cabbage, red cabbage, carrots, onion and snow pea shoots, with chilli and sesame seeds with sweet soy mayonnaise dressing

Potato, Mushroom & Bacon Remoulade

- steamed baby potatoes with sautéed mushrooms and bacon, dressed with lightly curried Remoulade dressing

Classic Potato Salad

- steamed baby potatoes, chives and spring onions, with mayonnaise and sour cream dressing

German Potato Salad

- steamed baby potatoes, gherkins, salami, shallots, Italian parsley and dill in wholegrain mustard vinaigrette

Wild Rice Salad

- wild rice, Camargue red rice and Puy lentils with apricots, pistachio nuts and spring onions in red wine vinaigrette

Indian Basmati Coconut Salad

- spiced basmati rice pilaf with peas, almonds, sultanas, thread coconut and chick peas

Indian Sweet Potato Salad

- roast Beauregard kumara, baby potatoes, cauliflower, chick peas, sultanas and coriander in mildly curried mayonnaise dressing

Beetroot, Walnut & Goat's Cheese Salad

- roast beetroot, toasted walnuts, goat's feta, toasted sunflower seeds & Italian parsley in pomegranate vinaigrette

Egg & Potato Salad

- boiled eggs, baby potatoes, chives and Italian parsley with lightly curried remoulade dressing

Egg & Celery Salad

- boiled eggs, diced celery, chives and Italian parsley in mayonnaise and sour cream dressing

Smoked Chicken Waldorf Pasta Salad

- manuka-smoked free-range chicken breast, pennette pasta with apples, grapes, celery, spring onion, chives and Italian parsley in Waldorf dressing (mayonnaise, yoghurt, garlic and tarragon)

Italian Pasta Salad

- pennette pasta with red peppers, Greek olives, parsley and salami in red wine vinaigrette

Chicken Pesto Salad

- free-range chicken breast, roast red peppers, basil pesto and orzo

Roast Vegetable Salad

- roast seasonal vegetables, steamed green beans, cannellini beans and herbs in Lemon balsamic vinaigrette

8-bean Salad

- cannellini beans, black turtle beans, kidney beans, chick peas, steamed green beans, shallots, fresh herbs and Dijon mustard with red wine vinaigrette

Green Bean Salad

- steamed green beans, orange zest and toasted hazelnuts with Lemon balsamic vinaigrette

Tabbouleh base

- fine bulgur wheat with parsley, mint, fresh-squeezed lemon juice and extra virgin olive oil. Ready to add tomatoes, cucumber and spring onions to complete.

Chicken Caesar kit

- boiled eggs, bacon, croutons, shredded Parmesan and classic Caesar dressing. Supplied as a kit for in-store assembly (add Cos or other leaves)

Spring Seasonal Specials:

Asparagus Salad with Chopped Egg Vinaigrette

- new season's asparagus with chopped boiled egg, caper & gherkin vinaigrette

Char-grilled Asparagus, Parmesan & Balsamic Salad

- char-grilled new season's asparagus, lemon balsamic vinaigrette and shaved Parmesan. Supplied as a kit for in-store assembly

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Product and Price List valid from

Aug-10 Email: gck@gck.co.nz

Code:	Dish	Price	Unit
<i>salads: (minimum order 2kg)</i>			
1080	chicken waldorf salad (free range chicken breast)	\$15.00	kg
1049	smoked chicken (f/r) pasta salad w. roast pepper & almond dressing	\$15.00	kg
1038	teriyaki chicken (f/r) salad	\$15.00	kg
1012	roast beetroot, walnut & goat feta salad w. pomegranate dressing	\$13.00	kg
1095	roast vegetable salad w. lemon balsamic dressing	\$13.00	kg
1035	Indian Basmati rice salad	\$10.00	kg
1073	pumpkin, red onion & Israeli couscous salad	\$13.00	kg
1097	baby potato, bacon & mushroom remoulade salad	\$11.00	kg
1075	classic baby potato salad with sour cream & chive dressing	\$8.00	kg

cold deli:

2010	pâté de campagne	\$22.00	kg
2214	chicken liver parfait (f/r)	\$25.00	kg

snacks and light meals:

2151	torte - bacon & egg	\$35.00	ea
2111	torte - chicken sdt (f/r)	\$35.00	ea
2174	torte - 3 cheese	\$35.00	ea
2134	torte - olive & feta	\$35.00	ea
2170	pork & apple sausage roll	\$3.50	ea
2006	salmon & dill fish cake	\$4.50	ea
2106	chicken & sweetcorn meatballs (f/r)	\$20.00	kg

meals (minimum order 2kg):

2048	beef lasagne (Rectangle 10 portions)	\$38.00	ea
2037	pumpkin lasagne (Rectangle 10 portions)	\$35.00	ea
2050	lamb moussaka (10 portions)	\$40.00	ea
5023	chicken & mushroom stew	\$20.00	kg
5036	Burgundy beef stew	\$20.00	kg
5138	beef chilli con carne with black beans	\$20.00	kg
5018	Italian meatballs in tomato sauce	\$15.00	kg
2079	smoked fish pie, bulk (supplied with mashed potato)	\$14.00	kg
2051	cottage pie, bulk (supplied with mashed potato)	\$13.00	kg
2071	macaroni cheese carbonara	\$12.00	kg
5043	North Indian Mogul Lamb curry	\$23.00	kg
5045	Indian vegetable curry	\$12.00	kg
6071	spicy Indian rice	\$5.00	kg
5049	Penang chicken curry	\$20.00	kg

sauces, dressings & sandwich fillings

6099	egg mayonnaise sandwich spread	\$12.00	kg
6098	mayonnaise	\$10.00	kg
6059	tartare sauce	\$12.00	kg
6080	red wine vinaigrette	\$12.00	kg
6057	tomato kasundi	\$14.00	kg