

SAMPLE MENU

PLATTERS

WE WORK WITH YOU TO CREATE FLEXIBLE MOUTH WATERING MENUS. EXTENSIVE MENU OPTIONS

These platters are a great option for wedding or corporate events | From \$60.00 Per Person

- Cheese Platter**
New Zealand Cheeses - Brie, Cheddar, Blue Cheese, Grapes French Baguette.
- Premium Cheese**
New Zealand Premium Cheeses - Aged Cheddar, Over the Moon Brie, Kikorangi Blue Cheese, Chicken Liver Parfait, Cornichons, Grapes, Apricots, Figs, French Baguette, Water Crackers.
- House Smoked Salmon**
Salmon Fillet, Smoked Salmon Mousse, Dill, Citrus Cream - Caper Cream Cheese, French Baguette, Pita Crisps.
- Sandwich Platter**
Chefs Selection of Fillings to Include Vegetarian - Can be a variety of Club Sandwiches, Mini Baguette or Mini Wraps.
- Sushi Platter**
Maki Sushi - Variety of Fillings - Soy Sauce, Wasabi, Pickled Ginger
- Vegetable Crudités**
Variety of Seasonal Vegetables served with Basil Pesto - Babaganoush or Hummus, Olive Tapenade with French Baguette and Crispy Flat Bread.
- Rice Paper Wrap Platter**
Selection of Wraps including: Chicken with Sprouts, Lime & Nam Jim | Pork with Peanut, Veg and Lemongrass | Julienne of Asian Vegetables with Sweet Chilli.
- Savoury Platter - 40 pieces \$110.00**
Mini pies, Potato Top Pies, Sausage Rolls, Vegetable Quiches & Tomato Relish.
- Canape Platter - 50 pieces \$100.00**
Vegetarian Arancini, Meatballs with Relish, Vege Frittata, Soy Chicken Pieces, Prawn Twists with Lemon Aioli, Wontons and Sweet and Sour.

ANTIPASTO TASTING PLATTER

Fresh Breads, Crostini
Cold Meat Selection
Cucumber Sandwiches
Cheese Assortment

Pickles,
Hummus
Sundried Tomatoes

Chutneys
Feta
Olives

If you want to mix and match any items in this brochure please feel free to use tick boxes, we will provide a quote on your selections & guest numbers.

