

Platters

Prices are per person + GST (Except the Grazing Table)

Antipasto Platter Vegetarian (V)

A selection of fresh chargrilled seasonal vegetables, served with olives, hummus, sun-dried tomatoes, pickles, cheeses, relishes, crackers and a variety of freshly baked breads . Minimum order is for 15 people

\$17.20

Greek Platter

A selection of fresh chargrilled seasonal vegetables, served with salami, chorizo, falafel, olives, hummus, artichokes, sun-dried tomatoes, pickles, cheeses, relishes, crackers and a variety of freshly baked breads. Minimum order is for 15 people

\$17.20

Cheeseboard (V)

A selection of boutique New Zealand cheeses, from Kapiti & Puhoi Valley with port wine , smoked cheddar, aged cheddar, blue vein, brie, camembert and a selection of crackers. Minimum order is for 10 people

\$13.40

Fruit Kebab & Slice Platter (V)

A selection of fruit kebabs with red grapes, pineapple, honeydewmelon, orange, green grapes and strawberries (seasonal). Accompanied with a variety of sweet cake slices. Minimum order is for 10 people

\$10.90

Fruit & Slice Platter (V)

A selection of fresh seasonal fruits with a variety of; chocolate, caramel, coconut and lemon cake slices. Minimum order is for 10 people

\$10.90

Antipasto Platter

A selection of premium deli meats including smoked chicken, pastrami, champagne ham, salami artichokes, olives, sundried tomatoes, chargrilled capsicum, pickles and relishes served with crackers and a variety of freshly baked breads. Minimum order is for 15 people

\$17.20

Breads and Dips (V)

A selection of freshly baked breads served with a variety of dips, relishes and infused oils.

\$10.00

Fruit & Cheese Platter (V)

A selection of boutique New Zealand cheeses and fresh seasonal fruit slices served with a variety of crackers . Minimum order is for 10 people

\$10.90

Fruit Platter (V, Ve, G D)

A selection of fresh seasonal fruits including apple, oranges, kiwifruit, pears, honey dew & rock melon, red & green grapes and strawberries allowing for 5 portions per person. Minimum order is for 10 people

\$10.90

Homemade Slice Platter (V)

A selection of freshly baked homemade slices with a variety of chocolate, caramel, coconut and lemon . Minimum order is for 10 people

\$4.80

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

Platters

Prices are per person + GST (Except the Grazing Table)

Petit Fours Platter (V)

A selection of fresh homemade Petit fours. You will receive a variety of bite sized items such as Chocolate Fudge Brownies, Chocolate dipped Strawberries, Chocolate dipped profiteroles, cocktail chocolate chilli tarts, cocktail strawberry tarts, cocktail lemon curd tarts and macarons. You will receive 3 items per person. Minimum Order is for 15 people

\$15.50

Seafood Platter

A selection of the fresh seafood including char grilled hot smoked salmon, whole king prawns, peeled prawn cutlets, marinated mussels, crab surimi, seafood sushi rolls accompanied with tartare, lemon wedges and sweet chilli sauces and a variety of freshly baked breads. Minimum order is for 20 people

\$26.10

Grazing Table

Our amazing grazing table includes cured and smoked deli style meats, imported and local gourmet cheeses, artisan breads, fresh seasonal and tropical fruits, dried fruits, roasted nuts, pickles, a variety of dips & crackers and an assortment of sweet treats. We can customise this table to suit food preferences or numbers of guests.

\$1105.00

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.