

Minimum 20 people- all prices are per person & includes GST

Starters / Platters

To start (or for after) cocktail platters

All starter platters are presented on our rimu trays and are available one hour prior to your main (other times by arrangement). DIY platters are presented on our custom-made disposable trays. Ask about having your food presented on our white platters and / or served as a table buffet.

Kebab and finger food platter **\$12.95**

Served 1 1/2 hours prior to Main

Selection of tasty kebabs including:

- **Prawn** kebabs
- **Pork yakatori** with ginger soy dip
- **Lamb** kebabs with yogurt dip
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Smoked salmon** and caper tartlets
- **Pepperdews** filled with feta and lemon

Celebration platter **\$10.95**

- **Gourmet** club sandwiches
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Smoked salmon** pinwheels
- **Shrimp cocktail** tartlets
- **Triple cheese** filo
- **Salami** and blue cheese rolls
- **Beef** and gherkin rolls

Design your own platter **(POA)**

- Select the items you fancy and we will price it for you

Finger food platter **\$9.50**

- **Smoked salmon** pinwheel sandwiches
- **Pepperdews** filled with feta and lemon
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Salami** and blue cheese rolls
- **Beef** and gherkin rolls

Sandwich platter **\$6.95**

- **Assorted** club sandwiches
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Smoked salmon** and caper pinwheels

Antipasto platters **\$5.95**

Our sumptuous platters for your guests to enjoy including a selection of gourmet breads, home made dips and spreads, vegetable batons, sun-dried tomatoes, olives, pickled onions and cheeses.

Platters of Gourmet breads and Spreads **\$4.95**

Breads including: Ciabata, Focaccia and Walnut bread served as a table buffet with our homemade dips and spreads

Plated and served entrées **(POA)**

Risottos, soups, salads and terrines available now! See our premium menus online

Our team of chefs can custom-make a huge variety of soups and entrees for your event. Enquire now for more details.



Minimum 40 people- all prices are per person & includes GST

Supper

Celebration supper

DIY (cold) \$15.00 / Serviced Buffet \$19.95

(Served as a buffet with side plates and forks)

1 - 1 1/2 hour of buffet service time is included. On-site heating facilities are required for this menu

Chilled platters

- **Assorted** club sandwiches
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Triple cheese** and onion tartlets
- **Blini** topped with pumpkin and feta cheese

Hot Nibbles

- **Mini spring roll & samosa** with sweet chilli sauce
- **Assorted** savouries
- **Prawn toast** with a touch of lemon
- **Pork**, garlic and chive dumplings with soy dipping sauce

And either

- **Hot manuka smoked ham** on the bone with fresh bread roll, mustard and relish.

Or Select 3 items from the cocktails and canapé menu

Sports supper

DIY \$8.95 (packed cold for you to heat at your venue)

Serviced buffet- available by arrangement

- **Assorted** savouries
- **Open** ploughman's sandwich
- **Assorted** club sandwiches
- **Pinwheel** sandwiches
- **Prawn** pastry puffs with dipping sauce
- **Mini** spring rolls
- **Samosa** with sweet chilli sauce

Kiwi Light Supper

DIY \$6.50 (packed cold for you to heat at your venue)

Serviced buffet- available by arrangement

- **Assorted** club sandwiches
- **Assorted** savouries
- **Mini quiche**
- **Mini spring roll**, sweet chilli sauce
- **Mini samosa**, sweet chilli sauce

Cocktails and canapés

DIY (cold) 21.95 / Serviced \$29.95

The food is presented on our platters and handed around to you and your guests for approx 2 hours. On site heating facilities are required for this menu.

Select 14 items from the following lists

Hot items (max 7 hot items)

- **Bacon** and brie quiche
- **Prawn** pastry puffs with dipping sauce
- **Assorted** petit savouries
- **Real battered fish bites** with our aioli dip
- **Mini spring rolls and samosa** with spiced dipping sauce
- **Vegetarian** money bags
- **Field mushroom** and capsicum vol-au-vent
- **Crumbed prawn** cutlets with caper mayonnaise
- **Mini chicken** kebabs
- **Baked prawn** toasts
- **Lamb meatballs** with yoghurt dipping sauce
- **Pork meatballs** with ginger and sesame dipping sauce
- **Pork**, garlic and chive dumplings with soy dipping sauce
- **Aged ribeye** on French bread with onion marmalade
- **Swiss button mushrooms** filled with Grana Padana cheese and fresh parsley
- **Prawn** skewers with thai marinade

Chilled Items

- **Blini** topped with pumpkin and feta cheese
- **Open** ploughman's sandwich
- **Prosciutto** wrapped asparagus spears
- **Gourmet** club sandwiches
- **Smoked salmon** pinwheels
- **Smoked salmon** and caper tartlets
- **Triple cheese** and onion tartlets
- **Salami** and blue cheese bites
- **Roast beef** and gherkin rolls
- **Sushi** with wasabi, pickled ginger and soy
- **Chilled prawn kebabs** with coriander, lime and chilli
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Island style tuna** - Coconut cream, lime and chilli
- **Soy marinated tuna** - Soy, mirin and pickled ginger
- **Pepperdews** filled with feta and lemon
- **Crisp tofu pockets** filled with blue cheese and caramelised onion
- **Chilled chicken** and pesto roulade on herb polenta
- **Shrimp cocktail** tartlets

