



PLATTERS



Asian platter

FOR 20 PEOPLE | \$150

Vegetarian cocktail
spring rolls

Vegetarian cocktail
samosas

Chicken wontons

Pork dumplings

Sweet chilli sauce

Sticky soy sauce



Sushi platter

FOR 20 PEOPLE | \$160

Teriyaki chicken sushi

Vegetarian sushi

Smoked salmon sushi

Pickled ginger

Sweet soy sauce

Wasabi



Barbecue meat platter

FOR 20 PEOPLE | \$220

Chipotle barbecue
chicken nibbles

Bacon wrapped chorizo

Moroccan beef
medallions lamb kofta
skewers

Tomato chilli jam

Chipotle bbq sauce



Antipasto platter

FOR 20 PEOPLE | \$210

Selection of cured
meats, condiments
and breads

Chorizo, pancetta,
sopressa salami, hot
pork, pastrami

Sundried tomatoes,
garlic, feta and
rosemary

Focaccia wafers, toasted
ciabatta, basil pesto and
hummus



Kāpiti cheese platter

FOR 20 PEOPLE | \$200

A selection of Kāpiti
cheeses including
Pakari Aged Cheddar,
Kikorangi Blue, Pakari
Smoked Cheddar, Pakari
Blackcurrent Cheddar,
Kahikatea Camembert
and Kakato Cumin
Gouda

Quince paste

Grapes

A selection of crackers

Dried fruits and nuts



Sweet platter

FOR 20 PEOPLE | \$200

Bite sized chocolate
brownie with chocolate
ganache dip

Mini cappuccino
chocolate eclairs

Petite lemon meringue
tarts with toasted
coconut

Vanilla profiterole
cream puffs

Chocolate cacao
bliss bites