



PLATTERS & CATERING

## STANDARD PLATTER MENU

2 - \$65 | 3-10 - \$30pp | 11-20 \$27.5pp | 20+ \$25pp | + GST

### CHEESES

Creamy brie  
Camembert log  
Kapiti Kahurangi Blue  
Smoked gouda  
Cumin gouda  
3 year aged cheddar

### CURED MEATS

Prosciutto  
Smoked salmon  
Salami

### ANTIPASTO

Artichoke hearts  
Sun-dried tomato  
Olives  
Baby gherkin

### FRESH FRUIT AND VEG (SEASONAL)

Grapes  
Berries  
Passionfruit  
Watermelon  
Avocado  
Mango  
Pear  
Etc

### RELISHES AND CHUTNEYS

Caramelised onion  
Beetroot

Mango and peach  
Capsicum and apricot  
Plum & Tamarillo  
Sundried tomato and olive  
Pear and fig  
Green tomato and Jalapeño

### **AS WELL AS**

Fruit paste  
Dried mango  
Dried apricot  
Peanut butter pretzel  
Crackers and flatbreads  
Artisan Breads

### **SWEETS**

Chocolate fudge brownie  
Whittakers chocolate squares

**N.B. Our platters include, but are not limited to the above menu. We are able to accommodate to most dietary requirements, with notice. Prices are subject to change based on this. Please contact us to discuss further. Our prices include set up, platters & boards & delivery. Any gear used in the platters are required to be returned to us within 3 business days.**