



platter menu

PLATTER MENU OVERVIEW

Each platter feeds 24.

Platters cannot be mixed.

No staff are included in the price of platter menus.

All prices & menu items are subject to change and seasonal availability.

PRICES & DEPOSITS

Platters are \$85 each, + GST.

Minimum of four platters per order.

Orders over 10 platters require onsite catering, additional kitchen fee \$300 +GST will be added.

An additional travel fee maybe added for delivery outside of Ashburton.





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COLD SELECTIONS

MONTADITO

(Spanish tapas style breads) your choice of topping

Tomato, fresh basil & prosciutto

Crab meat salad w/ avocado

Smoked salmon, citrus and chive cream cheese

Black olive tapenade, blistered cherry tomato & goats cheese

DIPS & BITS

2 homemade dips, 2 cheeses, selection of crackers, crudités, dried and fresh fruit

PLOUGHMANS

Selection of breads, cheese, ham, pickled onions, gherkins, olives & chutneys

VIETNAMESE COLD ROLLS

*Teriyaki chicken, vegetables, vermicelli noodles and mint wrapped in rice paper w/
satay dipping sauce*

KUMARA FRITTERS

Topped with hot smoked salmon and lemon caper crème fraiche

YORKSHIRE PUDDINGS

w/ peppered rare roast beef, beetroot relish & horseradish cream

BAHN MI BITES

*traditional Vietnamese crusty roll filled with your choice of roast chicken or pork belly, pickled
vegetables, Bahn mi dressing, kewpie mayo, coriander, red chilli & fried shallots*

BLT ROLLS

Streaky bacon, lettuce, tomato & garlic aioli in a crusty ciabatta roll

CHICKEN CEASER TORTILLA

Smoked chicken, bacon, parmesan & egg mayonnaise rolled in a soft tortilla



MINI SOFT TACO BITES

Crispy southern fried chicken with pico de gallo and avocado crème served on a mini soft tortilla

HOT SELECTIONS

SLIDERS

*Beef pattie, cheese, special sauce, pickle
Southern Fried Chicken, chipotle slaw
Grilled Haloumi, chargrilled veg , pesto*

MINI BAO BUNS

*Pork belly, char sui, pickled vegetables ,crushed peanuts, coriander
Karaage chicken, asian slaw, sriracha kewpie mayo, toasted sesame seeds*

HOT ROLLS

*BBQ pulled pork & slaw
12 hour Beef Brisket w/ chimichurri
Lamb shoulder w/ harissa*

ARANCINI

*Pumpkin, pea & feta
Mushroom, parmesan and truffle oil
(served w/ homemade pesto)*

SOUTHERN FRIED CHICKEN

Chicken breast pieces coated in our southern spice mix served with maple aioli

FALAFEL BALLS

Spiced vegetarian chickpea balls, served with grilled flat bread & harissa yoghurt dipping sauce

KARAAGE CHICKEN

Japanese style crispy fried chicken thigh pieces served with sriracha kewpie mayo

