



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 \$90 each, + GST.

Minimum of four platters per order.

Orders of 10 platters or more require on-site catering.

Kitchen Hire of \$300 +GST will be charged when on-site catering is required outside of Ashburton (30km radius).

Deposit to secure date \$100, non-refundable if cancelled within 14 days of event.





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COLD SELECTIONS

KUMARA FRITTERS

Topped with hot smoked salmon & chermoula cream

YORKSHIRE PUDDINGS

w/ peppered rare roast beef, seeded mustard béarnaise & herb stuffing

BANH MI BITES

crusty roll filled with your choice of roast chicken OR pork belly, finished w/ pickled vegetables, Bahn mi dressing, kewpie mayo, coriander, red chilli & fried shallots

CIABATTA ROLLS

- *Streaky bacon, lettuce, tomato, garlic aioli*
- *Pastrami, sauerkraut, swiss cheese, pickle, Russian dressing*
- *Mushroom, grilled courgette, capsicum, spinach, pesto*

CHICKEN CEASER TORTILLA

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

CLUB SANDWICHES

A selection of freshly prepared fillings layered in between fresh baked bread



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continued...

HOT SELECTIONS

SLIDERS

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

MINI BAO BUNS

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

ARANCINI

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

SOUTHERN FRIED CHICKEN

*Chicken breast pieces coated in YesChef's famous southern spice mix
served w/ maple aioli*

FALAFEL BALLS (v)

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

KARAAGE CHICKEN (gf)

Japanese style crispy fried chicken thigh pieces served w/ sriracha kewpie mayo

GOURMET SAUSUAGE ROLLS

*Spiced lamb, kumara, haloumi w/ harissa
Lentil & Mushroom w/tomato chutney (v)*

BUILD YOUR OWN TACOS

*12 hr slowed cooked pulled pork, lettuce, slaw, salsa, sour cream,
grated cheese & pico de gallo*

