

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

SPRING ROLLS

Homemade pork or vegetarian spring rolls served w/ asian dipping sauces

