

Platters



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Grazing Platters (Enough for 8 pax) (gf & Vegan options)

Ploughman's platter \$90.00ea

- Champagne ham, manuka smoked salami, pastrami, chorizo, seasonal pickled vegetables, whipped garlic butter, herb cream cheese, pickled onions & selection of breads

Vegetarian platter \$80.00ea

- Seasonal grilled vegetables, slow roasted tomatoes, gherkins, roasted peppers, vegetable fritters, cheese balls, marinated mushrooms, sundry tomatoes, cracker & breads, olives & dry fruits

Cheese Board \$80.00ea

- Selection of New Zealand cheeses with quince paste, dukkah, grapes, dry apricots, crackers & crispy breads

Seafood \$95.00ea

- Shrimp cocktail, bacon wrapped mussels, salmon pastrami, Thai fishcakes, condiments & crispy breads

Desserts Jar's \$7each

- Manuka Honey Panna cotta with raspberry glaze (gf, Vegan option)
- Sticky date pudding butterscotch sauce and crushed pecans
- Whittaker's dark chocolate mousse with boysenberry compote (gf)
- Banoffee cheesecake (gf option)
- Triple chocolate brownie with chantilly cream (Vegan option)

These menus are only a suggestion we are more than happy to compile a menu to suit you.

All prices are ex GST.

Disclaimer

While every care is taken to ensure GF/DF/Vegetarian/Vegan requests can be met, please be aware we are NOT a Gluten Free/ Dairy Free Kitchen. The Menu is subject to change due to seasonal availability