



Platters

Will serve around 8 people

# Breads and Dips: \$50.00 \*

Selection of three dips served with a selection of cut breads

# Cheese Board: \$60.00 \*\*

A selection of three New Zealand cheeses accompanied with crackers

# Antipasto: \$60.00 \*

Fresh slices of meat (salami, ham, chorizo etc) Served with olives, cheese, sun dried tomatoes, relishes, and pickles

# Fruit Chunks: \$50.00 \*\*\*

Chunks of fresh seasonal fruits

(Please note platters are served with serviettes only. Plates are available to hire.) \*Breads & Dips / Antipasto – can be made as DF & Vegan options \*\*GF option \*\*\* GF DF V

Please note prices are subject to change. Prices correct as of Apr 23.



# Staglands BBQ Meals

(Minimum 40 people)

\$18.00 per person BBQ \$11.50 for children 12 years and under

Meat - Chicken Nibbles and Sausage (pre-cooked)

## Please select 2 salads from the following selection:

Greek Salad - lettuce with chucks of tomatoes and cucumber, feta, and olives 
Pasta and Tuna Salad - spiral pasta, tuna, and herbs with a lemon dressing 
Coleslaw - classic kiwi with coleslaw red and green cabbage, carrots, and dressing 
Lettuce Salad - a mix of fresh salad leaves drizzled with an orange vinaigrette 
Mediterranean Bean Salad - an interesting mix of beans in a slightly sweet marinate

Accompanied with Fresh Bread

## \$24.00 per person BBQ \$15.00 for children 12 years and under

Meat - Homemade meat patties Chicken Nibbles and Sausages (pre-cooked)

#### Please select 3 salads from the following selection:

🏾 Greek Salad - lettuce with chucks of tomatoes and cucumber, feta, and olives 🛩

🎐 Pasta and Tuna Salad - spiral pasta, tuna, and herbs with a lemon dressing 🛷

ᆇ Coleslaw - classic kiwi with coleslaw red and green cabbage, carrots, and dressing 🛷

 $\gg$  Roast Vegetable Salad - medley of roast vegetables with couscous tossed with a vinaigrette 🛩

Sreen Vegetables and Sesame Seed - a mix of seasonal vegetables, cooked but still crispy, tossed with olive oil

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ᆇ Potato Salad - potato with bacon, egg, and a creamy dressing 🛷

🤒 Mediterranean Bean Salad - an interesting mix of beans in a slightly sweet marinate 👒

🦻 Lettuce Salad - a mix of fresh salad leaves drizzled with an orange vinaigrette 👒

## Accompanied with Fresh Bread

## Barbecue Meals - \$29.00 per person \$18.00 for children 12 years and under

Meat - BBQ steak, Chicken Nibbles, Speciality Sausages -meats served with complimentary condiments

#### Please select 4 salads from the following selection:

🦻 Greek Salad - lettuce with chucks of tomatoes and cucumber, feta, and olives 🛩

🦻 Pasta and Tuna Salad - spiral pasta, tuna, and herbs with a lemon dressing 🛷

🦻 Coleslaw - classic kiwi with coleslaw red and green cabbage, carrots, and dressing 🛩

🦻 Roast Vegetable Salad - medley of roast vegetables with couscous tossed with a vinaigrette 👒

Sreen Vegetables and Sesame Seed - a mix of seasonal vegetables, cooked but still chunky, tossed with olive oil and

toasted sesame seeds 🛷

🎐 Potato Salad - potato with bacon, egg, and a creamy dressing 🗢

🤒 Mediterranean Bean Salad - an interesting mix of beans in a slightly sweet marinate 🤜

🤒 Lettuce Salad - a mix of fresh salad leaves drizzled with an orange vinaigrette 👒

Accompanied with Fresh Bread

# Desserts - \$11.00 per person

Please select 2 desserts (3 options for \$15.00 per head)

🛯 Cheesecake – let's talk about some of the flavours you might enjoy

🎐 Meringues - individual meringues served with cream 🛷

🧇 Pecan Pies - filled with pecan nuts bedded in a rich caramel sauce 🛷

🎐 Chocolate Mud Cake - layered with a chocolate ganache, this is a decadent cake for chocolate lovers 👒

🎐 Fruit Salad - with delicious seasonal selections 🛩

🤒 Lemon tartlets - tangy lemon flavour in a sweet pastry case- great with cream or yoghurt 🗬

## Cheeseboards etc

🎐 Fresh Fruit Platter \$6.50 per head 🔏

Platter of fresh in season fruits cut to bite size pieces

🎐 Cheese Board \$9.00 per head 🛩

Two soft cheeses and one firm cheese served with crackers

🧇 Cheese Board with Fresh Fruit \$14.50 per head 🛩

A lovely way to round off your meal is a combination of the cheese board and fresh fruit platter

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