

## Antipasto Platter

\$254, serves 15 people

Parma ham	Marinated zucchini and aubergines
San Daniele ham	Sundried tomatoes
Salami	Pepper dew
Mortadella	Caper berries
Cold smoked salmon	Basil and sundried tomato pesto
Fresh mozzarella	Ciabatta bread
Artichokes	Focaccia bread
Green and black olives	Grissini sticks

## Cheese Platter

\$289, serves 15 people

Kikorangi blue cheese (Kapiti)
Creamy blue (Kaimai)
Double cream brie (Whitestone)
Aorangi brie (Kapiti)
Camembert (Kaimai)
Ramara (Kapiti)
Bare Island sheep's milk feta (Te Mata)
Creamy Havarti (Whitestone)
Tuteremoana cheddar (Kapiti)
Quince paste, selection of crackers, and French baguette

## Seafood Platter

\$312, serves 15 people

Cold smoked salmon with red onion rings and capers
Hot smoked salmon with lime wedges
Marinated green shelled mussels
Candied tiger prawns with chilli infused pineapple
Sautéed scallops with coriander pesto
Classical shrimp cocktail
Taramosalata, Clevedon oyster
Buttered pumpernickel
Mini bagels with cream cheese

## Our food philosophy

To us sustainability means nourishing our people, place and planet.

We cultivate a thriving,  
vibrant and diverse  
hospitality industry

We nurture Mana  
Taonga and Aotearoa  
New Zealand Culture

We treasure our  
environment and  
local produce