



GRAZING TABLE

Our Grazing Tables proudly include a delicious selection of:

- 100% Canterbury made cheese from small suppliers
- Artisan meats made in the South Island
- Smoked Aoraki Salmon
- Fresh, locally made breads
- NZ made crackers - 4 to 5 different flavours
- Delicious dips made just up the road
- NZ grown veges
- Hand selected fresh and dried fruits
- Florals & greenery we have grown ourselves!

Because we love our small local suppliers, our menu is always seasonal and can change at any moment without notice.

We welcome requests.



CANAPES

BLINI

Ricotta, hot honey, seasonal fruit
Pear, blue cheese, walnut
Goats cheese, honey, bacon
Cream cheese, apricot, peanuts
Salmon, cream cheese, capers

CROSTINI

Cream cheese & berry
Pear, whipped feta, honey
Strawberry, goats cheese, balsamic
Salami, apricot, brie

TART

Jammy roasted grape with brie
Caramelised onion, Canterbury cheese
Tomato, bocconcini, basil

SKEWERS

Southern fried chicken with buttermilk ranch
Sweet chilli chicken with kewpie
Balls of beef with hummus & pomegranate
Sesame pork belly with honey
2 cheese skewers with basil pesto



menu

SALADS - CHOOSE 7

- Pumpkin, Beetroot, Feta Salad: vg + gf
- Greek Salad: vg + gf
- Caesar Salad: gf
- Kiwi Potato Salad: gf
- Pesto Pasta Salad: vg
- Crunchy Garden Salad: vg + gf
- Broccoli, Almond & Cranberry Salad: vg + gf + df
- Orzo & Roasted Vegetable Salad: vg
- Cauliflower & Peanut Satay Salad: vg
- Tomato, Avocado & Corn Salsa Salad: vg + gf + df
- Kumara & Feta Salad: vg + gf

HOT SIDES - CHOOSE 1

- Buttery Peas & Carrots: vg + gf
- Herby Vegetables Medley: vg + gf + df
- Cauliflower & Broccoli Bake: vg + gf
- Roasted Potato: vg + gf



MAIN - CHOOSE 4

Champagne Glazed Ham: gf + df

Korean BBQ Pulled Pork: gf + df

Braised Pork Belly: gf + df

Herby Lemon Chicken Thigh: gf

Marinated Greek Chicken Thigh: gf

Garlic & Caramelised Onion Chicken: gf + df

Slow Cooked Lamb Shoulder: gf + df

Crusted Beef Brisket: gf + df

Slow Cooked Pulled Beef: gf + df

OUR WEDDING BUFFETS ALWAYS COME
WITH FRESH DINNER ROLLS, BUTTERS AND
CONDIMENTS.



DESSERT GRAZING TABLE

We offer a wide range of options for your dessert grazing table that are sure to be the centrepiece of any event and can custom make almost anything you wish!

Some delectable treats you can choose from include

- Mini Cheesecakes (gf available on request)
- Mini Ambrosias (gf)
- Chocolate Mousse (gf)
- Dressed Meringues (gf)
- Chocolate Tacos with seasonal Fruit
- Custard Tarts
- Cream Puffs
- Donuts
- Brandy Snaps
- Creme Brulee (gf)
- Mini Fruit Salad Cups (gf)
- Mini Pecan Pie
- Macarons
- Wildberry Layer Cake
- Mini Sticky Toffee Pudding
- Pistachio Cream Pastry

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