



V Y C

PARTY CANAPES & PLATTER

Menus





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PLATTERS ON ARRIVAL

CHEESE BOARD (18 Guests) \$230

Double brie, blue, aged cheddar, havarti, gouda, cream cheese dip, honeycomb, grapes, GF seed crackers, walnut oat crackers & relish

ITALIAN ANTIPASTO PLATTER (18 Guests) \$230

Range of cured Italian meats; prosciutto, chorizo, salami,
Selection of dips, marinated olives, stuffed peppers & artichokes,
crackers & artesian bread

OVEN BAKED LEMON THYME SALMON (18 Guests) \$250

1kg salmon side, avocado whip, herbed lemon cream cheese, seeded
crackers, farmhouse cobb, cucumber, fresh lemon, basil pesto,
pickled onions & fresh herbs

ITALIAN MEATS, CHEESE & CRUDITES (18 Guests) \$250

Range of cured Italian meats, selection of dips, brie, aged cheddar,
burrata & roasted tomatoes, pate & crackers, grilled marinated
seasonal vege's, crudité, marinated olives, stuffed peppers, artichokes,
& artesian bread

OYSTER PLATTER \$75 Dozen (minimum of 5-Dozen)

Fresh oysters served on a bed of ice with mignonette and lemon

FRESH SUSHI PLATTER (47 pieces) \$220

Combination of seafood, chicken & vegetarian/vegan sushi
with NGA soya sauce

Vegetarian only available on request

VG Vegetarian, V Vegan, DF Dairy Free, NGA made with no added gluten ingredients, may contain traces of gluten from kitchen cross contamination.

Please talk to our team if you have any concerns or queries.

All prices are inclusive of GST



PLATTERS ON ARRIVAL

LET'S TALK BEAUTIFUL CREAMY BURRATA

WINTER BURRATA BOARD (18 Guests) \$230

Creamy burrata, pear, apple, fig chutney, dates, candied pumpkin seeds, crunchy baguette and ciabatta, petite salad and pomegranate seeds

DEEP FRIED BURRATA BOARD (18 Guests) \$200

Deep fried burrata (who does not love deep fried cheese) sitting in a pool of homemade creamy romesco sauce, roasted cherry tomatoes, hot herb nut drizzle, served with crunchy baguette and ciabatta

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MAIN CANAPES SERVICE

(min 30 per item)

Miso shiitake mushroom, avocado & cashew Vietnamese rice paper rolls,

lime dipping sauce \$8.50 **NGA, DF, V, VG**

Courgette & haloumi fritters, roasted garlic mascarpone, basil, slow

roasted cherry tomato, artichoke \$9 **VG, NF**

Arancini, seasonally changes \$8.50 **NGA, VG**

Whipped ricotta and honey crostini, pomegranate, pistachio **VG** \$8.50

Sage chicken, wrapped in prosciutto and truffle aioli \$9.50 **NGA, DF, NF**

Chicken croquette with herb sauce \$9.50 **DF, NF**

Jaggery lime fried chicken, maple aioli, coriander dressing \$9.50 **NF, DF**

American cheeseburger sliders, VYC burger sauce, pickles \$14 **NF**

Crispy fried chicken sliders with spicy mayo and lettuce \$14 **NF**

Teriyaki Meatballs with sesame \$9 **DF, NF**

Lamb fillet skewer, with sundried tomato pesto \$9.50 **NGA**

Little beef pies with tomato relish \$8 **NF**

Classic fish and chips \$12 **NGA, NF**

Simply Fries served in individual cones \$6 **NGA, NF, DF**

Mexican prawn, sweetcorn fritter, sour cream, guacamole \$9.50 **NGA, NF**

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WALK AND FORK (minimum 10 each)

SALMON & SOBA NOODLE SALAD \$21

Miso ginger salmon skewer on soba noodle salad

Snap, broccolini, edamame, miso wasabi dressing, cashews, coriander **DF**

Vegan option available \$14 **DF**

CHEESEBURGER SLIDER WITH FRIES \$17

Smoked cheddar, VYC burger sauce, aioli, pickles in a brioche burger bun **NF**

CRISPY CHICKEN TACOS \$17

Corn tacos, Mexican slaw, chipotle lime mayo, avocado crema **NF**

ROAST TOMATO GNOCCHI \$15

Pesto gnocchi with slow roasted herbed cherry tomatoes **NGA**

MAC & CHEESE \$14

3 cheese mac & cheese with parmesan truffle crust **NF**

LAMB KOFTA & PEARL COUSCOUS SALAD \$18

Tahini dressing, pomegranate, pistachio, crumbled feta

FALAFEL & PEARL COUS COUS SALAD \$15

Tahini dressing, pomegranate, pistachio, Vegan option on request

ROLL STATION (minimum 50 guests)

CLASSIC ROLL STATION \$25

Sliced ham, roast chicken, bread rolls, lettuce, tasty cheese slices and condiments to make your own rolls

GOURMET ROLL STATION \$35

Eye fillet, sliced ham, roast chicken, brie and tasty cheese, truffle aioli, pesto, lettuce to make your own rolls



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FULL GRAZING TABLE \$1,500

160 x 80cm Grazing Table (60 guests)

Grazing table beautifully set up with a combination of our platters and canapes for guests to help themselves when the mood arises

PIZZA

Woodfire pizza by the ½ meter slab
(18 slices or cut into smaller slices as finger food)

MARGHERITA \$55

Traditional Margherita pizza, tomato, cheese and basil VG

SPICY SALAMI \$55

Spicy salami, oregano, mozzarella and tomato

HAM \$60

Ham, cheese, caramelised onion and rosemary

HAWAIIAN \$55

For the Hawaiian lover

MARGHERITA GLUTEN FREE \$40 OR DAIRY FREE (VEGAN) \$35

Standard pizza size (12pcs per slice)

Traditional Margherita pizza, tomato, basil, served on a GF base and / or
with Vegan non-dairy cheese (12pcs per slice)

SWEET

(min 25 per item)

Lemon curd meringue tarts **NF** \$9

Passionfruit curd baby cakes, caramelized white chocolate
buttercream, raspberries **NF** \$9

Pear & ginger baby cakes, salted caramel, milk chocolate buttercream,
praline \$9

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LATE NIGHT SERVICE

Bowl of Fries served with Tomato Sauce \$15 **NF,NGA,DF**

Parmesan truffle fries with garlic aioli. \$17 **NGA, NF,**

Classic fish and chips \$12 **NF**

Arancini, seasonally changes \$8.50 **NGA,VG** (Min 30)

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BAR MENU

SIMPLY FRIES \$15

Fries served with Tomato Sauce, always a favorite **NGA,NF,DF**

PARMESAN TRUFFLE FRIES \$17

Parmesan Truffle Fries served with Aioli **NGA,NF**

FISH & CHIPS \$17

Fish & Chips served in a cup with Tartare Sauce **NF**

WOODFIRE PIZZA BY THE SLICE \$15

Margherita with Cheese and Basil **NF**

JALAPENO & CREAM CHEESE CORN POPPERS \$17

Corn Chip Crumb Poppers served with Paprika Aioli **NGA, NF**

ARANCINI \$25

Seasonal Arancini with Parmesan **NGA**

CHEESE BOARD FOR TWO \$35

Mini cheese plate served with a selection of 3 cheese's, crackers
& chutney **NF**

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THANK YOU

Let your tastebuds decide

Email info@vyc.co.nz

Website www.vyc.co.nz