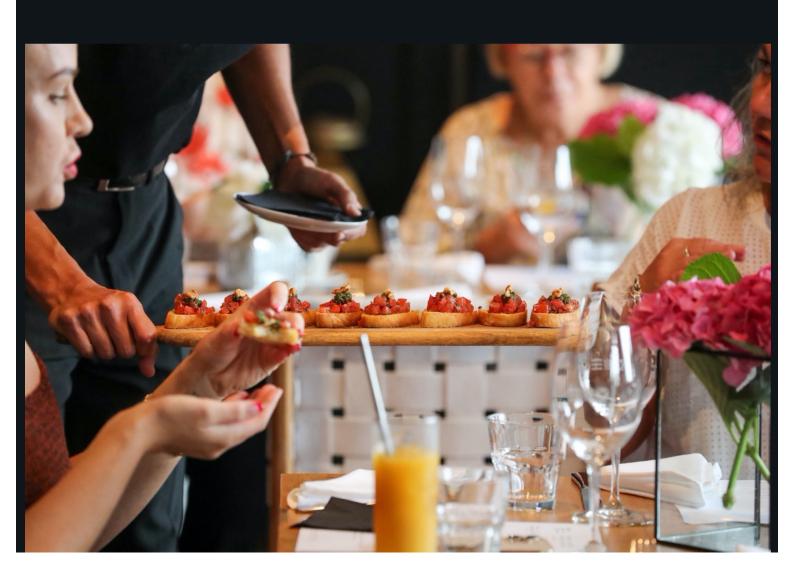


# PARTY CANAPES & PLATTER Mems





# 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.



#### **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 BARATA 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

Snaps, 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

#### **CRIPSY 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



# **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, caramalised 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)

#### **PIZZA**

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

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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** 

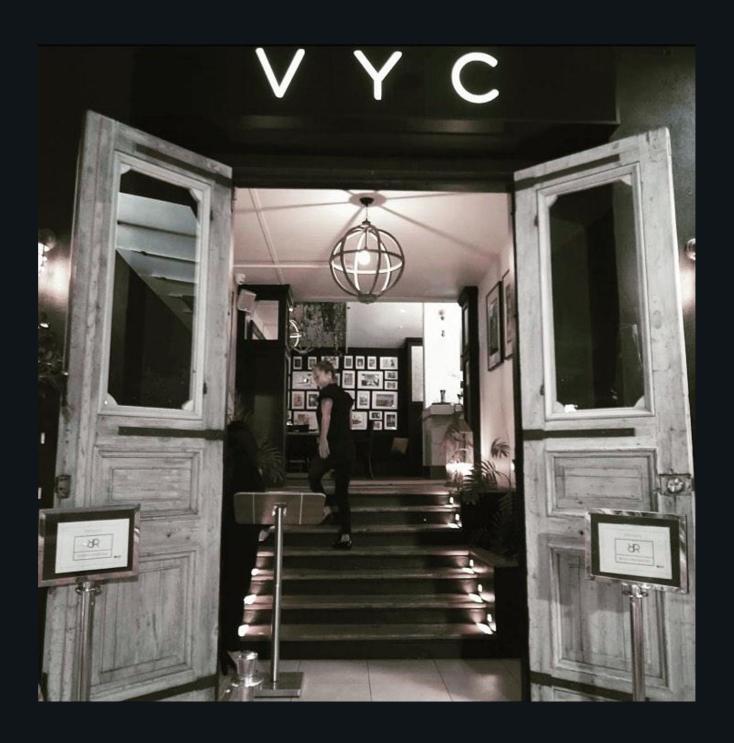
Seasonal Arancini with Parmesan NGA

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