



GRAZING PLATTERS

Grazing platters are a fantastic way to get your guests mixing and mingling before the main meal. These platters are also perfectly suited for afternoon teas, with an option to add items from our small bite's menu.

Simply choose a Grazing Platter from the packages below

Vegetarian Cheeseboard

Blue cheese, Camembert and Gouda, Kiwi cheese balls, vegetable crudities, delicious homemade dips; ricotta cheese spread, rosemary and kumara dip, pesto, hummus, savoury banana bread, bruschetta slices, wafers and seeded crackers

\$120.00 per platter for approx-20 people

Mediterranean Grazing platter

Camembert and Gouda cheese, Kiwi cheese balls, chicken pate, hummus, pesto, ricotta cheese spread, char-grilled vegetables, olives, sundried tomato, salami, sliced cold meat, wafers, seeded crackers, bruschetta slices,

\$8.50 per person

Kiwi Classic Grazing Platter

Blue cheese, Camembert and Gouda, Kiwi cheese balls, chicken pate/salmon pate, smoked mussels, char-grilled vegetables, olives, sundried tomatoes
delicious homemade dips: ricotta cheese spread, hummus, rosemary and kumara dip, salami, Kransky sausages, bruschetta slices, savoury banana bread, wafers and seeded crackers

\$10.00 per person

Packages Include

Napkins
Staff to set up the grazing platters
Tablecloth for grazing table
Bio rubbish bags

In delivery only packages at your request we can arrange to supply; serving utensils, disposable bio plates. For staffed events we can include quality crockery and serving utensils.

Inclusive of GST
A travel charge may apply \$25- \$45.
With prior notice we can cater to the more common dietary requests.





SMALL BITES

Add to grazing platters or choose your own small bite selection.

With a small bite selection only package a minimum quantity order of \$400.00 is required.

Item	Priced per person
Pinwheel sandwiches: egg & rocket, chicken & pesto, salmon & cucumber	\$2.50
Smoked chicken, lettuce & cranberry roll ups	\$3.50
Mini club sandwiches	\$2.50
Smoked salmon, cream cheese roll ups	\$3.50
Asparagus roll ups	\$2.50
Pulled pork & slaw sliders	\$3.00
Roast beef, tomato chutney & slaw sliders	\$3.00
Chilled creamy mango chicken tarts	\$2.50
Salmon mousse tarts	\$2.50
Roast vegetable quiches / bacon and egg quiches	\$2.70
Mini tuna pies	\$2.20
Mini potato top pies	\$2.20
Lamb filo parcels / spinach, feta, apricot, walnut filo	\$2.70
Lamb curry puffs with mango chutney	\$2.50
Smoked fish puffs	\$2.50
Beef chilli / Thai chicken meatballs	\$2.50
Prawn cocktail twistlers & vegetable spring rolls	\$2.70
Mini marinated lamb kebabs	\$2.50
Mini satay chicken/soy honey chicken kebabs	\$2.50
Mint & chilli beef sausage rolls	\$2.20
Pork & caramelised onion sausage rolls	\$2.20
Chicken and spinach sausage rolls	\$2.20
Spinach, carrot, feta, sausage rolls	\$2.20
Mini fish cakes with dill & lemon yoghurt	\$2.70
Sushi selection	\$15.00 per dozen
Fruit kebabs	\$2.50
Lemon meringue tart	\$3.00
Neenish tarts	\$3.00
Seasonal fruit tartlets	\$3.00
Chocolate Brownies (flavours on request)	\$4.00

Packages Include

Napkins, staff to set up, tablecloth for grazing table and bio rubbish bags
Inclusive of GST

At your request we can arrange to supply; serving utensils, disposable bio plates, and cutlery.
We can supply staff to serve and clear, \$27.00 per hour, minimum 3 hours (plus GST)
A travel charge may apply \$25-\$45.

With prior notice we can cater to the more common dietary requests.



Quality Caterers Ltd
Email: gerald@qualitycaterers.co.nz
Mob: 021 0260 1412