

Platter Menu

Brunch platter \$400

Ham off the bone, croissants, creamy brie, heirloom tomato, avocado, cold smoked salmon, cream cheese, capers, toast, preserves, fresh fruit, pikelets with jam & cream.

To serve approximately 20 people.

A taste of Italy (Antipasto) \$400

A selection of deli meats, local cheese's, dried fruits, breads, grissini, pickled vegetables, olive oil, pesto, balsamic & condiments.

To serve approximately 20 people.

More than a Mezze \$500

A selection of house made falafel, pakora, keftede, meat skewers, grilled lamb rump, kofta, hummus, hot smoked salmon, tzatziki, flat bread & condiments.

To serve approximately 20 people.

Seafood platter \$600

Side of hot smoked salmon, green lipped mussels, prawns, scallops, white fish ceviche, salmon gravlax, caviar, breads & condiments.

To serve approximately 20 people.

The full graze \$1,100

A selection from each platter made to accommodate larger groups of 40 or more.

(VG) VEGETARIAN * (VE) VEGAN * (GF) GLUTEN FREE

NOTE: Minimum of 72 hours' notice required. All prices are GST inclusive

Menus subject to change based on seasonal availability.



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