



GRAZING TABLES

Pricing varies – please see prices below per table

Free Ranging is what we're all about and grazing tables lets you and your guests do just that. We create outstanding grazing tables that are easy no-fuss affairs.

We take away the formalities and allow your guests to indulge themselves in a feast of the finest produce by providing a variety of foods, fresh, seasonal and locally produced where possible.

We piece together a table of colours, textures and flavours that is a feast for the eyes and indulges them to connect with what they eat, to experiment with new combinations and fall in love with food.

MEDITERRANEAN MEZZE

\$47.00 per person including GST

Items can be changed to accommodate personal preferences

- Free range Salamis, Prosciutto, Coppa and air-dried Chorizo
- Herbed beef meatballs with a hint of spice served with sherry tomato passata
- Dolmades - Rice stuffed vine leaves
- Traditional Mixed Olives, including green, black and stuffed
- Sun blush tomatoes
- Marinated grilled Artichokes and stuffed baby peppers
- Cornichons, Caper berries and Balsamic baby onions
- Locally sourced raw baby purple and orange carrots, radishes, sugar snap peas, baby tomatoes, cucumber slices, Asparagus spears and baby corn. Subject to seasonal availability.
- Marinated Feta
- Roast eggplant slices with olive oil and garlic, fresh herbs
- Mixed Wild Wheat Turkish, Focaccia and ciabatta breads with fresh butter and Grissini Breadsticks
- Selection of Dips including Hummus, Tzatziki, Baba-ganoush, Avocado with lime and crème fraiche and Tapenade
- A selection of seasonal fruits and vegetables

CLASSIC KIWI GRAZER

\$48.00 per person including GST

Items can be changed to accommodate personal preferences, please note some items are seasonal

- 4 New Zealand cheeses – liaise with us to choose your style
- Free-range Rewarewa honey glazed roast ham
- Manuka smoked Kahawai sides
- Smoked BBQ Chicken
- Homemade corn beef
- Roast Kumara rosemary salad with wild rocket, watercress and Nelson pear salad
- Traditional style Pickled onions, Gherkins, Olives and stuffed peppers
- Locally grown raw baby purple and orange carrots, baby radishes, sugar snap peas, purple NZ grown Asparagus spears, Kumeu organic cherry tomatoes and cucumber
- Sliced Hawkes Bay Braeburn Apples, Black Doris Plums, Cherries, Feijoas, Grapes and KerNeZ Premium Walnuts and Macadamia nuts
- Mixed Wild Wheat breads with Lewis Road churned butter, Homemade cheese biscuits, crackers and pretzels
- Beetroot Chutney, Tamarillo Chutney, Hummus, Hollandaise and Free Range Mayonnaise

ALL AMERICAN GRAZER

\$52.00 per person including GST

Items can be changed to accommodate personal preferences

- Southern slow cooked, 12 hour Pulled pork with homemade BBQ sauce
- Traditional Texan Ribs with smoky barbecue sauce
- Classic American foot-long Hotdogs
- Buffalo Chicken wings
- 80g brioche Sliders, hotdog rolls, fresh corn bread and butter
- Fresh slaw style salad with lemon and herb dressing
- Big leaf salad, toasted sunflower seeds, toasted walnuts, chickpeas, and Blueberry Tarragon Dressing
- Pots of smokin' homemade cowboy beans
- Smoked cheddar and cumin Gouda
- Selection of pickled vegetables and gherkins
- BBQ Grilled sweet corn pieces
- Traditional salad sides including tomato, cucumber and Lettuce
- Hot chilli sauce, BBQ sauces, Free Range mayonnaise and homemade T-sauce

CHEESE – GLORIOUS CHEESE

\$38.00 per person including GST if ordered as a single table

\$22.00 per person including GST if ordered as part of a wider menu

Items can be changed to accommodate personal preferences

- 5 Artisan New Zealand and international cheeses - please discuss what is available at the time of booking
- Selection of roasted nuts including almonds, cashews, walnuts and pistachios
- Assortment of seasonal dried fruits and fresh figs
- Organic fresh fruit platter – subject to seasonality on booking
- Sun-blush tomatoes
- Traditional Olives and cornichons
- Locally grown raw vegetables including tomatoes, radish, celery and cucumber
- Selection of Artisan fruit pastes, quinces and jellies
- Assorted gourmet cheese biscuits, crackers, pretzels, lavosh and rice crackers
- Fresh French stick bread
- Central Otago honeycomb

Ask us about creating a bespoke wedding cheese cake for your day

DESSERTS

\$28.00 per person including GST if ordered as a single table

\$24.00 per person including GST if ordered as part of a wider menu

Items can be changed to accommodate personal preferences

- Mini meringues with berries
- Chocolate truffles
- Custard squares
- Marshmallows
- Fresh seasonal fruits
- Dark chocolate and almond torte squares (GF)
- Fresh Lemon curd tarts –Butter Pastry cases
- Vanilla panna cotta with mixed berries in shot glasses
- Salted Caramel profiteroles
- Macarons -assorted
- Lemon Rolle- light sponge with lemon cream

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies and needs. All dishes listed are subject to produce availability and seasonality

HOW IT WORKS

- Contact us with your event details – date, number attendings, style and dietaries
- Choose from our set tables or have us tailor one to suit your event
- Choose a style a) Grazing seated banquet or b) grazing table traditional
- Vegetarian and Gluten free options are available please ask at booking.
- All grazing tables come with Palm leaf plates and napkins
- For cutlery and crockery there is a hire fee please ask at enquiry.
- Grazing tables are for larger groups the smallest being 30 guests
- We arrive at least 2 hours prior to your event, set up on your allocated table using disposable hessian table runners. We can provide a table or rustic wooden table top, props and styling to add an extra wow factor, please ask at enquiry
- Sit back and relax with your family/ friends/ colleagues knowing there is food for everyone-grazing tables can last up to 2 hrs.
- We can collect the table the following day or you can request for one of our chefs to stay and top up the table as the day continues into the night. To have a chef on sight is based on \$45 an hour plus GST
- Please do let us know if you require tables and accessory hire (cheese knives etc) as this can be sourced and quoted.