



urban
GOURMET

GRAZING PLATTERS MENU



GRAZING PLATTERS

01

Platters are recommended to feed 10 guests for an hour of service.
Prices are delivery and GST exclusive.

DF = Dairy free EF = Egg free GF = Gluten free V = Vegetarian VG = Vegan
DFO = Dairy free option GFO = Gluten free option VO = Vegetarian option VGO = Vegan option

SAVOURY PLATTERS

New Zealand cheese platter

Selection of New Zealand cheeses, grapes, quince paste, honeycomb, lavosh, crackers, crostini

Deli platter

Coppa, salami, chorizo, selection of New Zealand cheeses, grapes, quince paste, honeycomb, pickled vegetables, seasonal dips, crackers, tortilla crisps, flatbread, sourdough, ciabatta, rye

Hot smoked salmon platter

Half side hot smoked salmon, herbed crème fraîche, pickled cucumber, Midnight Baker bread

Sushi platter

Selection of Maki sushi, nigiri, pickled ginger, soy sauce, wasabi, pickled seaweed

Bread & dips platter

Selection of artisan breads, sourdough, ciabatta, rye, farmers loaf, baguette, focaccia, selection of homemade dips

Vietnamese rice paper rolls platter

Pickled prawn, Peking chicken, vegetarian nam prik, hoisin sauce, sriracha

Savoury platter

Sausage rolls, frittatas, curry puffs, cheese onion turnovers, mushroom empanadas, tomato sauce, aioli, tomato relish, chutney

GRAZING PLATTERS

02

Sandwich platter

Chef's selection of assorted wraps, club and finger sandwiches (GFO)

Bruschetta platter

Crushed pea & ricotta bruschetta (V);

Smashed avocado & tomato bruschetta (V);

Mascarpone horseradish crème, sauté onions & beef bruschetta;

Cured salmon, herbed cream cheese, pickled onion & dill bruschetta;

Pulled chicken, corn apricot paste, bacon crumb & aioli bruschetta

Garden platter

Chargrilled Mediterranean vegetables, vegetable crudités, garlic mushrooms, artichokes, Vietnamese rice paper rolls, fried haloumi, marinated feta, baba ghanoush, garlic herb crostini (V)

Vegan antipasti platter

Pickled vegetables, grilled artichokes, marinated olives, sundried tomatoes, chilli roasted mushrooms, gherkins, balsamic onions, selection of homemade dips, selection of artisan bread (VG)

SWEET PLATTERS

Sweet platter

French macarons, chocolate tahini brownie, coffee profiterole, white chocolate truffle, rocky road, assortment of slices, fresh fruit

Petit fours platter

Chef's selection of our delicious and dainty sweet delights (V)

Mini doughnut platter

Choc hazelnut, apple, berry, caramel, mini tropezienne

GRAZING PLATTERS

03

Éclairs platter

Selection of gourmet éclairs, Chantilly cream, berry coulis

Fresh fruit platter – small

Selection of seasonal fruit, berry yoghurt SERVES 10-12

Fresh fruit platter – large

Selection of seasonal fruit, berry yoghurt SERVES 15-20

