

CULINARY LANE

PRIVATE CHEF & CATERING BY MARK LANE

GRAZING TABLE/S (minimum of 20 guests)

All prices include GST

CLIENT SUPPLIES TABLE



“Culinary Lane” provides top quality Grazing Tables. When I have seen some other grazing tables, I find that the food can be scattered around the table too much, with fish, seafood, vegetable, fruit, breads, cured & cooked meats all can be touching each other, which can affect flavour & can cause cross contamination. I serve the main foods on separate wooden platters & plates so as to keep everything as perfect as when it was first displayed. I will set up your grazing table just before your guests arrive so it is at its freshest & most visually appealing. Please see the choices of grazing tables below but “Culinary Lane” can design what you are after & help accommodate dietary requirements where possible.

\$29.50 “Standard Grazing Table” per guest

Fresh seasonal fruit platter
4 x different sliced cured meats
Selection of 3 New Zealand cheeses
Grilled marinated vegetables
Vegetable Crudités
Dried fruits and nuts
Chicken liver parfait
Housemade chutneys & sauces
Dukkah chicken skewers (requires reheating)
Pumpkin & mushroom arancini (requires reheating)
Breads, crackers, bread sticks, crostini
Olives, sundried tomatoes, marinated artichokes, gherkins, feta cheese

\$36.50 “VIP Grazing Table” per guest

House smoked salmon fillet
House marinated mussels
Prawns w cocktail sauce
Mini meat pies (requires reheating)

Fresh seasonal fruit platter
4 x different cured sliced meats
Selection of 3 New Zealand cheeses
Chicken liver parfait
Grilled marinated vegetables
Vegetable Crudités
Dried fruits and nuts
Housemade chutneys & sauces
Dukkah chicken skewers (requires reheating)
Pumpkin & mushroom arancini (requires reheating)
Breads, crackers, bread sticks, crostini
Olives, sundried tomatoes, marinated artichokes, gherkins, feta cheese

\$46.50 “Executive Seafood Grazing Table” per guest

Pacific oysters in the shell (3 per guest)

Marinated scallops

Iki Mata (Pacific Island marinated fresh fish)

Mini Thai Fishcakes (requires reheating)

House smoked salmon fillet

House marinated mussels

Prawns w cocktail sauce

Mini meat pies (requires reheating)

Fresh seasonal fruit platter

4 x different cured sliced meats (include house smoked chicken & roasted sirloin)

Selection of 3 New Zealand cheeses

Chicken liver parfait

Grilled marinated vegetables

Vegetable Crudités

Dried fruits and nuts

Housemade chutneys & sauces

Dukkah chicken skewers (requires reheating)

Pumpkin & mushroom arancini (requires reheating)

Breads, crackers, bread sticks, crostini

Olives, sundried tomatoes, marinated artichokes, gherkins, feta cheese

“Sweet Grazing Table” additional cost \$6.50 per guest

a selection of **mini sweet slices, berry compote, cream & crème Anglaise**



