

Event Catering

CANAPES

Faux Gras crostini

Lox, cream cheese, capers crostini

Olive, red pepper and walnut tapenade, whipped feta crostini

Caprese salad - cherry tomato, mozzarella, basil crostini

Red pesto, pastrami, pickle salsa crostini

French onion dip crostini

\$4.50 each

GRAZING PLATTERS

A delicious grazing extravaganza, filled with a selection of vegan charcuterie, cheeses, spreads, crackers, bread, fruit, nuts.

GF bread option

\$12.50pp





SUMMER SALADS

Pan-seared fennel, pear and walnut salad
with seasonal leaves and vegan feta

Penne pasta salad, sun-dried tomato, GG
mozzarella, cucumber, basil, olives, pine
nuts, parmesan

\$7 pp

EQUIPMENT

We'll supply everything needed for grazing
platters including all cheese knives and
serviettes.

We don't supply plates, bowls, glasses or
general cutlery.

EVENT FEES

Delivery fee

\$40 each way, within Christchurch

Chef fee

If you'd like to have our chef create canapés on-
site during your event,
there is a fee of \$40 per hour

Serving Staff

\$40 per hour per person

Minimum order: \$250

Contact

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