



# Information

## Price List

Waiting staff \$45.00 per hour

Senior Chef \$50.00 per hour

### SERVICE STAFF REQUIREMENTS (MAY VARY DEPENDING ON MENU SELECTION)

01 – 20 Guests	1 x chef - 1 x senior server
21 – 50 Guests	1 x chef - 1 senior server - 1 x waiting staff
51 – 80 Guests	1 x chef - 1 senior server - 2 x waiting staff
81 – 130 Guests	1 x chef - 1 x chefs' assistant - 1 senior server - 2 x waiting staff
131 – 150 Guests	1 x chef - 1 x chefs' assistant - 1 senior server - 3 x waiting staff

\*prices and menus are subject to change and are exclusive of GST

**0800VIADUCT (0800 842 3828)**  
**info@oceanagle.co.nz**



# Menu

## *Ocean Eagle Gourmet Buffet*

### **FINGER FOOD**

BBQ Moroccan Meatballs, Tzatziki  
Finger sandwich selection  
Chicken and herb, ham and cheese, egg and cress  
*4 items per person*

### **BREAD**

Freshly baked breads w/ butter  
Gluten Free bread available on request  
*1 item per person*

### **BUFFET**

Marmalade glazed ham, wholegrain mustard & chutney  
Free range roasted chicken, garlic and thyme  
Penne Pasta and vegetable salad (V)  
Mixed Leaf salad, balsamic dressing  
Roasted root vegetable, w/ pesto and feta  
Classic Greek salad  
Hot Roasted Gourmet potatoes, fresh mint  
*350g protein and 450g salads/sides per person*

### **DESSERT**

Chocolate Brownie Slice (GF)  
Xmas mince tarts  
*2 items per person*

### **MENU PRICE**

30pax – 99pax    \$65.50 per person + GST  
100pax +        \$61.00 per person + GST

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# Menu

## *Ocean Eagle Finger Food Selection*

### **FINGER FOOD**

BBQ Moroccan Meatballs, Tzatziki  
Chicken and herb pillow sandwich  
Freshly baked croissants  
W/ ham, cheese & rocket  
Oven baked savouries  
Mini pies & quiches  
BBQ prawns W/ dipping sauce  
Pork and fennel sausage rolls, tomato chutney  
Thai chicken sausage rolls with sweet chili  
Calamari w/ zingy lemon aioli  
Mussel fritter, lime mayo  
Broccoli, pea and mint fritters with garlic mayo (VE/GF)  
Mushroom and mozzarella arancini, aioli

### **DESSERT**

Assorted macaroons (GF)  
Lemon and passionfruit tartlets  
Salted caramel brownie (GF)  
Cinnamon Koeksisters  
Xmas mince tarts

### **MENU PRICE**

30pax – 100pax +	\$42.00 per person + GST	7 items per person
30pax – 100pax +	\$36.00 per person + GST	5 items per person

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# Menu

## *Ocean Eagle Grazing Platters*

### **CHEESE**

Selection of Whitestone cheeses, grapes, fruit paste, roasted nuts lavosh, water crackers and croutes  
*\$183.00 per 10 guests*

### **MEAT**

West coast venison salami, parma ham, cured brisket, chorizo, chicken liver parfait, charred sour-dough and croutes, fig chutney, cornichons and pickled onions  
*\$159.00 per 10 guests*

### **GARDEN**

Cauliflower and gruyere fritters, vegetable crudité, hummus, roast tomato aioli, pesto, slow cooked beetroot, goats cheese, vegetable rice paper rolls, crostini's and falafels  
*\$147.00 per 10 guests*

### **SEA**

House hot smoked Manuka salmon, horseradish crème, sourdough croutes  
*\$195.00 per 10 guests*

### **FRUIT**

A selection of seasonal cut fruits with passionfruit  
*\$100.00 per 10 guests*

### **SAVOURY (PUB)**

A selection of kiwi pies, quiches and sausage rolls  
*\$147.00 per 10 guests*

### **SAVOURY (ASIAN)**

Salt & Pepper squid, spring rolls, samosa, prawn twisters  
*\$147.00 per 10 guests*

### **AFTERNOON TEA - SANDWICH**

Finger sandwich selection, herbed chicken, ham and cheese, egg and cress  
*\$142.00 per 10 guests*

### **AFTERNOON TEA - SWEET**

Sweet slice selection, chocolate, caramel, strawberry  
*\$95.00 per 10 guests*

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