



Catering Staff

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

Menu

Ocean Eagle Gourmet Buffet

FINGER FOOD (4 items per person)

BBQ Moroccan Meatballs, Tzatziki

Finger sandwich selection

Chicken and herb, ham and cheese, egg and cress

BREAD (1 item per person)

Freshly baked breads w/ butter

Gluten Free bread available on request

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 (4 items per person)

Chocolate Brownie Slice (GF)

Xmas mince tarts

MENU PRICE

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

100pax +

\$61.00 per person + GST

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



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

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

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