

## Menu & Info

- · Please check our terms and conditions: https://oceaneagle.co.nz/terms-and-conditions
  - SERVICE STAFF REQUIREMENTS (MAY VARY DEPENDING ON MENU SELETION)
  - Food Nominal Delivery/Collection Fee: \$90.00 + GST per Order to the charter boat
    - Food BYO option is also available \$699.00 Plus GST

30 Guests	1 x chef
31 – 60 Guests	1 x chef - 1 server
61 – 80 Guests	1 x chef - 2 server
81 – 150 Guests	1 x chef - 3 server
STAFF COST	Chef/Server \$55/\$52 plus gst

<sup>\*</sup>Prices and menus are subject to change and are exclusive of GST. We reserve the right to change prices anytime until the full catering is paid for and locked in due to the high cost of labor and food going up without getting much notice and it's not under our control. So please lock your food menu soon as you are ready for it.



# Menu to Choose from

### **Finger Food Menu**

BBQ Moroccan Meatballs, Tzatziki Chicken and Herb Pillow Sandwich

Freshly Baked Croissants: Ham, Cheese & Rocket, Aubergine, Cheese & Tomato
Marinated BBQ Prawns W/ Dipping Sauce

Homemade Pies: Classic Kiwi Mince, Steak and Cheese, Chicken, Leek and Mushroom, Spiced Roasted Root Vegetable (V)

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
Christmas Mince Tartlets (Nov./Dec. only)

### **Menu Price:**

30pax - 100pax + @ \$59.99 per person + GST; (7 items per person) 30pax - 100pax + @ \$49.99 per person + GST; (5 items per person)

<sup>\*</sup> Price and menus are subject to change until fully paid and are exclusive of GST.