

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

^{*}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

Full Buffet Menu

Finger Food:

BBQ Moroccan Meatballs with Tzatziki
Poached Chicken Pillow Sandwich with Herb Mayonnaise
Wild Mushroom and Truffle Arancini with Sorrel Mayo (V)

Bread:

Bread Selection, cut loaves and rolls with salted butter Gluten-Free bread available on request (1 items per person)

Buffet:

Maple Cured Leg of Ham with Seeded Mustard and Homemade Chutney (GF)
Charred Chicken with Tzatziki and Preserved Lemon (GF)
Charred Vegetable and Penne Pasta Salad (V)
Mixed Leaf Salad with Cucumber, Red Onion, Cherry Tomatoes, and Balsamic Dressing
Roasted Root Vegetable with Rocket and Feta
Agria Potato Salad with Spring Onion, Garlic, and Soy Mayo (V)
350g protein and 450g salads/sides per person

Dessert:

Salted Caramel and Chocolate Brownie Slice (GF)
Lemon and Passionfruit Tartlets
Christmas Mince Tartlets (Nov./Dec. only)
(2 items per person)

Menu Price:

30pax - 140pax @ \$84.99 per person + GST

^{*} Price and menus are subject to change until fully paid and are exclusive of GST.