DC | DESIGN CUISINE



Design Cuisine Cocktail & Platter Packages

Canapés, grazing platters and shared celebration food

CHEF'S SELECTION	OWN SELECTION	SIGNATURE SELECTION
Five items | $28 pp	Five items | $30 pp	Eight items | $45 pp
Seven items | $35 pp	Seven items | $38 pp	Additional items | $6 pp

SEAFOOD
Pan-seared scallops, citrus and coriander (GF)
Prawn dumplings with Vietnamese dipping sauce
Crispy market fish goujons, house tartare
Honey & vanilla cured salmon, fresh herbs (GF)
Indonesian-spiced calamari, aromatic seasoning (GF)
Paua wontons, Thai chilli dressing

MEAT
Peach & garlic glazed pork belly (GF)
Mini soft tacos, pulled beef, salsa and lime crema
Steamed bao buns, sticky pork, pickled cucumber
Buttermilk fried chicken, Korean BBQ glaze
Fillet mignon skewers, béarnaise sauce (GF)
Mini sliders, pork or beef, cheese and chilli jam

VEGETARIAN
Courgetti & mozzarella fritters, kimchi mayo (V)
Arancini, mozzarella, horopito & kumara (GF)(V)
Cherry tomato, basil & buffalo mozzarella tartlets (V)

COLD SELECTIONS
Assorted crostini with prawn, smoked salmon and rare beef
Gourmet cocktail sandwiches with chicken and prawn
Roasted Hawke's Bay lamb on rye, saffron onion marmalade

ADD-ON OPTION
Freshly carved ham off the bone with rolls and slaw
Serves approx. 25 | From $250

NOTES
Our chefs recommend 5–7 items per guest for a complete canapé experience.
All catering enquiries will be provided with a no-obligation quote based on your event requirements.
All pricing is GST exclusive.
Minimum spend or guest numbers may apply.

NOTES
Dietary requirements can be accommodated on request.
Delivery or travel charges may apply.
Selections and prices are subject to change.
Terms & Conditions apply.

www.designcuisine.co.nz | 06 835 9105 | info@designcuisine.co.nz

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Platters & Grazing

Shared platters perfect for meetings, celebrations, drinks and relaxed entertaining

CHARCUTERIE BOARD

From $165

Serves approx. 10 people

Cured meats, local cheeses, pickles, olives, crackers, chutneys, dips and seasonal garnish.

CHEESE BOARD

From $150

Serves approx. 10 people

Local and imported cheeses with crackers, fruit, chutneys, nuts, olives and seasonal garnish.

SWEET PLATTER

From $120

Serves approx. 10 people

Design Cuisine sweet bites, brownie, slices, mini cakes, seasonal fruit, chocolates and sweet treats.

LARGER GRAZING TABLES

Custom grazing tables are available for larger events, corporate functions and celebrations.
Quoted based on guest numbers, venue access, setup requirements and selected ingredients.

NOTES

All catering enquiries will be provided with a no-obligation quote based on your event requirements.
All pricing is GST exclusive.
Minimum spend or guest numbers may apply.
Larger platters and grazing tables are available on request.

NOTES

Dietary requirements can be accommodated on request.
Delivery or travel charges may apply.
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