

S C O F F



"Good food is all the sweeter when shared with workmates"

Executive chef - Beckie Pilley

PLATTERS TO SHARE

BOARDROOM PLATTER - \$162

Homemade little quiches, mini cottage pies, gourmet cumin and pork sausage rolls and lamb chilli kofta balls, spinach and ricotta fillos, tomato chilli jam

FRUITY PLATTER - \$149

A mixture of seasonal fruit and berries, fresh coconut, dried mango and natural vanilla scented yoghurt.

SCOFF CANAPE CLASSICS - \$235

Billinis with smoked salmon, wasabi cream and nori crumble, Beef filet rubbed in hot mustard/ potato rosti/ truffle creme (gf), Smashed broad beans with mint & lemon/ jalapeno cornbread (gl)

THE NICE & NAUGHTY PLATTER - \$162

Goey caramel slice, little chocolate brownies, coconut passionfruit tarts, assorted macaroons, pistachio ginger crunch.

GOURMET SANDWICH PLATTER - \$165

Seeded rye with smoked salmon, caper and red onion cream, milk buns with egg, cucumber and cress, baby croissants with ham, brie and chili jam., Pastrami on rye.

ITALIAN FARMHOUSE - \$175

Italian prosciutto, pork rilette, char grilled artichokes, grissini, basil pesto, roasted garlic marinated olives, cheese and herb ball, lavosh crackers, crudities

NEW ZEALAND CHEESE - \$195

Whitestone blue, probiotic aged brie, farmhouse cheddar, grapes, spiced almonds, dried fruits, artisan breads, crackers, fig and green apple chutney.



Allergen info
gl - Gluten lite.
dl - Dairy lite.

All platters will serve 10 to 12 guests

Please note : Does not include staff or equipment hire, All prices are GST exclusive. Delivery charge applies

www.scoff.co.nz

events@scoff.co.nz

0800 726 333

PLATTERS TO SHARE

THE GARDEN PLATTER - \$162

Spinach and caramelised onion quiches, crudité selection with a chickpea dip (gf, df), red pepper and feta fillos, Indian spiced potato pakoras, tamarind chutney (gl, dl).

THE ULTIMATE VEGAN PLATTER - \$162

Spicy olive tapenade, hummus, smoky artichoke dip, marinated olives, pickled garlic, seeded lavosh, crudities, chilli spiced nuts, rye bread, charred peppers, dukkah

BREAD AND SPREADS - \$158

Sliced ciabatta, fig and onion loaf, cheese and paprika cheese straws, seeded batard with smoked garlic aioli, guacamole and homemade dips, smoked garlic and thyme butter, avocado oil with dukkah

OCEAN BOUNTY - \$215

Lime and chili prawns, coconut and coriander steamed green lip mussels, cold smoked salmon, caper crème, dark rye, wasabi and nori rolled salmon skewers salsa verde, coconut, chilli and lime kokoda, baby pickles, charred lemon - COLD PLATTER.

SOUTH ISLAND SALMON - 2kg - \$235

Whole salmon fillet with red pepper and cashew nut crust, salsa verde, lemons and Japanese mayonnaise. (Serves 15 Guests)

HONEY GLAZED CHAMPAGNE HAM - \$48 per kg (Minimum 5kg order)

Whole ham glazed with honey and pineapple juice, served with horseradish crème and tarragon mustard and little gourmet rolls



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