



COASTAL CATERING — CORPORATE MENU

Coastal Table

Our recommended corporate tier — shared, seafood-led plates for an efficient sit-down service.

\$110pp • Minimum 20 guests

CANAPÉS

- Miso-glazed eggplant, sesame and lime
- Betel leaf, prawn, peanut, chilli caramel
- Smoked ocean trout* blini, dill crème fraîche

SHARED ENTRÉE

- Yellowfin tuna* sashimi, ponzu, avocado, wasabi
- Steamed pork and prawn dumplings, chilli oil
- Charred corn, coconut-lime dressing, coriander

SHARED MAINS

- Soy and ginger-glazed lamb rack, kumara purée, charred broccolini
- Pan-seared kingfish*, finger lime, coconut, chilli oil
- Jasmine rice, steamed Asian greens

DESSERT

- Coconut and lemongrass panna cotta, mango, lime
- Dark chocolate and yuzu tart, raspberry (coconut sorbet alternative)

ADD-ONS

- Oysters (natural or kilpatrick) — \$39 per half dozen
- Caviar service — \$21 per person
- Scallop station — \$17 per person
- Champagne toast — \$15 per person
- Wine pairing — \$38 per person
- Beverage package — \$48 per person
- Cheese table — \$19 per person
- Waitstaff — \$65/hr, 4hr minimum
- Bartender — \$70/hr, 4hr minimum

*Dietary requirements and allergies accommodated on request. *Fish species is based on best local market catch on the day and may be substituted with a similar fish if unavailable. Add-ons priced separately — recommended lead time 5 business days.*

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