

Collective

PLATTER MENU



New Zealand Cheese Platter

Selection of New Zealand cheese, fruit paste, toasted nuts, lavosh & crackers

From the Deli

Selection of New Zealand cold cuts, cured meats, pickles, relish, crispbreads

Salmon Platter

House hot smoked salmon, cold smoked salmon, pickles, herb cream cheese, lavosh, crostini

Veggie Patch

Pumpkin frittata, vegetable crudité, hummus, spiced guacamole, chickpea falafel

Sushi Platter

Selection of maki sushi, nigiri, pickled ginger, soy sauce, wasabi, edamame

Roadhouse Platter

Mini mince & cheese pies, prawns, salt & pepper squid, onion rings tomato relish

Artisan Cheese Platter

Selection of premier New Zealand & continental cheese, fruit paste, toasted nuts, lavosh, crackers

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian | ve - vegan

Terms & Conditions

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our proposal is valid for 30 days. Staff charges are based on actual hours worked on your event date. Collective are able to provide alternative meals to guests with dietary requirements and restrictions, such as vegetarian, gluten free, food allergy, intolerances or any medically restrictive diets. We however do not cater to preferences like low carb, keto or paleo. Final guest numbers, dietary's and beverage requirements are required to be confirmed by at least 14 days out from your event date.

For all queries, please email
experiences@collective.co.nz
collective.co.nz

Collective
FOOD & HOSPITALITY EXPERIENCES