

Triwicusine.com

03 386 3082

Minimum 20 people- all prices are per person

Starters / Platters

To start (or for after) cocktail platters



All starter platters are presented on our rimu trays and are available one hour prior to your main (other times by arrangement). DIY platters are presented on our custom-made disposable trays. All prices are per person and include gst. All our platters can be presented on our white platters and / or served as a table buffet – additional charges may apply.



Kebab and finger food platter **\$13.50**

on site heating / cooking facilities required
Served 1-1.5 hours prior to main course

Selection of tasty kebabs including:

- Prawn kebabs
- Pork skewers with ginger soy dip
- Lamb kebabs with yogurt dip



- Mountain wraps
- Smoked salmon and caper tartlets
- Pepperdews filled with feta and lemon

Sandwich platter **\$6.95**

- Gourmet club sandwiches
- Mountain wraps filled with smoked chicken, salad and sun-dried tomato cream cheese
- Smoked salmon and caper pinwheels

Celebration platter **\$10.95**

- Gourmet club sandwiches
- Mountain wraps filled with smoked chicken, salad and sun-dried tomato cream cheese
- Smoked salmon pinwheels
- Shrimp cocktail tartlets
- Triple cheese filo
- Salami and blue cheese rolls
- Beef and gherkin rolls

Finger food platter **\$9.95**

- Smoked salmon pinwheel sandwiches
- Pepperdews filled with feta and lemon
- Mountain wraps filled with smoked chicken, salad and sun-dried tomato cream cheese
- Salami and blue cheese rolls
- Beef and gherkin rolls

Antipasto platters **\$6.50**

Our sumptuous platters for your guests to enjoy including a selection of gourmet breads, home made dips & spreads, vegetable batons, sun-dried tomatoes, olives, pickled onions & cheeses.

Design your own platter **(POA)**

Select the items you fancy and we will price it for you.

Our entrée selections are available with any of our main courses – plated or buffet style

Plated & Served Entrées

Plated Entrees

POA



- Vodka cured Salmon, micro greens, lemon yoghurt, sourdough croutes
- Beef carpaccio with olive caviar, Parmesan shavings and rocket.
- Fresh tomato and homemade mozzarella cheese with basil and balsamic dressing (Summer only)
- Our own sugar cured and smoked venison, micro greens and Parmesan wafers, blackberry vinaigrette
- Prawn salad – large prawns with a wedge of ice burg lettuce and our homemade cocktail sauce
- Peppered yellow fin tuna on Greek style salad with lemon oil
- Trio of salmon – hot smoked, cold smoked and olive oil poached fillet, with rye bread
- Warm tartlet of smoked field mushroom & Kapiti Port Nicholson cheese – served on gourmet leaves (oven required)
- Smoked chicken and ricotta filo parcel, with tamarillo chutney and crisp greens (oven required)
- Smoked fish and pumpkin chowder with garlic croutes
- Lamb shank and pearl barley soup
- Tender lamb cutlet with Israeli cous cous and our homemade chermoula (oven required- or BBQ)

Can't find what you are looking for? We are happy to recreate your favorite entrée for you.



Table Buffet Starters

Gourmet breads and Spreads

\$7.50

(with side plate and knife)

Baskets of gourmet breads like Ciabata, Focaccia and Walnut bread

With our homemade dips and spreads.

Antipasto platters **\$12.50**

(with side plate and knife)

Our sumptuous platters for your guests to enjoy including... a selection of gourmet breads, home made dips and spreads, vegetable batons, selection of cured, dried and roast meats, sun-dried tomatoes, olives, pickled onions and cheeses.

Alternatively any of our starter platters can be served as a table buffet, or why not consider one of our plated entrees?

