

SHARING PLATTERS 2026

BBQ CARTEL

MASTERS OF THE CRAFT

Starters

Platters are designed with enough servings for each guest, the number of platters served per table will depend on your table plan. Alternative options can be provided for guests with dietary needs. Please talk to your sales manager about this, as our team will need to know these in advance.

Artisan breads

Ciabatta, focaccia, honey-linseed, Turkish bark, whipped butter, hummus, pesto **GO DO**

Charcuterie board

Prosciutto, ham, salami, chorizo and pâté, piccalilli, smoked tomato chutney, pickled red onion, cornichon, fresh ciabatta **GO DO**

Classic antipasto board

Selection of New Zealand cheeses, pickled and marinated vegetables, hummus, pesto, smoked tomato chutney, granary bread and selection of crackers **V GO DO**

Trio of New Zealand cheeses

Grapes, glazed nuts, apricot chutney, dried pear, granary toast **V GO**

Charred & smoked vegetables

Artichoke, baby beets, natural almonds, spiced hummus, ciabatta **GO VG**

BBQ starters platter

Spicy chicken wings, smoked beef brisket sliders, mac and cheese bites, jalapeno poppers

Grilled skewer platter

Korean BBQ chicken, satay beef, sticky pork belly, chilli soy tofu **G**

D Made without dairy | **G** Made without gluten | **V** Vegetarian | **VG** Vegan | **O** Option

Please note our meals are prepared in a kitchen that handles Gluten, Wheat, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

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Mains

Please choose **two** shared platters from our list of dishes, using fresh New Zealand ingredients.

Each guest will be served both options.

Proteins are based on 130-200 grams to ensure your guests won't be going home hungry.

Smokey BBQ glazed beef sirloin

Warm potato salad, celery, green onion, dill pickles & mayonnaise ^{GD}

Braised beef brisket

Garlic, chili, red pepper chimichurri, gourmet roast potatoes ^{GD}

Spiced chicken thigh

Lime and mango chutney, courgette, rice and peas ^{GD}

Bang-bang chicken

Vermicelli noodles, sesame, soy, chilli ^D

Cartel BBQ chicken thigh

Cartel BBQ sauce sticky glaze, chard corn and black bean salad, grilled pineapple ^{GD}

Double smoked leg ham

Apricot-grain mustard, minted potato salad, green onion, sour cream ^G

Horopito rubbed butterflied lamb leg

Classic BBQ sauce, hot buttered gourmet potatoes, mint & flaky salt ^G

Sticky lamb leg

Rubbed with our night in Shanghai rub, star anise, kecap manis, spring onions, sesame & crispy shallots, iceberg lettuce, roti bread ^G

Twice cooked pork belly

Cartel rub, sweet potato salad, baby spinach, apple ^{GD}

Tequila, dill & orange marinated salmon

Smoked on cedar boards, with dill & lemon crema ^G

Grilled Halloumi stack

Charred vegetable medley, grilled halloumi, lemon, olive oil ^{GV}

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Sides & Accompaniments

Sides

Sundried tomato pesto pasta salad, parmesan, feta, spinach **V**

Minted potato salad, green onion, dill pickle, sour cream **GV**

Charred corn salad, black bean, red peppers, chili, lime, coriander dressing **GDVG**

Roasted root vegetables, roquette leaves, garlic mayo **GVD**

Classic garden salad, iceberg lettuce with seasonal vegetables and vinaigrette **GDVG**

Baby beetroot, pickled red onion, crumbled feta, toasted walnuts **GV**

Greek style salad, cucumber, heirloom tomatoes, red onion, olives, capers and feta cheese, balsamic vinaigrette **GV**

Cartel slaw, shredded cabbage, crispy bacon, ranch dressing, toasted seeds **GD**

Brown rice salad, edamame beans, coriander spring onion, miso **GDVG**

Sweet potato salad, baby spinach, chili mayonnaise, crispy chorizo **GD**

Hot buttered gourmet potatoes, mint and flaky salt **GV**

New York chopped salad, tomato, cucumber, red onion, egg, olives, capsicum, radish, asparagus & cos lettuce **GDV**

Classic Caesar salad, cos, parmesan, croutons, Caesar dressing **GOV**

Fresh garden peas, salted peanuts, crumbled feta, balsamic glaze **GV**

Vermicelli noodle salad, Asian herbs, chilli, lime **GVGD**

Accompaniments

Fresh rolls with butter **GO DO**

Warm artisan breads **GO DO**

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Something Sweet

Shared Platter

Meringue nests, vanilla bean cream, seasonal fruit compote ^G

Fresh fruit platter, sweetened yoghurt, passionfruit ^{G DO}

Triple chocolate brownie bites, salted caramel sauce, whipped cream ^G

Sweet treat selection:

Profiteroles, lemon meringue tarts, macarons

Fudge and truffle duo:

Russian fudge, dark chocolate truffle

Sweet Treats from a buffet

Lemon meringue tartlet ^{GO}

New York cheesecake bite with white chocolate & citrus curd

Petit mocha opera gâteau ^G

Raspberry & dark chocolate mallow puff

Profiterole selection:

Chocolate, Salted caramel, White chocolate

Summer fruit macarons ^G

Raspberry friand ^G

Pistachio and white chocolate crème bite

Dark chocolate truffle ^G

Vegan Snickers bite ^{G VG}

Vegan Pinky bar bite ^{G VG}

Handmade fudge selection:

Russian, Kahlua, Coconut ^G

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