

Nourish

Gourmet BBQs

Our gourmet BBQ offerings enable you to have the best of both worlds when entertaining a large group – the casual relaxed atmosphere of a barbecue, without the stress of having to prepare the food yourself.

We will prepare all food, including quality meat cuts ready for your barbecue. Just unwrap and put on the hot grill or we can provide a chef* and wait staff* to help take care of everything. (*Staff charges apply).

A gourmet BBQ with the support of Nourish frees you up so you can mingle with your guests.

Gourmet Barbecue with finger food

\$45/head

Finger food sets the tone for a fun and relaxed event.

Three canapés are an ideal amount for a pre-dinner mingle (one hour).

Eg. Ricotta and spinach cakes with smoked salmon

Lamb doner kebabs with tzitki sauce

Vegetarian empanadas (For alternative options refer finger food menu attached.)

Mains Two meat options/head plus salads (add \$6 for extra meat option)

Options: Marinated lamb or steak, Italian sausage coil, Tuna kebabs,
Portugese style chicken, Halloumi & Vegetable kebabs

Salads Inspired salads are a house-specialty at Nourish.

Three salads - refer to seasonal salad lists attached

Breads & condiments: Assorted breads from Flaveur bakery and condiments

Premium Gourmet Barbecue with finger food & sweets platter

\$52/head

Same format as above, but with sweets platter to finish:

Finger food Three canapés are an ideal amount for a pre-dinner mingle (one hour).

Mains Two meat options/head plus salads and potatoes (or bread rolls)

Salads Three salads - refer to seasonal salad lists attached

Breads & condiments

Mini sweets platter: Two mini sweets/head eg mini chocolate truffles and lemon meringue tartlets

Gourmet Barbecue

\$36/head

Similar format to Standard Gourmet Barbecue above but without canapes.

For information on other options – including alternative finger food, meats or salads contact the Nourish team. Ph 552 6650 or nourish@kinect.co.nz