



LITTLE WOLF

unforgettable events



On the Water Catering Pack

Ocean Groove 2021-2022



Ocean Groove Cruises x LittleWolf 2021 - 2022

Weekday minimum spend \$300. Weekend minimum spend \$600

Sorry, we do not deliver on public holidays.

Closure dates for 21/22: 24th Dec - 11th Jan

All package prices include GST and delivery fee. Platter and handheld add-ons purchased on their own will be subject to a delivery fee (\$30).

v vegetarian vg vegan gf gluten free df dairy free



Nibbles

Platter Package 1 \$585

Light grazing for 20-30 guests on a 3-hour cruise

- Premium Cheese Platter (v)
- Italian Selection Box
- Vegetable Garden Box (v)

Platter Package 2 \$615

Light grazing for 20-30 guests on a 3-hour cruise

- Premium Cheese Platter (v)
- Spanish Tapas Platter
- English Picnic Box

Platter Package 3 \$855

Light grazing & nibbles for 20 - 30 guests on a 4 - 5-hour cruise OR up to 50 guests on a 3-hour cruise

- Premium Cheese Platter (v)
- Italian Selection Box
- English Picnic Box
- Vegetable Garden Box (v)
- Fruit Platter (vg, df, gf)



Nibbles

Savoury Package 1 **\$595**
 Nibbles for 20 guests on a 3-hour cruise

- 1 Italian Selection Platter
- 20 Assorted Sausage Rolls
 Selection may include Beef, Caramelised Onion & Cheddar, Ras al Hanout Spiced Lamb, Italian Pork & Fennel, and/or Pumpkin Spinach & Walnut (v, df)
- 20 Assorted Mini Pies
 Selection may include Braised Lamb & Red Wine, Chicken Leek & Mustard, and/or Beef Mince, Cheese & Thyme
- 20 Assorted Sliders
 Selection may include Grilled Chicken with Jalapeno Mayo; Crispy Fried Pork with Baby Gem; and/or Homemade mini cheeseburgers with tomato relish
- Fruit Platter (vg, df, gf)

Savoury Package 2 **\$620**
 Nibbles for 20 guests on a 3-hour cruise

- 1 Spanish Tapas Platter
- 20 Assorted Sausage Rolls
 Selection may include Beef, Caramelised Onion & Cheddar, Ras al Hanout Spiced Lamb, Italian Pork & Fennel; and/or Pumpkin Spinach & Walnut
- 20 Assorted Bao Buns
 Selection may include Char sui pork, Japanese mayo, pickled cucumber, Five-spice duck & hoisin, pickled Asian vegetables and/or Free-Range Chicken Satay, Crispy Shallots & Cucumber
- 20 Assorted Skewers (gf, df)
 Selection may include Free-range satay chicken; Rare roast beef with chimichurri; and/or Lamb koftas with tzatziki



Nibbles

Picnic Package
Up to 20 guests on a 3-hour cruise

\$690

- 1 English Picnic Box
- 20 Assorted Club Sandwiches
- 15 Mini Croissants with Tomato Cheese and Basil (v)
- 15 Mini Savoury Muffins (v)
- 20 Fruit Skewers (v, df, gf)
- 20 Assorted Cookies & Slices

Finger-food Package 2
Serves up to 20 guests on a 3-hour cruise

\$710

- Italian Selection Platter Box
- 20 Assorted Sandwiches and Rolls
- 20 Rice Paper Roll - Shredded Beef with Chilli & Sticky Soy (gf, df)
- 20 Corn Fritters w Sweet Chilli (v)
- 20 Assorted Cookies and Slices (v)

Finger-food Package 1
Serves up to 20 guests on a 3-hour cruise

\$670

- 1 Vegetable Garden Box (v)
- 20 Assorted Mini Tortilla Wraps
- 20 Free-range chicken satay skewers (df, gf)
- 20 Bahji of Chickpea & Courgette, Green Salsa (vg, df, gf)
- 20 Eclair, Coffee & Chocolate (v)



Canape Party Packages

Platter boxes serve 8 - 12 guests

Party Package 1 \$1190

Canapes for 20 - 30 guests for 2-3 Hours

- 30 Baked Goats Cheese & Black Cherry Tarts (v)
- 30 Beef Tataki w Pickled Asian Vegetables.
- Ponzu Dip (gf, df)
- 30 Chicken Ballentine w Prosciutto & Homemade Tomato Relish (gf)
- 30 Corn Fritters w Caramelised Onion & Crispy Bacon (v on request)
- 30 Cured Salmon on Squid Ink Lavosh & Citrus Mascarpone
- 30 Grilled Tiger Prawns w Nam Prik Nam Dipping Sauce (gf)
- 30 Confit Duck Tartlet w Hoisin & Mandarin (df)
- 30 Seasonal Arancini (v) (hot)

Party Package 2 \$1565

Canapes and Platters for 20 - 30 guests for 3-4 Hours

- 30 Baked Goats Cheese & Black Cherry Tarts (v)
- 30 Beef Tataki w Pickled Asian Vegetables.
- Ponzu Dip (gf, df)
- 30 Chicken Ballentine w Prosciutto & Homemade Tomato Relish (gf)
- 30 Grilled Tiger Prawns w Nam Prik Nam Dipping Sauce (gf, df)
- 30 Confit Duck Tartlet w Hoisin & Mandarin (df)
- 30 Sweet Potato Fondant w Ras El Hanout Spiced Lamb Loin & Spiced Yoghurt (gf)
- 30 Braised Lamb & Port Wine Jelly Croquettes (hot)

- Premium Cheese Platter (v)
- Italian Selection Platter
- Vegetable Garden Box (v)



BBQ Packages

Delivered

Delivered ready to serve or heat on board (with prior arrangement with Ocean Groove).

Minimum 15 guests

Minimum 5 days notice for all delivered BBQ packages

BBQ Option 1: Gourmet Sausages, Two Salads, One Side \$42

BBQ Option 2: Two Grill, Two Salad, One Side \$49

BBQ Option 3: Two Grill Options, Three Salads & One Side \$58

Chef On Board

Includes a chef on board to BBQ your delicious food for a 3-hour cruise (\$50 per additional hour). Minimum 30 guests

Minimum 10 days notice for all chef on board BBQ packages

BBQ Option 4: Two Grill, Two Salad, One Side \$55.5

BBQ Option 5: Two Grill, Three Salad, One Side \$63

BBQ Option 6: Three Grill, Three Salad, One Side \$66



BBQ Packages

Select from the options below to build your package:

Grill Selections

- Seasonal Vegetable Skewers with Salsa Verde (ve, gf)
- Miso Roasted Whole Cauliflower with Sesame and Garlic (ve, gf)
- Garlic and Lemon Marinated Tiger Prawn Skewers with Romesco Sauce (gf, df)
- Lamb Koftas with Tahini, Sumac and Yoghurt Sauce (gf)
- Sticky Baby Back Ribs with BBQ Glaze (gf)
- Lamb Neck Chops with Mint Sauce (df, gf)
- Gourmet Sausages. A chef's selection of Beef & Guinness, Pork & fennel, Cumberland, or Lamb Merguez (df)
- Grilled Sirloin Steaks (150g) w/ Horseradish Cream (gf) (chef on board only)

Salad Selections

- New Potato Salad with Red Onion, Bacon and Herb Mayonnaise (gf)
- Fusilli Pasta dressed with Kale Pesto, Hazelnuts and Shaved Parmesan (v) (df available on request)
- Southwest Salad Bowl with Black Beans, Rice and Corn (gf, v)
- BBQ Coleslaw with Crispy Onion (gf, v)
- Grilled Courgette and Pinenut Salad with Pecorino (gf, v) (df available on request)
- Heritage Tomato Salad with Burrata and Savoury Granola (v) (gf and df available on request)
- Garden Salad with Salad Cream (gf, v)

Side Selections

- Baked Jacket Potato with Sour Cream And Chive (gf, v) (df available on request)
- Grilled Sweetcorn with Cajun Butter (gf, v)
- Mixed Leaf Salad, Honey and Balsamic Vinaigrette (gf, df, v) (ve available on request)
- House Baked Beans
- Selection of Dinner Rolls with Smoked Butter (v) (gf available on request)
- Sliced Ciabatta and Pumpkin Sourdough Bread with Butter (v)
- Corn Bread Muffins (v)



ADD-ONS

Need to cater for additional guests, or catering for a smaller group?

\$30 delivery fee applies if add-ons are not ordered on their own (not alongside a package option)

Platter Add-Ons

Premium Cheese Platter (v)

A selection of premium Kapiti cheese, including Te Tihi cheddar, Kahikatea camembert, Kikorangi blue and 2 seasonal guest cheeses. Served alongside green tomato and apricot chutneys, freshly baked walnut loaf, and grapes.

(serves 10-12 guests as light nibbles)

\$195

Italian Selection Platter

A selection of charcuterie and antipasti, including prosciutto crudo, cracked pepper pate & salami Milano. Served alongside marinated feta, port and red wine cheese, Sicilian olives, and stuffed pepper dews, with freshly baked artisanal breads and crackers.

(serves 10-12 guests as light nibbles)

\$195

Vegetable Garden Box (v)

Crudities of celery, cucumber, radishes, apscum, vine tomato, served with beetroot and cashew hummus, babaganoush and sundried tomato pesto to dip. With freshly baked artisanal breads, crackers, and grissini.

(serves 10-12 guests as light nibbles)

\$165

English Picnic Box

A traditional ploughman's style platter of rare roast beef, smoked chicken, shaved honey & roast ham, alongside aged cheddar, boiled quail's eggs, and McClure's pickles. With freshly baked Artisanal bread.

(serves 10-12 guests as light nibbles)

\$195

Spanish Tapas Platter

A premium selection of Andalusian tapas, including garlic and herb marinated prawns, sautéed chorizo, jamón ibérico & blue cheese. Served alongside traditional potato tortilla, butternut hummus, and marinated hojiblanca olives, with freshly baked artisanal breads and crackers.

(serves 10-12 guests as light nibbles)

\$195

Fresh Fruit Platter for 10 (v, df, gf)

\$75

v vegetarian ve vegan gf gluten free df dairy free



ADD-ONS

Fingerfood Add-Ons

Sweet Treat Box (v) 30 pieces **\$155**
 Selection of Assorted Petit Fours and sweet treats

Slider Box 20 pieces **\$148**
 May contain flavours such as Grilled chicken with jalapeno mayo, Homemade cheeseburger with tomato relish, or Crispy fried sriracha pork with baby gem

Bao Box 20 pieces **\$153**
 May contain flavours such as Chicken Satay, crispy shallots & cucumber, Pulled pork shoulder, Japanese mayo & Cucumber, or Five-spice duck & hoisin, pickled Asian vegetables.

Savoury Pastry Box 20 pieces **\$118**
 Contains a selections of chef's choice sausage rolls, pies, quiches, and savouries

Rice Paper Roll Box 20 pieces (gf, df) **\$142**
 Selection of chef's choice rice paper rolls and may include Coconut & lemongrass chicken, Shredded beef with chilli & sticky soy, or Soy & Ginger Tofu

Skewer Box (20 pieces) (gf, df) **\$147**
 Selection of chef's choice skewers and may include Chargrilled vegetables, Free-range satay chicken, Rare roast beef w chimichurri, or Lamb kofta w tzatziki

Sandwiches & Filled Rolls Box 20 pieces **\$153**
 v, df, or gf box available on request (gf \$10 surcharge)



ADD-ONS

Canape Add-Ons

Canape Boxes - 30 Pieces \$155

Cold

Smashed Green Pea Tartlets w Sun Tomato & Lemon Oil (vg, df)

Beef Tataki w Pickled Asian Vegetables, Ponzu Dip (gf, df)

Cured Salmon on Squid Ink Lavosh & Citrus Mascarpone

Corn Fritters w Caramelised Onion & Crispy Bacon (v on request)

Confit Duck Tartlet w Hoisin & Mandarin (df)

Chicken Ballentine w Prosciutto & Homemade Tomato Relish (gf)

Sweet Potato Fondant w Ras El Hanout Spiced Lamb Loin & Spiced Yoghurt (gf)

Grilled Tiger Prawns w Nam Prik Nam Dipping Sauce (gf, df)

Baked Goats Cheese & Black Cherry Tarts (v)

Caramelised Red Onion & Cheddar Tartlets (v)
(can also be served hot)

Hot

Mushroom Arancini with Truffle Mayo (v)

Braised Lamb & Port Wine Jelly Croquettes