

CATERING

DISCOVER OUR **CATERING MENUS**

ENTERTAINING

When you want to entertain without hassle, and have the best service and food in Vanuatu with style, call K2 Catering. K2 is the most experienced and reliable caterer on the island, and can provide a range of food options for your event or evening so that you can concentrate on your guests.

VANUATU VISITORS

For our visitors to our island home, we know that you want to enjoy your holiday and do it hassle free. To help you, we have great choices of meal plans for you, your friends and family so that you can enjoy all your precious time together without the stress of finding good food.

DELIVERY & INFORMATION

If you require delivery, we can only deliver to the Port Vila area for free. Outside this zoned area will incur a delivery fee. Some menu items may be unavailable at certain times. We will let you know and replace with what is in season or available.

HAVE QUESTIONS?

Explore our catering options on the following pages, and if you have any questions or requests please don't hesitate to contact our friendly staff below either by email or by phone. Simply mention that your enquiry is for catering and you will be directed to someone who can answer your questions.



BBQ MENU

SALAD TRAYS - 4,000VT EACH

If you have that BBQ event and you need can't be bothered making salads, then let us help. We do trays of salad for 6 people.

- Potato, egg, mayonnaise
- Kumala, beetroot, mayonnaise
- Pasta, pesto, feta
- Coleslaw, mayonnaise, seeds
- Curried rice salad, mixed vege, nim jam dressing
- Market green salad with house dressing

BBQ PACK OPTION 1 - 2,200VT PER PERSON

Beef sausage, beef burger, chicken skewers, green paw paw salad, garlic bread, chocolate brownie

BBQ PACK OPTION 2 - 3,150VT PER PERSON

Beef sausage, steak, chicken skewers, prawn skewer, green paw paw salad, kumala & beetroot salad, garlic bread, chocolate brownie

BBQ PACK OPTION 3 - 4,000VT PER PERSON

Prawn skewers, fish of the day with lime, chicken skewers, marinated steak, green paw paw salad, kumala & beetroot salad, garlic bread, chocolate brownie

FAMILY TRAY PACKS - 9,000VT FOR 5 SERVES

Fish curry, steamed rice, coconut sambal, naan bread

BBQ Pork Ribs, smashed garlic potato, corn on the cob, salad

Roasted lamb shoulder, kumala, flat breads, dukkah, hummus rocket salad

Beef/Vegetarian lasagna with salad

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V - Vegetarian, VG - Vegan, GF - Gluten Free, LF - Lactose Free



CANAPÉ MENU

COLD

125VT EACH

Hummus, sun-dried tomato
bruschetta (V)

Cucumber & Cream cheese club
sandwich (V)

Corn, island cabbage, feta frittata (v)

Cheese scone, with ham, mustard

290VT EACH

Oysters Natural, pepper, lime

Tuna Tataki

Shrimp, chorizo with tomato gazpacho

175VT EACH

Cream cheese, parsley, mixed seeds
balls (V)

Spicy shrimp cocktail in wonton cups

Ham, cheese, pickle skewer

Smoked salmon & cream cheese
bruschetta

Fish ceviche, lime, chilli

HOT

175VT EACH

Pesto & Truffle Arancini (V)

Onion & tamarind bhagi (V)

Sweet Corn fritters (V)

Pork and Ginger dumplings

230VT EACH

Shrimp & mango salsa taco

Chicken satay skewer with coconut

Petit Veal Schnitzel, Mustard

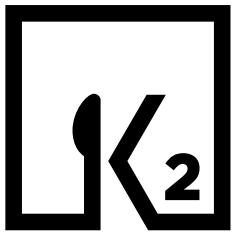
Wasabi chicken Schnitzel

290VT EACH

Spicy prawns skewer

Pork Belly Sliders

MINIMUM OF 30 EACH



CATERING

3 COURSE DINNER MENU

FROM 5,000VT PER PERSON

ENTRÉES

Green paw paw salad, with local garlic prawns, Nim Jam Sauce, Peanuts and herbs

Local beef carpaccio, K2 style with nim jam, coriander and Sesame seed

Fresh Fish ceviche, with Tahitian lime, cucumber, coriander, fresh coconut cream

Roasted pumpkin, navara, dukkah salad, with K2 coconut balsamic dressing (V)

Asian chilli & garlic prawns, with white radish & sesame salad

Sauteed Kumala Gnocchi, with crispy island cabbage & coconut cream

MAINS

Vanuatu beef fillet, seared Medium rare, carved on Sweet potato & coconut gratin, garlic French beans, & Vanuatu Green peppercorn jus

Fresh Fish of the day, on our very own Sauteed Kumala Gnocchi, with wilted greens and K2 Pesto & chardonnay sauce

Lemon Rissotto, with grilled garlic chicken, Crispy eggplant, market greens & crispy island cabbage

Char Siu Pork Belly, on nutty coconut brown rice, with wilted greens, sesame, coriander

Yellow chickpea & sweet potato curry with fresh coconut cream, served with our very own garlic naan bread, peppery salad (V)

DESSERTS

Fresh Coconut tart with vanilla bean ice cream

Banoffee pie, with local market bananas, caramel & toasted coconut

Dark Vanuatu chocolate mousse, with fresh cream

Coconut & banana fritter with cinnamon, vanilla ice cream

Dark chocolate brownie, with vanilla ice cream



EXPERIENCES MENU

MELANESIAN FEAST

6,000VT PER PERSON

Interactive Demonstration and dinner

Learn about our way of preparing and cooking local produce, and learn about & taste Kava. Please be advised that certain items are only provided if in season.

To start

Start with making & tasting kava, Rolling our local dish the simboro, making and grating fresh coconut cream.

Shared table experience

Vanuatu beef, Locally freshly caught fish, Lap Lap, Green paw paw salad with peanuts, Sautéed snake beans, Chou chout, Roasted pumpkin & navara salad, Creamed sweet potato

Dessert

For dessert , we make our own coconut tart with vanilla ice cream.

Minimum 8 People. 2-3 hours demonstration dining experience.

SHARED TABLE EXPERIENCE

5,000VT PER PERSON

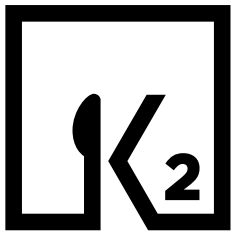
Want to try our local produce? Lets share our recipes with you. Please be advised that certain items are only provided if in season.

Shared table experience

Vanuatu beef, Locally freshly caught fish, Local Lap Lap, Sautéed snake beans, Chou chout, Roasted pumpkin & navara salad, Creamed sweet potato, Green paw paw salad with peanuts

Dessert

For dessert , we make our own coconut tart with vanilla ice cream.



CATERING

PAYMENT DETAILS

CREDIT CARD AUTHORISATION

I allow K2 to hold my credit card details until I have paid invoice

CARD DETAILS

Name on credit card

Credit card Number

Card type Expiry date

We will ask you for your security code (back of card) in a separate email.

AMOUNT

Subtotal amount owing VT

Plus 4% Credit card fee VT

Total owing VT

K2 will not deduct any monies from this card unless the invoice has not been paid in full by the due date of the invoice.

Name Signed

Date

Zoning Fees

As we provide services all through out the islands, there are zoning fees to take in consideration when ordering. We will make these very clear in the quote dependent of where you are located.

Payment details

50% deposit 2 weeks prior to event start date, Final payment on the day of event. Bank Transfer fees apply (3,000vt)

Exchange rate is approximately AUD 74 and NZD 65 but is subject to change depending on the banks daily rate. Credit card fees are plus 4% of the total invoice. 48 hours cancellation fee. You will be asked to fill out a credit card form to hold your details.