



Catering menus

When you want to entertain without hassle, and have the best service and food in Vanuatu with Style.

K2 is the most experienced and reliable caterer on the island.

For our **visitors** to our island home, We know that you want to enjoy your holiday and do it hassle free.

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.

For that exclusive dinner-toire - canapé evening, commercial or private, prices for hot and cold **CANAPES** start at 1250vt per person.

Salad trays

If you have that BBQ event and you need cant be bothered making salads, then let us help. We do trays of salad for 6 people 3500vt each.

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

BBQ PACK 1 , Beef sausage, Beef burger, Chicken skewer Green paw paw salad, Garlic bread, Chocolate brownie, Delivered only, PV area 1900vt per person

BBQ pack option 2

Beef Sausage, Steak, Chicken skewer, Prawn skewer, Green paw paw salad, Kumala Beetroot salad Garlic bread, Chocolate brownie, Delivered only, PV area 2750vt per person

BBQ pack option 3

Prawn skewer, fish of the day with lime, Chicken skewer, Marinated steak, Green paw paw salad, Kumala & beetroot salad, Garlic bread, Chocolate brownie, Delivered only PV area 3500vt per person

Family Trays packs 7900vt 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

Delivered only PV area

Zoned areas incur a delivery fee

Some menus items may be unavailable at certain times. We will let you know and replace with what is in season or available.





3 Course dinner menu selection **Experiencing the best of Vanuatu Food**

Entree Selections

- 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
- Sautéed Kumala Gnocchi, with crispy island cabbage & coconut cream

Main selections

- 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 Sautéed 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)

Dessert Selections

- 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

From 4400vt per person



Payment details

Credit Card Authorisation

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

When I arrive in Vanuatu for catering that I have ordered.

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.

Subtotal amount owing

VUV.....

With 4% Credit card feeTotal owing.....

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

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.

50% deposit 2 weeks prior to event start date, Final payment on the day of event. Bank Transfer fees apply 3000vt,

Exchange rate AUD 74 and NZD 65. 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.



Melanesian Feast

Interactive Demonstration and dinner

Learn about our way of preparing and cooking local produce.
Learn & taste about Kava.

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

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

Please be advised that certain items are provided if in season.

Minimum 8 People

2-3 hours demonstration dining experience

5200vt per person



Shared table experience

Do you want to try our local produce, well lets share our recipes with you.

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

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

Please be advised that certain items are provided if in season.

4400vt per person



Canapes

Cold

Hummus, sun-dried tomato brushetta (V) 100vt each
Cucumber & Cream cheese club sandwich (V) 100vt each
Corn, island cabbage, feta frittata (v) 100vt each
Cheese scone, with ham, mustard 100vt each

Cream cheese, parsley, mixed seeds balls (V) 150vt each
Spicy shrimp cocktail in wonton cups 150vt each
Ham, cheese, pickle skewer 150vt each
Smoked salmon & cream cheese brushetta 150vt each
Fish ceviche, lime, chilli 150vt each

Oysters Natural, pepper, lime 250vt each
Tuna Tataki 250vt each
Shrimp, chorizo with tomato gazpacho 250vt each

Hot

Pesto & Truffle Arancini (V) 150vt each
Onion & tamarind bhagi (V) 150vt each
Sweet Corn fritters (V) 150vt each
Pork and Ginger dumplings 150vt each

Shrimp & mango salsa taco 200vt each

Chicken satay skewer with coconut 200vt each
Petit Veal Schnitzel, Mustard 200vt each
Wasabi chicken Schnitzel 200vt each
Spicy prawns skewer 250vt each
Pork Belly Sliders - 250vt each

Minimum of 30 each