



FUNERAL PLATE MENU

Terms & Conditions

- Funeral catering has a minimum order requirement of 150 plates.
- If your guest numbers are below 150, the minimum charge of 150 plates will still apply.
- Our funeral catering service is drop-off only, unless an additional staffed service has been arranged and paid for separately.
- Full payment is required to secure your booking.
- Due to the nature of our business and the advance purchasing of ingredients, staffing, and preparation required, all payments are strictly non-refundable.

Thank you for your understanding and for trusting NesianEats Gourmet Catering during this important time. We are committed to serving your family with care, respect, and professionalism.

\$18 Plate – Island Comfort Classic

A wholesome and comforting plate featuring our signature Hawaiian-marinated chicken, tender and packed with island flavour, served with fluffy rice, a juicy sausage, and creamy homemade macaroni salad. A timeless favourite that brings warmth and comfort to any gathering.

Includes:

- Rice
- Hawaiian Marinated Chicken – topped with our in-house secret sauce
- Sausage
- Hawaiian Macaroni Salad- packed full of flavour and creamy

\$19 Plate – Homestyle Island Feast

A delicious combination of our flavourful Hawaiian-marinated chicken, juicy sausage, creamy potato salad, and hearty tuna pasta salad. A well-balanced plate that blends traditional comfort food with fresh island-inspired flavours.

Includes:

- Potato Salad
 - Hawaiian Marinated Chicken – topped with our in-house secret sauce
 - Sausage
 - Tuna Pasta Salad – one of our most requested salads in our menu
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\$25 Plate – Option 1: Traditional Island Gourmet

A beautiful fusion of traditional and contemporary island cuisine. Soft, steamed taro is paired with savoury beef chop suey, our tender Hawaiian-marinated chicken, and a creamy surimi & prawn salad. Rich in flavour and crafted to satisfy.

Includes:

- Taro
 - Beef Chop Suey
 - Hawaiian Marinated Chicken – topped with our in-house secret sauce
 - Surimi & Prawn Salad
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\$25 Plate – Option 2: Signature Gourmet Selection

Featuring soft steamed taro, savoury beef chop suey, and our famous maple-buttered fried chicken, perfectly coated in a sweet and buttery glaze. Finished with our creamy surimi & prawn salad, this plate offers a luxurious twist on beloved island favourites.

Includes:

- Taro
 - Beef Chop Suey
 - Maple-Buttered Fried Chicken – so delicious and a crowd pleaser
 - Surimi & Prawn Salad
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\$35 Plate – Option 1: Premium Island Feast

A generous gourmet plate designed to impress, featuring soft taro and kumara, our creamy surimi & prawn salad, rich smokey sweet creamy chicken, homemade potato salad, and succulent BBQ lamb cutlets glazed with our secret signature sauce. Finished with a juicy sausage, this plate delivers the perfect balance of comfort, flavour, and island hospitality.

Includes:

- Taro & Kumara
 - Surimi & Prawn Salad
 - Smokey Sweet Creamy Chicken
 - Potato Salad
 - BBQ Lamb Cutlets with our Secret Sauce
 - Sausage
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\$38 Plate – Option 2: LAVE Family Selection

A beautifully curated plate showcasing some of our most loved dishes. Tender kumara is paired with creamy salads, succulent BBQ lamb cutlets, our famous Hawaiian-marinated chicken drizzled with our secret sauce, classic sweet & sour, and premium prawns topped with our signature seafood sauce. A plate that offers both comfort and luxury.

Includes:

- Kumara
- Surimi & Prawn Salad
- Potato Salad
- BBQ Lamb Cutlets with our Secret Sauce
- Hawaiian Marinated Chicken with our Secret Sauce
- Sweet & Sour
- Prawns with our Special Seafood Sauce

\$45 Plate – Option 1: Island Seafood & Lamb Feast

A luxurious island-inspired feast featuring tender kumara, creamy surimi & prawn salad, and succulent mussels smothered in our famous in-house sauce. Paired with traditional Luao Povimasima (Lu Pulumasima), flavour-packed Hawaiian Lamb Rib Bites, our signature Hawaiian-marinated chicken, and premium prawns coated in our seafood sauce. A truly memorable plate crafted for special occasions.

Includes:

- Kumara
 - Surimi & Prawn Salad
 - Mussels with our In-House Sauce
 - Luao Povimasima / Lu Pulumasima
 - Hawaiian Lamb Rib Bites
 - Hawaiian Marinated Chicken
 - Prawns with our In-House Seafood Sauce
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\$45 Plate – Option 2: Signature Kaulave Main Service Feast

Selected by the Kaulave Family for their Main Service Night and featured on our TikTok page.

One of our most sought-after gourmet funeral catering plates. Featuring traditional taro and kumara, creamy Hawaiian garlic prawn pasta, slow-cooked Lu Povi, sweet & sour, and our famous Hawaiian lamb ribs glazed with our special sauce. Complemented by tender Hawaiian-marinated chicken, fresh surimi salad, and premium prawns coated in our signature seafood sauce. This plate is the perfect reflection of Nesian Gourmet Catering's elevated island flavours and attention to detail.

Includes:

- Taro & Kumara
- Hawaiian Garlic Prawn Pasta
 - Lu Povi
 - Sweet & Sour
- Hawaiian Lamb Ribs with our Special Sauce
- Hawaiian Marinated Chicken with our Special Sauce
 - Surimi Salad
- Prawns with our Special Seafood Sauce

\$78 Premium Seafood Plate – The Ultimate Nesian Luxury Feast

Our most luxurious funeral catering plate, created for families wanting to honour their loved one with an unforgettable feast. This premium seafood selection showcases the finest island and seafood flavours, featuring succulent prawns, crab legs, mussels, and crispy soft-shell crab, all generously coated in our famous seafood boil sauce. Paired with fresh gourmet salads, tender Hawaiian-marinated chicken, and traditional island staples, this plate delivers a truly elevated dining experience.

Includes:

- Kumara & Taro
 - Surimi Seafood Pasta Salad with our In-House Sauce
 - Smoked Salmon Slaw Salad
 - Prawns, ½ Crab Leg & Mussels topped with our Famous Seafood Boil Sauce
 - Garlic Cajun Fried Soft-Shell Crab with our Famous Seafood Boil Sauce
 - Hawaiian Marinated Chicken with our Special Sauce
 - Drink Included
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\$40 Fried Platter Plate – Crispy Island Indulgence

A crowd-favourite gourmet plate featuring the perfect combination of crispy, creamy, smoky, and savoury flavours. Enjoy our famous 24-hour marinated buttermilk fried chicken, seasoned to perfection and fried until golden and crispy. Paired with our signature Aloha Bomb marinated lamb cutlets, cheesy garlic mussels, and fresh gourmet salads, this plate offers comfort food elevated the Nesian way.

Includes:

- Kumara
- Potato, Bacon & Egg Salad
- Caesar Smoked Salmon Slaw Past Salad
- 24-Hour Marinated Buttermilk Fried Chicken with our Signature Seasoning
- Aloha Bomb Marinated Lamb Cutlets with our Secret Sauce
- Cheesy Garlic Mussels

\$48 Hawaiian Sizzle Aloha Plate – Signature Island BBQ Feast

*A bold and flavour-packed feast showcasing the very best of Nesian Gourmet Catering's signature Hawaiian-inspired cuisine. This premium plate features our famous **48-hour marinated Aloha Bomb beef ribs**, succulent **lamb chops**, and tender **48-hour marinated chicken thighs**, all flame-cooked and finished with our renowned house-made sauces. Served alongside sweet kumara, a soft coconut bread roll, creamy Hawaiian salad, and our crowd-favourite sweet & sour pork, this plate delivers the perfect balance of smoky, sweet, savoury, and island comfort flavours.*

Includes:

- Kumara
- Soft Sweet Coconut Bread Roll
- Aloha Bomb 48-Hour Marinated Beef Ribs
- Lamb Chops
- 48-Hour Marinated Chicken Thigh
- Creamy Hawaiian Salad
- Sweet & Sour Pork
- Finished with our Famous Signature Sauces



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TEA / SNACK / LUNCH PLATES

Look no further! Our Light Meal Plates are the perfect option for those wanting something fresh, satisfying, and flavourful without feeling too full. Carefully crafted with premium ingredients and our signature Nesian flavours, these plates offer the perfect balance of freshness, comfort, and taste while still being beautifully presented and filling.

Perfect for daytime services, smaller gatherings, or families wanting a lighter catering option.

\$18 Tea Plate – Island Afternoon Delight

*A beautifully balanced light meal plate featuring a selection of our freshly made sweet and savoury favourites. Enjoy our soft **in-house coconut bread** and moist **banana caramel bread**, paired with a variety of gourmet sandwiches including corned beef & tomato, creamy egg salad, and our flavour-packed shredded Cajun chicken BLT. Finished with a slice of our beloved German Cake and a refreshing drink, this plate is perfect for those wanting something lighter yet satisfying.*

Includes:

- In-House Coconut Bread
- In-House Banana Caramel Bread
- Corned Beef & Tomato Sandwich
 - Egg Salad Sandwich
- Shredded Cajun Chicken BLT Sandwich
 - German Cake
 - Drink Included

\$25 Tea Plate – Premium Tea Feast

*Our upgraded tea plate offers everything from our classic tea selection, with the addition of two crowd favourites that elevate the experience. Featuring freshly baked breads, gourmet sandwiches, decadent German Cake, plus our **American Cheesy Mini Dogs** and juicy **Mini Cheeseburgers**.*

Includes:

- In-House Coconut Bread
- In-House Banana Caramel Bread
- Corned Beef & Tomato Sandwich
 - Egg Salad Sandwich
- Shredded Cajun Chicken BLT Sandwich
 - German Cake
- American Cheesy Mini Dogs
 - Mini Cheeseburgers
- Drink Included



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SAMOAN INSPIRED FUNERAL PLATES:

\$35 SAMOA Plate 1

*A generous and flavour-packed plate bringing together beloved island favourites and classic Asian-inspired dishes. Featuring our savoury **Egg Foo Young**, tender **Beef Chop Suey**, and our signature **Sweet & Sour**, paired with succulent **prawns** and traditional **Falai Mamoe** served alongside soft taro drizzled with rich coconut cream. A hearty and comforting meal designed to bring people together through exceptional food and flavour.*

Includes:

- Egg Foo Young
 - Chop Suey
 - Sweet & Sour
- Prawns & Creamy Mussels
 - Falai Mamoe
- Taro with Coconut Cream

\$45 SAMOA Plate 2

*A generous and beautifully balanced plate showcasing some of the most loved flavours of the Pacific. Featuring soft **taro and kumara**, succulent **marinated lamb flap**, tender **maple-glazed ham**, and our crowd-favourite **honey butter nibbles**. Complemented by creamy **potato salad**, our signature **surimi & prawn salad**, and rich, traditional **Palusami**, this plate is crafted to provide comfort, abundance, and a true taste of island hospitality.*

Includes:

- Taro & Kumara
 - Marinated Lamb Flap
 - Maple Glazed Ham
 - Honey Butter Nibbles
 - Potato Salad
 - Surimi & Prawn Salad
 - Prawns & Creamy Mussels
 - Palusami
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COOK ISLAND INSPIRED PLATES:

\$35 Cook Islands Funeral Plate – Authentic Island

*A beautiful Cook Islands-inspired plate celebrating traditional island flavours and homestyle comfort. Featuring creamy **Mainese (Cook Islands Potato Salad)**, a freshly made **Cook Islands Donut**, tender **Steak in a Rich Creamy Mushroom Sauce**, traditional **Lamb Rukau**, crispy golden **Fried Chicken**, and savoury **Chop Suey** served on a bed of soft taro. A hearty and comforting meal prepared to honour loved ones while bringing families together through food and culture.*

Includes:

- Mainese (Cook Islands Potato Salad)
 - Fresh Cook Islands Donut
- Steak with Creamy Mushroom Sauce
 - Lamb Rukau
 - Fried Chicken
 - Chop Suey on Taro

\$45 Cook Islands Premium Funeral Plate – Island Luxury Feast

A premium Cook Islands-inspired feast featuring an indulgent selection of island favourites and gourmet flavours. This beautifully curated plate combines fresh seafood, tender meats, and traditional Cook Islands classics to create a memorable dining experience. From succulent prawns and mussels drizzled with our delicate mignonette dressing to rich lamb Rukau and tender steak smothered in a creamy mushroom sauce, every element is crafted to bring comfort, warmth, and celebration of culture.

Includes:

- Mainese (Cook Islands Potato Salad)
 - Prawns
- Mussels with Mignonette Dressing
 - Lamb Rukau
- Brown Sugar Maple Butter Glazed Ham
- Steak with Creamy Mushroom Sauce
 - Kumara
 - Banana Poke