



Canape Menus

Menu 1: 16.50pp + GST

Warm

Lamb, Feta & Mint Filo with Smoked Paprika, Dukkah Spice & Yogurt
Mirin & Ginger Crispy Chicken Drumettes with Japanese BBQ Sauce
Mushroom & Smoked Cheddar, Bacon & Truffle Tartlettes with Chives

Cold

Roasted Corn Fritters with Smoked Chicken, Avocado Cream, Confit Tomato
Mediterranean Vegetable Kebabs with Grilled Haloumi, Chilli Jam (V/GF)

Menu 2: \$16.50pp + GST

Warm

Asian Spiced Meatball Kebabs with Hoisin & Sesame
Roasted Mushroom Arancini Balls with Tomato Pesto & Aioli
Chicken & Edamame Dumplings with Dipping Sauces

Cold

Antipasto Filo Cups, Feta, Spiced Pumpkin, Pesto, Black Olive & Tomato Confit (V)
Crispy Vegetable, Satay Beef, Omelette Rice Paper Rolls with Sweet Chilli

Menu 3: \$18.50pp + GST

Warm

Dutch Beef Croquettes with Buttered Baguette & Dijon Mustard
Crispy Pork Banh Mi Slider with Sriracha Mayo, Fried Peanuts, Pickles & Apple Slaw
Chicken Yakitori Kebabs with Sesame & Spring Onion

Cold

Roast Beef on Truffle Toast, Onion Jam, Brie & Watercress
Courgette, Pea, Mint Fritters with Spinach, Feta & Chilli Jam (V)
Prawn Filo Cups with Crème Fraiche, Chives & Sweet Chilli Jam (V)

Menu 4: \$21.50pp + GST

Warm

Clevedon Coast Oysters Kilpatrick with Bacon & Worcestershire Sauce
Mini Lamb Sliders with Smoked Cheddar, Beetroot, Mustard Mayo & Cornichons
Dukkah Spiced Beef Kebab with Red Pepper & Roasted Almond Mayo

Cold

Hot Smoked Salmon & Herbed Cream Cheese Roulade
Thai Chicken & Coconut Mayo, Crostini's with Cashews & Coriander
Crispy Duck, Cucumber, Mint, Shallot, Coriander & Hoisin Rice Paper Roll with Sesame, Black Rice Dressing

Please Note: Pricing may vary depending on numbers



Canape Menus Continued....

Menu 5: \$35.00pp + GST

Warm

Panko Crumbed Clevedon Coast Oysters with Sweet Corn Puree & Chilli Jam
Sumatran Chicken Skewers with Pineapple Satay (GF)
Dutch Beef Croquettes with Buttered Baguette & French Mustard
Goats Cheese, Olive Caviar, Honey & Thyme Filo Bundles (V)

Cold

Tartare of Salmon on Orange Scented Crostini with Sour Cream & Dill
Smoked Loin of Beef with Blue Cheese, Caramelized Pear & Kumara Rosti (GF)
Herb Spiced Lamb Cutlet with House made Quince Relish

NZ Cheese Selection of:

Kapiti Blue with Fig Chutney
Whitestone Brie with Quince Paste
Aged Cheddar
Smoked Cheddar
Port Wine Cheddar
Puhoi Feta scented with Chilli, Oregano & Lemon
Served with Grapes, Breads & Crackers

Canape Vegetarian Options: \$3.00ea + GST

Warm

Japanese Vegetable Bundles wit BBQ Sauce & Japanese Mayo (V)
Pumpkin & Kumara Balls with Satay & Flaked Yeast (Vegan/V)
Tofu, Shitake, Green Onion Kebabs with Teriyaki (Vegan/V/GF)
Goats Cheese, Olive Caviar, Honey & Thyme Filo Bundles (V)
Spinach & Onion Bhajees with Tamarind (Vegan/V/GF)

Cold

Courgette, Pea & Mint Fritters with Avocado Cream & Chilli Jam (V)
Antipasto Filo Cups with Feta Cream, Spiced Pumpkin (V)

Please Note: Pricing may vary depending on numbers



Canape Examples

Warm

- Popcorn Chicken Nuggets, Sichuan Salt & Green Chilli Dipping Sauce
- Salt & Pepper Squid with Chilli Jam & Citrus Aioli
- Breaded Clevedon Coast Oysters with Sweet Corn Puree & Chilli Jam
- Clevedon Coast Oysters Kilpatrick with Bacon & Worcestershire Sauce (GF)
- Chicken Yakitori Kebabs with Sesame (GF)
- Crispy Pork "Banh Mi" Slider with Sriracha Mayo, Fried Peanuts, Pickles & Apple Slaw
- Asian Spiced Braised Sticky Ribs with Chinese BBQ Sauce
- Crispy Chicken Drumettes with Mirin, Ginger & Soy Aioli
- Japanese Vegetable Bundles with BBQ Sauce
- Spinach & Onion Bhajees with Tamarind Dipping Sauce (GF/V)
- Mushroom & Smoked Cheddar, Bacon & Truffle Tartelettes with Chives
- Pumpkin & Kumara Balls with Flaked Yeast & Satay Sauce (V)
- Tandoori Mussels with Yogurt, Cashews, Spring Onions & Coriander (GF)
- Dutch Beef Croquettes with Dijon Mustard & Buttered French Baguette
- Dukkah Spiced Beef Kebab with Red Pepper Aioli (GF)
- Beef, Rosemary & Apple Sausage Scrolls with Cheddar & Spinach
- Baby Baked Potatoes with Crispy Bacon, Sour Cream Chives & Truffle
- Moroccan Lamb Filo Cigars with Minted Cucumber & Yogurt
- "Our Famous" Steak, Mushroom & Black Beer Pies
- Prawn & Garlic Twisters in a Crispy Wonton Pastry with Lemon & Garlic Mayo (2pp)
- Spring Rolls, Samosas, Pakoras with Dipping Sauces (V)
- Broccoli & Three Cheese Bites with Chilli Plum Sauce (V)
- Thai Chicken & Sesame Green Curry Patties with Mint & Yogurt (GF)
- Chicken Edamame, Coriander Ginger Balls with Sticky Sauce
- Roast Vegetable & Haloumi Kebabs with Romesco Sauce (GF/V)
- Tofu, Shitake, Green Onion Kebabs with Teriyaki Glaze (GF/V/Vegan)
- Asian Spiced Meatball Kebabs with Hoisin & Sesame
- Mini Lamb Sliders, Smoked Cheddar, Beetroot, Mustard Mayo & Cornichons
- Dumplings Selection with Black Rice Vinegar (2pp)
- Chicken & Edamame
- Beef & Celery
- Pork & Shitake
- Antipasto Tarts with Spinach, Feta, Black Olive, Sundried Tomato & Olive (V)
- Roasted Mushroom Arancini Balls with Tomato Pesto Aioli (V)
- Chicken, Mushroom & Tarragon Cream Cheese Filo Cigars
- Goats Cheese, Honey & Thyme Puff Pastry Tarts



Canape Examples Continued..

Cold

Gourmet Club Sandwich Selection:

Pesto Chicken, Avocado, Cucumber with Mesclun
Ham, Cheddar, Relish & Curried Egg Salad
Spinach, Avocado, Mint & Feta
Roast Beef, Watercress, Cheddar, Onion Jam with Truffle Mayo

Gourmet Pinwheel Selection:

Smoked salmon & herbed cream cheese pinwheel on rye
Feta, avocado, mint & lemon mayo pinwheel
Aubergine & Cheddar Pinwheels (V)
Smoked Salmon & Herbed Cream Cheese on Rye
Feta, Avocado, Mint with Lemon Mayo (V)
Cream Cheese, Cranberry, Brie & Smoked Chicken
Sundried Tomato Pesto, Spinach, Grilled Haloumi with Roasted Red Pepper (V)

Asparagus Rolls with Mint & Orange Mayo

Prawn Filo Cups with Chilli Jam, Crème Fraiche & Chives

Smoked Salmon & Herbed Cream Cheese Roulade

Smoky Lamb Filet on a Pita Crisp with Pumpkin Hummus, Chargrilled Pepper & Minty Yogurt

Smoked Salmon & Herbed Cream Cheese on Crostini with Cornichon

Smoked Loin of Beef with Blue Cheese, Roasted Pear & Kumara (GF)

Tartare of Salmon on Orange Scented Crostini with Sour Cream & Dill

Crispy Duck, Cucumber Spaghetti, Mint, Shallot, Coriander & Hoisin Rice Paper Roll with Sesame & Black Rice Vinegar

Crispy Vegetable & Japanese Omelette Rice Paper Rolls with Peanut Sauce, Coriander, Sweet Chilli

Roast Chicken

Roast Beef

Vegetarian

Roasted Corn Fritters with Smoked Chicken, Avocado Cream & Confit Tomato (V)

Courgette, Pea, Mint Fritters with Spinach, Feta & Chilli Jam (V)

Antipasto Filo Cups, Feta, Spiced Pumpkin, Pesto, Black olive, Tomato Confit

Roast Beef on Truffle Toast, Onion Jam, Brie & Watercress



Street Food Stations

Crispy & Fried

(Our Famous) Dutch Beef Croquettes with Buttered Baguette & Dijon Mustard
Fish Goujons with Panko & Herb Crumbs, Shoe String Fries, Tartare Sauce
Southern Fried Mini Chicken Drumettes with Bourbon BBQ Sauce

Little India

Chicken Tikka Skewers, Mango Chutney, Minted Yogurt & Poppadum
Selection of; Spinach & Onion Bhajees with Tamarind Dipping Sauce (GF/V)
Pumpkin & Sweet Potato Balls with Peanut Sauce (V)
Tandoori Mussels with Yogurt, Cashews, Spring Onions & Coriander

Kiwiana

Gourmet Pie Selection: Minty Lamb & Rosemary with Orange Roasted Kumara
Steak & Black Beer with Wild Mushroom, Seeded Mustard
Steamed NZ Greenlip Mussels with Tomato Sauce, Horopito, Creamy Garlic & Parsley
Classic Cheeseburger Slider with Cheddar, Beetroot, Onion Jam, Mustard & Pickle

Dumplings Box

Chicken & Shitake Dumplings, Black Rice Vinegar with Soy, Sweet Chilli Dipping Sauce
Pork & Edamame Dumplings, Black Rice Vinegar with Soy, Sweet Chilli Dipping Sauce
Beef & Celery Dumplings, Black Rice Vinegar with Soy, Sweet Chilli Dipping Sauce

Sliders

Crispy Pork, Bahn mi with Sriracha Mayo, Fried Peanuts, Pickles & Apple Slaw
Classic Cheeseburger, Beef, Cheddar, Mustard, Pickle & Relish
Thai Chicken, Sesame, Coriander, Mint Burgers with Cucumber Pickles & Sweet Chilli
Mustard Glazed Loin of Beef, Brie, Horseradish Cream & Beetroot Relish

Tastes of Asian

Gourmet Sushi Selection with Wasabi, Pickled Ginger & Soy (Can include V/GF)
Mirin & Ginger Marinated Crispy Chicken Drumettes with Japanese BBQ Sauce
Beef Teriyaki Kebabs with Toasted Sesame

Pots

Minty pulled Lamb Shanks with Orange Roasted Kumara, Pan Juices
Steamed NZ Green lip Mussels with Horopito, Cream Tomato Garlic & Parsley Sauce
BBQ Sauce Glazed Pork Ribs
Southern Fried Chicken Drumettes
Chicken Tikka Skewers with Mango Chutney, Minted Yogurt & Poppadum
Sweet Mirrors or Jars upon request..



Stunning Desert Mirror Petit Four Selection

A stunning selection of bite size sweet treats served on a mirror. Makes a gorgeous centre piece for any function. Great for Weddings.

Strawberry & Pistachio Tarts
Spiced Apple & White Chocolate Filo Pies
Lemon Meringue Pies
Selection of French Macaron (GF)
Caramel & Macadamia Coffee Square
Profiteroles with Hazelnut Pastry Crème & Coffee Icing
Banoffee Tarts
Chocolate Mousse & Jaffa Cups
White & Dark Chocolate Caramel Tarts
Mini Passion fruit & Mango Cheesecake