



CHRISTMAS COCKTAIL MENU

ALL FOOD IS DELIVERED COLD WITH NOTES FOR REHEATING UNLESS OTHERWISE DISCUSSED

HOT ITEMS

Mini mushroom & shallot tarte tatin
Lemon & sumac lamb skewers with a pomegranate dipper
Pastilla of black pudding, with roasted apples & celeriac
Turkey & chive meatballs with a redcurrant dip
Seared cracked pepper beef skewers with a Roquefort dipper
Pork fillet with apricots in filo
Festive French oyster & tarragon tartlets
Handmade venison sausages with a fresh grated nutmeg bread sauce
Blue cheese, caramelized onion & hazelnut galettes
Mussel fritters with a kiwifruit salsa
Cashew & sweet potato patties with orange dipper
Veal & Marsala pies with a caper mash
Potato fish cakes with a saffron crème fraiche

COLD ITEMS

Apple glazed ham & mostarda di frutta on ficelle crostini
Mini buttermilk pancakes topped with lime-cured salmon
Lamb, olive mint lavash rolls
Venison & brandy pate piped on bruschetta
Assorted Xmas ribbon sandwiches i.e. shaved turkey & savoury cherry spread
Ham, manchego & quince cheese on pumpernickel
Beetroot pikelets topped with citrus chive cheese
Choux puff with orange roasted pork, strawberries & pink peppercorn cream
Mustard crusted roast beef with avocado & horseradish in Yorkshire puddings
Vine tomatoes stuffed with roasted peppers, basil, red rice & pistachios
Caramelized asparagus with saffron hollandaise in a crepe cup
Lemon chicken & blueberry chutney on brioche toasts
Grilled pink fillet of lamb & honey on a rosemary stick
Lime roasted vegetable skewers with a chili & macadamia dipper

WE ARE VERY EXPERIENCED AT ADAPTING ENTIRE MENUS TO SUIT SPECIALIZED DIETARY REQUIREMENTS

ALL PRICES QUOTED ARE GST EXCLUSIVE



SWEET ITEMS

- Chocolate & roasted macadamia fudge
- Pacific panforte
- Sour cherry & chocolate slice
- Swedish saffron & raisin buns
- German Christmas cookies
- Orange & cranberry syrup filo bon bons
- Christmas mince & blueberry pies
- Chocolate dipped strawberries
- Cinnamon & date Turkish delight
- Filo flower with a rose cream topped with marinated strawberries
- Shooters of coquito (Puerto Rican eggnog)
- Pistachio drops with silver leaf

Premium Christmas cocktail items \$3.75 per item

PLATTERS

- Breads & dippers platter – all fresh homemade rustic breads with a variety of dippers
- Assorted mixed platter – themed to a variety of styles, Asian, mezze, Italian etc.
- Sushi & sashimi platter
- Seafood platter – including oysters, scallops, mussels, prawns plenty of limes & lemons & dipping sauces
- NZ cheeses, fruit & nut selection with crackers – a variety of fresh & dried fruits,
- Home roasted nut selections & cracker selection
- Cheese and Walnut Cake Platter - Platter of Walnut Cake served with a wedge of NZ Blue and Brie cheese and Fresh Pears
- Dessert Platter – sweet breads, nuts, sweet dippers & something chocolate of course!

THESE CAN BE SUPPLEMENTED BY PLATTERS FROM THE LIST BELOW

PLATTERS SELECTION (EACH PLATTER SERVES 10 PEOPLE)

BREADS & DIPPERS	\$65.00 PER PLATTER
FULL ANTIPASTO	\$85.00 PER PLATTER
SUSHI & SASHIMI	\$75.00 PER PLATTER
SEAFOOD	\$110.00 PER PLATTER
GOURMET CHEESES & CRACKERS	\$85.00 PER PLATTER
BLUE CHEESE & WALNUT CAKE	\$75.00 PER PLATTER
SWEET BITES	\$75.00 PER PLATTER

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Attitude for Food

FINE CATERING

THE DURATION OF YOUR EVENT AND/OR YOUR BUDGET WILL DETERMINE THE NUMBER OF RECOMMENDED ITEMS PER HEAD. FEEL FREE TO DISCUSS WITH OUR EXPERT TEAM.

GUIDELINE

**1 HOUR – 5 ITEMS PER PERSON
2 HOUR – 8 ITEMS PER PERSON
3+ HOURS – 12 ITEMS PER PERSON**

STAFF – \$30.00 PER CHEF / FUNCTIONS MANAGER & \$25.00 PER WAITING &/OR BAR STAFF PER HOUR PER PERSON

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