

01/09

**PREMIUM COCKTAIL SELECTION**

**HOT ITEMS**

**ALL FOOD IS DELIVERED COLD WITH NOTES FOR REHEATING UNLESS OTHERWISE ARRANGED**

- Toasted coconut coated shrimp skewers with a mango mayo (GF)
- Veal brochette marinated in red wine & juniper berries with lemon & thyme yoghurt dip (GF)
- Garam marsala chicken patties with a spicy Indian tomato dip (GF)
- Pork and caramelized apple pies topped with a roasted fennel & potato mash
- Mexican chipotle beef & pork meatballs with a smoked jalapeno dip
- Asian chicken satays with a hoi sin & coriander dip (GF)
- Truffled artichoke & red pepper calzone (V)
- Moroccan lamb kefta filous
- Grilled lamb cutlets with lemon & pistachio crust with a red capsicum skordalia (GF)
- Creamed paua & fresh herbs in a lemon poppy seed tart
- Kashmiri bite size naan bread topped with tomato & cherry jam, and paneer (V)
- Cervena venison, wild mushroom & Merlot pie
- Lamb and apricot sositias with an apricot chili sauce (GF)

**COLD ITEMS**

- Shitake mushroom and snow pea salad in cucumber cups (V/GF)
- Seared fresh salmon on brioche with saffron mayo
- Spiced chicken rilette on sumac crisp
- Star anise & paprika marinated salmon on a tabouleh cake
- Chermoula coated lamb with a minted hummus spread on baby sage lavash bread
- Homemade thyme & paprika crackers topped with roasted pepper and blue cheese (V)
- Chilled pan-fried scallops on a Japanese seaweed salad on Asian spoon (GF)
- Rare beef on a polenta square topped with tomato cream and a basil & artichoke drizzle (GF)
- Mini club sandwiches filled with prosciutto & oregano, lime mayo
- Borlotti beans & olives on bruschetta (V)
- Thai caramelised pork on witlof (GF)
- Prawn, coriander & basil rice paper rolls with a chili & coriander dip (GF)
- Grilled spiced kumara topped with coriander pesto & goats cheese (V)
- Teriyaki chicken skewers with a ginger, soy & spring onion dip (GF)

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



**SWEET ITEMS**

- Double chocolate & macadamia fudge (GF)
- Individual pear & pecan cakes with a topping of lemon mascarpone
- Date & hazelnut crepe rolls with a Kahlua cream dip
- Chocolate & pistachio nut tartlets
- Baby passionfruit & orange yo-yo's
- Lime curd tartlet drizzled with white chocolate
- Baby apricot & almond friands
- Mixed berry pizzas
- Baby mango meringue pies

**COCKTAIL FOOD IS PRICED AT \$3.50 PER ITEM PER PERSON**

**PLATTERS**

- Breads & dippers platter – all fresh homemade rustic breads with a variety of dippers
- Full antipasto platter – can be themed to a variety of styles, Asian, mezze, Italian etc.
- Sushi & sashimi platter
- Seafood platter – including oysters, scallops, mussels, prawns with 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 wedges of NZ blue cheese and caramelised pears
- Sweet bites platter – a full selection of petite sweet treats

**THE DURATION OF YOUR EVENT WILL DETERMINE THE NUMBER OF RECOMMENDED ITEMS PER HEAD.**

<b>BREADS &amp; DIPPERS</b>	<b>\$6.50 PER PERSON</b>
<b>FULL ANTIPASTO</b>	<b>\$8.50 PER PERSON</b>
<b>SUSHI &amp; SASHIMI</b>	<b>\$7.50 PER PERSON</b>
<b>SEAFOOD</b>	<b>\$11.00 PER PERSON</b>
<b>GOURMET CHEESES &amp; CRACKERS</b>	<b>\$8.50 PER PERSON</b>
<b>BLUE CHEESE &amp; WALNUT CAKE</b>	<b>\$7.50 PER PERSON</b>
<b>SWEET BITES</b>	<b>\$7.50 PER PERSON</b>

**STAFF – \$27.50 PER CHEF / FUNCTIONS MANAGER, & \$22.00 PER WAITING &/OR BAR STAFF PER HOUR PER PERSON**

**ALL PRICES QUOTED ARE GST EXCLUSIVE**