

Finger Food and Canapé Selection

Our finger food and canapé items are perfect for anything from the boardroom to the ballroom, the 21st to your wedding. NB. All pricing is exclusive of GST.

\$2.75 per piece...(bite size)

Gourmet cocktail sandwich selection, or pinwheeled (2 pieces)

Curried egg & ham

Portifino pate & pastrami

Portifino & roast pepper (V)

Roast beef & piccalilli

Peppered cucumber & beetroot chutney (V)

Champagne ham with house relish

Smoked salmon & cream cheese

Tomato, lettuce and egg

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Seeded Mustard and cheese with pastrami or ham

Smoked Chicken, cranberry and brie (best as a pinwheel)

Petite tartlet selection

Creamed spinach & brie (V/GF/DF)

Smoked chicken & cranberry (GF/DF)

Cured bacon & Danish blue (GF/DF)

Balsamic beetroot & feta (V/GF/DF)

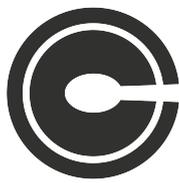
Blini or Crostini selection

Smoked salmon mousse with dill

Portifino pate with bacon crisp

Herbed sour cream with salmon caviar

Katsu chicken with wasabi mayonnaise



Sun-dried tomato pesto with caper berry (V)

Smooth chicken liver pate and pickles

Blue cheese, apple and walnut

Other

Flakey pastry and grilled tomato with feta and pesto

Thai corn fritters with coriander chutney

Potato rotsi with sour cream & bacon crisp (V*)

Pork 'n pear prst with chilli & herb

Kumara cake with shaved lamb & minted pea mousse

Crostini Caprese with pesto oil (V)

Baby beef cheek pies with rosemary

Pork belly bites with apple relish

\$3.50 per piece...(bite size)

Chicken and mushroom filo

Spinach and feta filo

Mushroom vol au vents

Sun-dried tomato roulade

Minted Lamb and Leek bites

Satay chicken picks with peanut dip

Chicken, brie & cranberry sausage roll

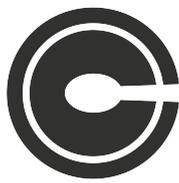
Japanese lamb ball with panko crust

Chilli beef Ramen spoon with toasted sesame

Mini chicken sushi roll with wasabi mayonnaise

Tagaroshi Chicken Bites

Spice falafel with Tzatziki (V)



Cauliflower Rosti topped with avocado

Lamb wrapped in courgette with pistachio cream dipping sauce

\$4.00 per piece...(Snack size)

-Bao Bun selection-

Pulled pork & apple relish

Beef cheek with onion marmalade

Chilli bean & avocado salsa (V)

Portino Pate & smoked cheese (V)

Glazed ham & grain mustard

-Black Mini Burgers-

Beef, relish and smoked cheese

Sun-dried tomato pesto and smoked cheese (V)

Skewer selection

Garlic prawn with lemon mayo

Butter chicken with cucumber raita

Miso & honey lamb with sesame

Black pepper beef with horseradish dip

Prawn wrapped in prosciutto

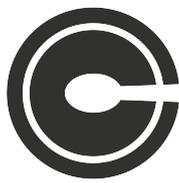
Mini baguette selection

Satay chicken & coriander relish

Beef cheek & cheddar melt

Pulled pork with apple chutney

Pastrami, tomato and mozzarella with pesto (V)



\$7.00 per dish...(Fork and Talk items, served in bamboo boats with forks to eat while your guests talk)

Honey glazed lamb with Kumara mash

Halloumi, roast pepper and pesto salad (V)

Pulled pork with chilli beans

Chicken green curry on rice

Sticky ribs on satay noodles

Beef cheeks on wasabi mash

Garlic rubbed beef with horseradish and potato gratin

Seared salmon with cucumber, dill and citrus salad (an additional \$2pp)

\$3.00 Sweets (V, GF & DF alternatives available)

Salted caramel truffles

Mini creamed lamingtons

Blueberry meringues

Passionfruit tartlets

Baby lemon meringue pie

Banoffee Pies

Strawberry & cream profiteroles

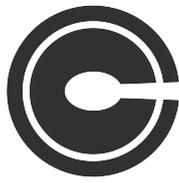
\$3.50 (3cm x 4cm) **or \$6.00** (3cm x 8cm) (V, GF & DF alternatives available)

Scones with raspberry preserve & cream

Salted caramel eclairs with milk chocolate

White chocolate and cranberry muffin or cookie

White chocolate and raspberry muffin or cookie



Peanut butter fudge muffin or cookie

Passionfruit profiteroles

Chocolate and apricot muffin or cookie

Carrot cake with walnut praline

Mini fruit tarts with rosewater jelly

Chocolate brownie

Pistachio Caramel Slice

Tan Slice

Custard Square

Ginger Slice

Choux Pastries - Passionfruit, custard creme, mocha, raspberry custard