

# Cocktail Fare

**Cucumber cups** filled with crab and a Cajun mayonnaise (C)

**Sushi Selection** (C, V)

**Crostini** assorted toppings Prawn, Salmon, Beef & Blue Cheese (C)

**Gourmet Cocktail Sandwiches** of Spiced Chicken & Prawn Salad

**Slow Roasted Cherry Tomato, Basil and Buffalo Mozzarella Tartlets** (H, V)

**Arancini balls** of Mozzarella, Horopito and Mushroom. (H, V)

**Prawn Dumplings** with a Vietnamese Dipping Sauce (H)

**Saffron and Fish Mini Fritters** with a Coriander & Chilli Mayo (H)

**Honey and Vanilla Cured Salmon Cubes** rubbed in Fresh Herbs (C)

**Indonesian spiced Calamari** on a Chinese Spoon (C, G/F)

**Paua Wontons** with a Thai Chilli Dressing (H)

**Pulled Pork Wontons** with a Sweet BBQ Dip (H)

**Fresh Scallops** Pan Seared finished with Coriander on a Silver Spoon (H)

**Chicken Tika and Onion Saffron Marmalade Mini Tarts** (H,C)

**Chicken Morsels** coated in panko crust with a Roasted Bell Pepper sauce (H, C)

**Sliders** Mini Pulled Pork or Beef Burgers with Chilli Jam and Goey Cheese (H)

**Beef Bourguignon Mini Tarts** topped with Horseradish Cream Fraiche (H)

**Fillet Mignon** on Skewers with Béarnaise Sauce (H, G/F)

**Roasted Hawke's Bay Lamb** with Onion Saffron Marmalade on Rye (C)

**A selection of Asian nibbles** with a sweet chilli dipping sauce (H)

(C) = Cold

(H) = Hot

(C.H) = Served Cold or Hot

(G/F) = Gluten Free

(V) = Vegetarian

## PRICES

5 Items Per Person	18.00
7 Items Per Person	23.00
Additional Items Per Person Per Item	04.00

**Large Grazing Platter** (based on 10-15 people) **100.00**

A selection of Dips, Marinated Vegetables, Crudités, Tapas, Cold Meats, Cheeses, Crostini, Breads Fruit, Olives and Pickles

**Ham off the Bone** (Price is based on per person or a minimum number of 30 guests)

Freshly Baked Rolls, Salad and Condiments (3.5 to 5kg Ham)

Alternative Menu Items are available as well as any Special Dietary Requirements or Requests. We can arrange any hired ware that you may need including Glassware, Trestle Tables, Linen etc.

**Staff** – We can provide our Caterers Endorsed Liquor Licence for a fee of \$100.00. We also have a Licensed Duty Manager for \$30.00 per hour for a minimum of 3 hours and Bar and Wait staff available for \$25.00 per hour for a minimum of 3 hours.

There is a surcharge on Staff for functions held on any Public Holiday.

Prices may vary due to inflation and seasonal availability of produce

Confirmation of Menu must be made 10 days prior to function and final numbers must be made no less than 72 hours prior to function

Minimum numbers – 30 People.