

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, GF)

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 Gooey 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 22.00pp

7 Items Per Person 30.00pp

Additional Items Per Person Per Item 04.00pp

Large Grazing Platter (based on 10-15 people) 250.00

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 20 guests) 250.00

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, seasonal availability of products and rising supplier costs.

Travel cost – applies to all off site catering.

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.