



Canapes

Attractive, well presented canapes for any occasion
Chefs selection or priced individually, minimum 4 items pp
All prices excluding G.S.T

4 Items of canapes, chefs selection \$13.00 pp

5 item canapes, chefs selection \$16.25 pp

6 item canapes, chefs selection \$19.50 pp

\$2.50

Cocktail sandwiches including,

- Clubs with cumin spiced chicken, cos, cream cheese, carrot, raisin and coriander
- Fingers with herbed roast chicken, grilled vegetables, baby leaves, cream cheese and roasted garlic aioli
- Fingers with bacon, tomato, cheddar, avocado, baby leaves and roasted garlic aioli
- Roll ups with smoked salmon

\$3.50

Vine tomato tarts with kalamata olives, feta, basil, crushed pine nuts **Veg**

Caramelised onion and feta pizza, with rosemary oil **Veg**

Spiced chickpea falafel with hummus, micro greens and crispy flatbread **Veg**

Arancini risotto balls mixed flavours including, **Veg**

- Field mushroom and thyme with mozzarella
- Roast pumpkin and pesto with parmesan
- Beetroot and chives with goat's cheese

Seeded toast topped with poached pear, kikorangi blue cheese, bush honey and toasted walnut **Veg**

Pea and asparagus crostini with whipped feta, toasted pine nuts, lemon zest **Veg**

Roasted tomato bruschetta with basil pesto, feta and balsamic pearls **Veg**

Vietnamese rice paper rolls with crunchy vegetables, Asian herbs, toasted peanuts with chilli and lime dipping sauce, options including,

- Prawn **G/F**
- Vegetarian **G/F**
- Ginger beef **G/F**

Handmade meatballs wrapped in bacon with vine tomato sauce **G/F**

Marinated beef or chicken skewers with chimichurri sauce **G/F**

Middle Eastern lamb kofta with a cucumber mint dipping sauce **G/F**





Baby new potatoes stuffed with,

- Chorizo sausage, peas, feta and mint topped with sour cream **G/F**
- Bacon, spring onion, mustard and cheddar topped with sour cream **G/F**

Lettuce cups with jerk chicken, avocado-mango salsa, chipotle aioli **G/F**

Pulled pork quesadilla with black beans, coriander and tomato, chipotle mayo

Toasted brioche crostini with house smoked salmon, caper, pickled red onion, lemon and herb salad with sour cream

Hawaiian chicken kebabs with barbecue glaze

Mini corn cakes with Japanese style chicken and pink ginger

Chilli and lime glazed pork belly with Asian herb salad and toasted peanut

American style buttermilk fried chicken strips with smoked paprika aioli

Melon and prosciutto skewers with balsamic glaze

Cured salmon, spiced avocado puree, cucumber & radish salad on wonton disc

Tandoori chicken with raita and tamarind chutney on flatbread

\$4.50

Mini beef burgers with homemade pickle, mustard, mayo and cumin gouda

Pulled pork sliders with apple and walnut slaw

Cheese Board \$10.50pp

New Zealand cheese selection with crackers, grilled breads, dips, fruit and condiments

Anti pasto platter \$14.50pp

Mixed platter with cocktail nibbles and food to graze on examples including,

- Arancini risotto balls
- Meatballs in bacon
- Lamb kofta kebabs
- Buttermilk fried chicken
- Spiced chickpea falafel
- Salt and pepper squid
- Garlic prawns
- Grilled chorizo
- Salami
- Olives and pickles
- Grilled breads
- Toasted nuts
- Dips

Delivery fee \$12.00 per delivery for Hamilton city area

Minimum orders

19 and under people, chefs selection only

20 or more people chefs selection or choose your own





Drinks

- Filter Rocket coffee & freshly brewed Dilmah tea \$2.50 pp
- Filter Rocket coffee, freshly brewed Dilmah tea & orange juice \$3.50 pp
- Filter Rocket coffee & hot water with Dilmah tea selections, including herbal \$3.50
- Fruit juice \$8 per 3 litre bottle
- Bottled spring water \$4.00
- Organic bottled juice range \$4.00

Equipment hire

Hired equipment if required can be provided, prices as follows,

- Plates \$1.00 each
- Side plates \$0.70 each
- Cutlery \$0.60 each
- Glasses \$0.70 each
- Cups/saucers \$0.70 a set
- Table cloths \$10.00 each
- Disposable plates, bowls and cups etc. \$0.50 each
- Serviettes \$5.00 per 100

Staff hire

We can provide staff to ensure your event goes smoothly and stress free,

- Chefs to come on site to cook, plate and present food \$35.00 per hour, per person required, minimum of 2 hours
- Wait staff to set up, serve and clean up afterwards \$25.00 per hour, per person required. Minimum of 2 hours

Dietary requirements

We cater for **all** dietary requirements including vegetarian, dairy free, gluten free, vegan, food allergies and more. Just let us know when placing your order. Many of our menu items can be altered to suit special dietary needs.

Special dietary requests

Extra \$2.00pp charge for individual dietary requests may apply

