



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 \$11.00 pp

5 item canapes, chefs selection \$13.75 pp

6 item canapes, chefs selection \$16.50 pp

\$2.50

Cocktail sandwiches including,

- Clubs with cumin spiced chicken, cos, cream cheese, carrot, raisin and coriander
- Clubs with prawn, roast red pepper, red onion and cos with lime and black pepper mayo
- 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

\$3.00

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

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

American style buttermilk fried chicken strips with smoked paprika aioli

Chicken, pistachio nut and cardamom filo

Arancini risotto balls mixed flavours including,

- Field mushroom and thyme with mozzarella
- Roast pumpkin and pesto with parmesan
- Beetroot and chives with goats cheese

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

Spanish style crispy fish and potato cakes with sauce gribiche

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**





Pulled pork quesadilla with black beans, coriander and tomato, chipotle mayo
Chilli beef mini tortilla cup with avocado and lime
Middle Eastern lamb kofta with a cucumber mint dipping sauce **G/F**
Mussel fritters with smoked chilli sour cream, fresh lemon and fried capers
Ginger chicken meatball with an oriental plum dipping sauce
Mini soft tacos with crumbed fish, guacamole, salad and chilli jam
Toasted brioche crostini with house smoked salmon, caper, pickled red onion, lemon and herb salad with sour cream
Marinated beef or chicken skewers with chimichurri sauce
Sushi selections with wasabi, pink ginger and soy sauce **G/F**
Caramelised onion and feta pizza, with rosemary oil **Veg**
Salt and pepper king prawns with chilli mayo
Mini corn cakes with Japanese style chicken and pink ginger
Chicken satay skewers with Malaysian peanut sauce **G/F**
Potato, eggplant and spinach pakora with tomato kasundi **Veg**
Chilli and lime glazed pork belly with Asian herb salad and toasted peanut
Cauliflower and gruyere fritters with pea and mint smash **Veg**

\$4.00

Mini Yorkshire puddings with braised beef, peppery cress and horseradish and almond pesto
Mini beef burgers with homemade pickle, mustard, mayo and cumin gouda
Seared beef on fondant potato disk with mushroom salad **G/F**

Cheese Board \$10.00pp

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

Anti pasto platter \$14.00pp

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

- Arancini risotto balls
- Meatballs in bacon
- Lamb kofta kebabs
- Spanish fish cakes
- 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

10 – 15 people, chefs selection only

15 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 \$5 per litre (1 litre serves approximately 5 people)
- Bottled spring water \$4.00
- Most 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

