

EXECUTIVE **CANAPÉ** MENU

All Canapés are tray serviced

HOT

- Lamb skewer with cumin yoghurt (GF)
- Grilled scallop with a pancetta crumb (GF)
- Cajun spiced king prawn with lemon aioli (GF, DF)
- Grilled oyster kilpatrick
- Chicken tikka with mini poppadums
- Seared ostrich rump with a blackberry jelly and crispy capers (DF)

COLD

- Salmon and chorizo with a wasabi mayo (GF)
- Red pepper, basil and mozzarella tartlet
- Glazed duck breast, caramelised onion and blue cheese crostini
- Manuka smoked venison with cranberry mayo (GF, DF)
- Spiced seared lamb with a petite orange couscous salad topped with house relish

EXECUTIVE **SWEET CANAPÉ** MENU

- Fresh berry sweet pastry case with vanilla anglaise
- Salted caramel and ginger slice with chocolate ganache
- White chocolate mousse shots with a marbled garnish (GF)

CHOICE OF 2 ITEMS

\$8.00 p/p plus GST

EACH EXTRA ITEM

\$3.50 p/p plus GST



CANAPÉ MENU

All Canapés are tray served

COLD SELECTION

Bruschetta topped with tomato, basil, feta and balsamic (V)
Pastry shell filled with smoked chicken, avocado, crispy fried shallots and sesame seeds
Rolled salami filled with tapenade
Smoked kahawai with a caper cream
Cured salmon with torched skin and pickled vegetables (GF)
Sushi selection including vegetarian (GF)
Selection of cocktail sandwiches including vegetarian
Medium rare lamb with pea mousse on toasted focaccia
Lavoush baskets with prawn, mascarpone and salmon caviar
Duck liver Pâté on rye toast
Grilled medium-rare beef fillet with beetroot relish on sour dough

HOT SELECTION

Walnut, rocket, sundried tomato filo (V)
Home-made Chef's mini burger of the day
Prawn, beef or chicken skewers (GF, DF)
Grilled black pudding with a warm tomato compote and seared scallop
Pork and kumara fritters with a red apple coleslaw
Fresh fish bites in beer batter with lemon chilli mayo
Steamed pork buns with satay
Roasted lamb shank chips with mint aioli
Crispy potato disc with beef and béarnaise (GF)
Pumpkin, feta and basil frittata with relish (GF, V)
Braised lamb croquettes with rosemary aioli and baby herbs
Smoked salmon, potato and chive crumbed balls with a lime dressing
Baby chicken and mushroom filo's

DESSERT SELECTION

Petite lemon curd tartlet with burnt meringue
Deconstructed cheesecake. Biscuit crumb with berry couli and cream cheese
Blackberry jelly with chocolate mascarpone (GF)

CHOICE OF 4 ITEMS

\$11.50 p/p plus GST

EACH EXTRA ITEM

\$2.80 p/p plus GST

Menus and pricing are subject to change so please check for updates two months prior to your event.

Dairy Free (DF) Vegetarian (V) 99% Gluten Free (GF)



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GOURMET PLATTER SELECTION

Each platter serves approximately 10 people

Served buffet style

Tray service available at an additional cost

ANTIPASTO PLATTER

Chef's dips, stuffed olives, silver skin onions, sundried tomatoes, pastrami, grilled biersticks and deli meats, brie and cheddar served with crackers and crostini

\$95.00 plus GST

OCEAN PLATTER

Fried garlic prawns, grilled mussels with a lemon crumb, salt and pepper calamari, scallops and white fish kebabs with house-made tartare

\$95.00 plus GST

MEAT AND GRILL PLATTER

Lamb chops, beef kebabs, lamb, mint and honey sausages and pork ribs with house-made sauce and mint jelly

\$85.00 plus GST

CHICKEN PLATTER

Tempura chicken bites, chicken satay skewers, glazed chicken nibbles and warm chicken roulade

\$80.00 plus GST

PLOUGHMAN'S PLATTER

Shaved ham, colby cheese, gherkins, pickled onions, sliced vine tomatoes, house pesto, chef's dips, olive oil and balsamic served with a bread selection

\$75.00 plus GST

BREAD PLATTER

Selection of fresh and toasted breads served with basil pesto, hummus, dukkha and olive oil,

\$70.00 plus GST

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SNACK PLATTER SELECTION

\$55.00 plus GST per platter

Platters serve approximately 10 people per platter

Served buffet style.

Tray service available at an additional cost

HOT

SAVOURY PLATTER

Assorted savoury selection including vegetarian served with tomato sauce

SEAFOOD PLATTER

Including hoki bites, squid rings and prawn twisters

Served with tartare and tomato sauce

ASIAN PLATTER

Including wontons, samosa's and spring rolls. Served with chilli sauce and light soy sauce

KEBAB PLATTER

Beef and chicken kebabs. Served with honey soy dipping sauce and tomato relish (GF)

CHEF'S MINI BURGER PLATTER

Please choose one filling: chicken, pulled pork, beef or lamb

MINI PIZZA PLATTER

A selection of mini pizzas including vegetarian

COLD

Cocktail sandwiches with assorted fillings including vegetarian

Cold meat platter with chutney and breads

Fresh fruit platter (GF, DF, V)

Chef's sweet treats

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