



FINGERFOOD MENU

8 items for \$40.00 per head

Ricotta pastries with mint and peas

Kingfish and smoked snapper rilletes on sumac crisps

Spicy lamb and pinenut fingers with garlic labne

Crostini of cannellini beans with rosemary, prawns and lemon

Clevedon coast oysters with pomegranate and tomato dressing

Olive and anchovy palmiers

Indian vegetable fritters with raita

Cheese gougeres

Soy beef fillet with pickled ginger

Prawn and avocado rice paper rolls with chilli dipping sauce

Salmon and chive fritters

Scallop and coriander wontons

Rare roast beef and horseradish croutes

Chicken liver mousse on pistachio wafers

Crispy snapper and potato balls





ESPLANADE CELEBRATION MENU

\$80.00 per head with nibbles
\$72.00 per head without nibbles

Nibbles

3 fingerfood items of your choice

Entrée

Choice of

Cured grilled salmon salad on avocado crème
with cucumber and herb vinaigrette and baby cress

or

Harissa marinated seared lamb loin with marinated eggplant
and spiced yoghurt

Main

Choice of

Oven roasted chicken supreme with a stuffing of mascarpone and
fresh herbs, grape and tarragon salad and roast garlic creme

or

Seared beef fillet wrapped in pancetta with field mushrooms,
caramelised baby onions and red wine reduction

or

crisp skin hapuka with grilled ratatouille, roasted cherry
tomatoes and basil dressing

Main dishes served with pressed potato gratin and seasonal vegetables

NB Vegetarian and special dietary requirements happily accomodated

Dessert plate

(choose your personal favourites, please discuss)

sample menu only

Vanilla crème brulee

Mini pavlovas with cream, pineapple and caramel sauce

Baby lime & coconut cakes

Chocolate torte

