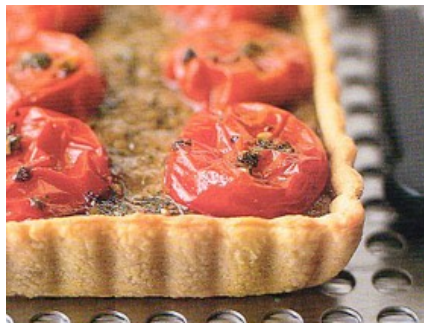




caterme



Canapés and finger food options *-delivered to site*

Minimum 10 people \$4.00 per choice (all same choice)

Chefs suggests* Vegetarian (V)

Crispy 5 spice rubbed **pork belly** with caramelized pineapple and chilli compote*

Minted **lamb sliders** (4 inch mini burgers) with grilled chive feta and tomato and olive relish*

Truffle **beef sliders** (4 inch mini burgers) with blue cheese aioli and fresh rocket*

Gourmet sea salt and rosemary **sausage rolls***

Tandoori spiced **chicken** breast satay **skewers** and coriander creek yogurt*

Mini seared **chorizo**, danish feta and onion jam **tarts***

Mini roast pumpkin, sun-dried tomato **tarts***

Mini vegetarian **spring rolls** and **samosas** with kecap manis and sesame sauce(V)

Chicken and streaky **bacon mignons** with roasted sweet corn beurre blanc*

Roasted red pepper & feta stuffed **arancini** with salsa verde aioli(V)

Corn and chilli fritters w sour avocado mousse and watercress* (V)

Chefs selection cocktail **club sandwiches** with vegetarian option* (V)

Braised duck, thyme and shiitake mushroom **arancini** with garlic aioli

Warm Yorkshire puddings w roast beef tenderloins, fresh rocket and horseradish aioli*

Pepperdew stuffed with danish feta (V)

Taranaki Thai **fish cakes** with kaffir lime and palm sugar dressing

Falafel cakes with pulled chicken and tzatziki

Roasted **chicken calzone** w Mozzarella, cranberry jelly*

Smoked **Champagne Ham** off the bone w button mushrooms, red onion and mozzarella*