

# Canapés

Smoked salmon on a wild rice Blinis with salmon mouse and  
Nori flakes

Crab and papaya salad with Vietnamese mint served in a  
spoon

Thai spiced fishcakes with a minted cucumber salsa

Mini steak tartar served en crouete

Seared venison tart with artichokes and rocket

Flame grilled chicken and capsicum kebabs

Wild mushroom with leek and crème Fraiche baked tart

Peking duck in cucumber cups with hoi sin sauce & sesame  
seeds

Moroccan lamb, mint yoghurt & thyme crostini

Sushi selection with soy sauce and pickled ginger

**Four selections at \$16.50 per person per hour**

**Six selections at \$21.50 per person per hour**

# Canapés

## **Substantial canapes**

Roast vegetable and feta frittata (GF)

Mini baked potatoes stuffed with smoked bacon , cheddar,  
spring onion and creme fresh (GF)

Mini Lamb burgers with pickled beet and sweet pepper relish

Mini fish and chips in a cone with lemon and tartar

Vegetarian sushi with all the trimmings

Harissa braised Chicken with sofrito sauce and tostada

Baked courgette stuffed with ratatouille vegetables finished  
with feta crème

Prawn and crab cocktail served in a spoon

Mini bratwurst in a bun with mustard and sweet onion

**Four selections at \$16.50 per person per hour**

**Six selections at \$21.50 per person per hour**

# Platters

## Platter options

### **Savoury platter for 10 \$43.00**

Freshly baked savoury selection including meat and vegetarian

### **Platter of assorted deep fried nibbles for 10 \$35.00**

Selection of samosas, spring rolls & prawn twisters.

### **Chicken drumstick or kebab platter for 10 \$35.00**

Chicken drumsticks/kebabs in a honey and soy marinade with garlic and ginger

### **Assorted sausage roll platter for 10 \$42.00**

A platter of classic pork sausage roll and chicken, feta and Pistachio nut sausage roll

### **Fruit platter for 10 \$40.00**

Freshly cut seasonal fruit platter

### **Friandaise platter for 10 \$40.00**

A selection of finger desserts including mini tarts, cheesecakes and gateaux.

### **Sandwich platter for 10 \$45.00**

A platter of So Deli sandwiches including vegetarian

## Gourmet platter options

### **Cheese board \$125.00 (Serves 15 - 20 people)**

Cheese platter with blue cheese, creamy brie, aged port wine cheddar, ricotta and thyme dip, marinated figs, water crackers and freshly baked bread, fresh grapes or seasonal fruits and nuts

### **Antipasto \$105.00 (Serves 15 - 20 people)**

Selection of deli meats, New Zealand cheeses, smoked salmon, raw and roasted vegetables,  
Freshly baked breads and dips, olives pickles and fresh crudités

# Hot Noodle Box

## **Lamb**

Lamb Madras served with steamed rice  
Lamb shank served with potato croquet and hunters ragout

## **Pork**

Roast pork belly served with stir-fried noodle and water chestnuts  
Szechuan pork stir-fry with egg noodles

## **Chicken**

Butter chicken served with steamed basmati rice  
Chicken parmigiana with penne and spiced tomato coulis

## **Beef**

Beef and Portobello mushroom ragout served on rice pilaf  
Thai beef served with fried rice and spring onion

## **Fish**

Fish and chips served with lemon wedge and garlic aioli  
Baked salmon, spicy noodle cake, button mushroom and buttered leek ragout

## **Vegetarian options**

Chargrilled haloumi cheese and artichoke served with roasted pumpkin, courgettes, rocket leaves and chive oil  
Mushroom and truffle ravioli served with a cream sauce and parmesan cheese

Boxes served with wooden cutlery  
Price is \$8.00exc per item