



Catering | *at the Energy Events Centre*

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 Croute

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

Kikorangi with Manuka Honey on Rewana Crouté

Terakihi Cured With Lime, Chilli and Preserved Lemon

Seared Scallop with Karengo and Lime Dressing

Horopito Seared Venison with Whipped Kumara

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

Eight Selections at \$25.50 Per Person Per Hour

All Prices Exclude GST (15%)