



# CANAPÉ MENU

60+ PEOPLE



Please enquire about less than 60+ pricing



**absolute**caterers

*expect the best!*

**\$250.00 non-refundable deposit is required to confirm booking - all prices exclude GST.**

Please feel free to contact us for any further information.

Absolute Caterers, Okara Drive, Whangarei 09 470 2595 | [info@absolutecaterers.co.nz](mailto:info@absolutecaterers.co.nz) | [absolutecaterers.co.nz](http://absolutecaterers.co.nz)

# HOT CANAPÉS



<input type="radio"/> Thai prawn cakes with chilli jam	\$3.25	<input type="radio"/> Mini roasted pumpkin tartlets topped with creamed feta	\$2.50
<input type="radio"/> Braised pork belly with glass crackling & vanilla infused apple jam	\$3.50	<input type="radio"/> Deep fried Italian tallegio cheese with onion marmalade	\$2.50
<input type="radio"/> Deconstructed beef wellington with duxelle cream	\$3.50	<input type="radio"/> Prosciutto & crispy filo wrapped asparagus with porcini mushroom sauce	\$3.00
<input type="radio"/> Assorted arancini balls coated in golden panko crumb	\$3.00	<input type="radio"/> Parmesan & truffle scented potato croquettes	\$3.00
<input type="radio"/> Merlot braised beef cheek tartlets with English mustard mayonnaise	\$2.50	<input type="radio"/> Prawn fritters with crab & lime emulsion	\$3.50
<input type="radio"/> Mini potted mint braised lamb on herbed mash	\$3.20	<input type="radio"/> Seared scallop with prosciutto crisp, chive hollandaise & watercress foam	\$3.50
<input type="radio"/> Spanish onion & emmental beneight's	\$3.00	<input type="radio"/> Zataar crusted lamb cutlets with tzatziki	\$3.50
<input type="radio"/> Truffle & mushroom tumbleweeds	\$2.50	<input type="radio"/> Siracha pulled pork with apple & coriander slaw on brioche sliders	\$3.50

# COLD CANAPÉS



<input type="radio"/> Marinated cherry tomato, basil & buffalo mozzarella spikes	\$3.00	<input type="radio"/> Deconstructed prawn sushi with wasabi mayo on pickled cucumber	\$3.00
<input type="radio"/> Red pepper puree with goats cheese & fennel crisps	\$3.50	<input type="radio"/> Deconstructed prawn toast with ginger mayo & egg dipped sesame flake pastry	\$3.00
<input type="radio"/> White grape & almond gazpacho with parmesan & thyme crisps	\$3.50	<input type="radio"/> House smoked salt salmon tartar stuffed in sesame coated cornet with red onion crème fraiche	\$3.50
<input type="radio"/> Crayfish sliders, lime crème fraiche & cos lettuce	\$4.50	<input type="radio"/> Beef tataki wrapped sundried tomato crème with ginger infused cucumber topped with caviar	\$3.50
<input type="radio"/> Beef carpaccio en croute with parmesan crisp	\$3.00	<input type="radio"/> Hoisin roasted duck pancakes	\$3.00
<input type="radio"/> Prawn & avocado crepes	\$3.00	<input type="radio"/> Chocolate mousse cups with berry spheres	\$3.50
<input type="radio"/> Rare Thai beef fillet salad on ginger rubbed croutons	\$3.00	<input type="radio"/> Vanilla custard tartlet topped with candied berries & chocolate gnash	\$3.00
<input type="radio"/> Tuna tartar on a citrus base with a wasabi emulsion	\$3.00	<input type="radio"/> Assorted petite macaroons filled with assorted fillings	\$3.00
<input type="radio"/> Salt cured salmon & prawn cocktail spoons with wasabi mayo	\$3.00	<input type="radio"/> Petit coconut & chocolate cakes	\$2.50
<input type="radio"/> Fresh Bay of Islands oyster salsa verde & rosa	\$2.50		
<input type="radio"/> Citrus marinated ceviche & coriander mayo	\$2.50		