



CANAPÉ MENU

60+ PEOPLE



Please enquire about less than 60+ pricing



absolutecaterers

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 | absolutecaterers.co.nz

HOT CANAPÉS



VEGETARIAN

- Assorted arancini balls coated in golden panko crumb \$3.20
- Parmesan and truffle infused potato croquettes \$3.20
- Spanish onion & emmental beignets \$3.20
- Truffle scented mushroom tumbleweeds \$2.70
- Mini roasted pumpkin tartlets topped with creamed feta \$2.70
- Deep fried Italian tallegio cheese with onion marmalade \$3.20

SEAFOOD

- Thai prawn cakes with chilli jam \$3.75
- Prawn fritters with crab and lime emulsion \$3.75
- Seared scallop with prosciutto crisp, chive hollandaise and watercress foam \$3.75

MEATS

- Zataar crusted lamb cutlets with tatziki \$3.75
- Siracha pulled pork with apple and coriander slaw on brioche sliders \$3.75
- Braised pork belly with glass crackling and vanilla infused apple jam \$3.75
- Deconstructed beef wellington with duxelle cream \$3.75
- Merlot braised beef cheek tartlets with English mustard mayonnaise \$3.20
- Mini potted mint braised lamb on herbed mash \$3.20
- Prosciutto and crispy filo wrapped asparagus with porcini mushroom sauce \$3.50

COLD CANAPÉS



VEGETARIAN

- Marinated cherry tomato, Basil and buffalo mozzarella spikes \$3.20
- Red pepper puree with goat's cheese and fennel crisps \$3.75
- White grape and almond gazpacho with parmesan & thyme crisps \$3.75

SEAFOOD

- Crayfish sliders, lime crème fraiche and cos lettuce \$4.80
- Prawn and avocado crepes \$3.20
- Tuna tartar on a citrus base with a wasabi emulsion \$3.20
- Salt cured salmon and prawn cocktail spoons with wasabi mayo \$3.20
- Fresh Bay of Islands oyster salsa verde & rosa \$2.70

- Citrus marinated ceviche and coriander emulsion \$2.70
- Deconstructed prawn sushi with wasabi dressing on pickled cucumber \$3.20
- Deconstructed prawn toast with ginger mayo and egg dipped sesame flake pastry \$3.20
- House smoked salt salmon tartar stuffed in sesame coated cornet with Red onion crème fraiche \$3.25

MEATS

- Rare Thai beef fillet salad on ginger rubbed croutons \$3.20
- Beef tataki wrapped sundried tomato crème with ginger infused cucumber topped with caviar \$3.70
- Hoisin roasted duck pancakes \$3.20
- Beef carpaccio en croute with parmesan crisp \$3.20

SWEET CANAPÉS



- Chocolate mousse cups with berry spheres \$3.75
- Vanilla custard tartlet topped with candied berries and dark chocolate ganache \$3.20

- Assorted petite macaroons filled with assorted fillings \$3.75
- Petit coconut & chocolate cakes \$2.70