

COCKTAIL FOOD AND BEVERAGE PACKAGE

Your choice of canapés and house beverages from \$35.00 per person for a minimum of 40 guests. Price per head includes canapés, house beverages, service staff, glassware, bar equipment and rubbish removal for either one or two hours.

HOT CANAPÉS - SERVED WARM

Braised Lamb, Apple Slaw and Mint Slider W

Petite Caramelised Onion and Goats Cheese Tarts V W

Tomato and Basil Arancini Balls V W

Chicken, Cranberry and Brie Tartlets W

Bacon and Chive Frittata GF W

Braised Lamb and Mint Croquette W

Green Pea and Feta Arancini V W

Beef Kofta with Moroccan Dipping Sauce GF W

Tender Beef Wrapped in Streaky Bacon with Saffron Mayo GF W

Cuban Pork Slider with Pineapple and Chipotle Mayo W

Pesto Stuffed Mushrooms with Mozzarella V GF W

Mushroom and Feta Arancini Balls V W

Mini Pork Fennel and Apple Sausage Rolls W

Lamb Curry Puffs with Raita W

Kumara, Spinach and Cashew Balls V GF W

Mini Thai Chicken Sausage Rolls

Beef Sliders with Cheese and Pickle

COLD CANAPES - SERVED AT ROOM TEMPERATURE

Seared Lamb with Mint Salsa Verde GF

Pumpkin Rosti with Hot Smoked Salmon, Capers and Crème Fraiche GF

Baby Yorkshire Pudding with Pulled Pork and Salsa

V vegetarian GF gluten free W served warm

For special dietary orders a surcharge will apply. All prices are GST exclusive. Prices are valid until 1st April 2018. www.atriuminthepark.co.nz events@victoriafoods.co.nz (03) 379 4341

Victoria Food Service is a proud sponsor of Christchurch Netball



COCKTAIL FOOD AND BEVERAGE PACKAGE (CONTINUED)

COLD CANAPÉS - SERVED AT ROOM TEMPERATURE (CONTINUED)

Jerk Chicken Skewers with Citrus Aioli GF

Crispy Chicken, Lettuce and Mayo Slider

Balsamic Mushroom and Awa Blue en Croute V

Duck Pancake with Cucumber and Plum Sauce

Vegetarian Black Rice Sushi V GF

Thai Seared Beef on Cucumber Rounds with Chilli, Lime and Peanuts GF

Roasted Venison with Blackcurrant and Pear on Brioche

Spanish Chorizo and Chicken Skewers GF

Cocktail Sandwich on Grain with Assorted Fillings Includes V

Pancake Rolls with Salmon, Avocado and Dill

Citrus Glazed Salmon Skewer GF

Chicken, Asparagus and Hollandaise on Crostini

Burmese Beef Kebabs with Peanut Dipping Sauce GF

Smoked Salmon Blini

Chicken Liver Parfait and Bacon on Brioche

Blue Cheese Walnut and Maple Vol Au Vents V

Chilli Glazed Prawn and Melon Picks GF

Bacon Cheeseburger Bites GF

Stuffed Peppadew with Feta, Basil and Toasted Pine Nuts V GF

Watermelon, Mint and Feta Skewers V GF

Pork Belly Picks with Apple Sauce GF

Roast Red Pepper and Feta Tart with Micro Basil V



COCKTAIL FOOD AND BEVERAGE PACKAGE (CONTINUED)

HOUSE BEVERAGES

Two White Wines - Sauvignon Blanc and Chardonnay or Pinot Gris

One Red Wine - Pinot Noir, Shiraz or Merlot

Beer - Speights, Heineken and Heineken Light

Orange Juice

Coke and Lemonade

Water

MENU ONE

Four canapés of your choice

One hour of House Beverages

\$35.00 per person

MENU TWO

Six canapés of your choice

Two hours of House Beverages

\$50.00 per person