

WALK AND FORK MENU

Served in bamboo ware and noodle boxes, enjoy a selection of mouth-watering canapés and individual mini-mains for a minimum of 40 guests.

Great for a casual stand-up option as your guests mingle.

We provide a skilled Chef to prepare your food onsite and friendly staff to serve for a maximum of three hours.

FOUR CANAPES AND FOUR MAINS

\$55.00 per person

SAMPLE MENU

CANAPES

Burmese Beef Kebabs with Peanut Dipping Sauce GF

Cocktail Sandwich on Grain with Assorted Fillings Includes V

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

Tomato and Basil Arancini Balls V W

MAINS

Pretzel Po Boy with Apple Tree Farm Pulled Pork and Granny Smith Slaw
Lamb Rump with Potato Gratin, Roasted Tomato and Sheep's Feta GF W
Chicken Caesar Salad with Crispy Bacon, Egg, Croutons and Caesar Dressing
Mexican Beef Ragout with Corn Chips, Sour Cream, Avocado Cream GF W



WALK AND FORK MENU (CONTINUED)

CANAPES - SELECT FOUR

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

Jerk Chicken Skewers with Citrus Aioli GF

V vegetarian GF gluten free W served warm



WALK AND FORK MENU (CONTINUED)

COLD CANAPÉS – SERVED AT ROOM TEMPERATURE (CONTINUED)

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



WALK AND FORK MENU (CONTINUED)

MAIN - SELECT FOUR

Pretzel Po Boy with Apple Tree Farm Pulled Pork and Granny Smith Slaw

Moroccan Lamb Tagine with Currants and Sumac served with Lemon and Parsley Couscous W

Chicken Caesar Salad with Crispy Bacon, Egg, Croutons and Caesar Dressing

Fish Tacos with Fresh Tomato, Lime and Coriander W

Thai Green Chicken Curry with Green Beans, Coriander and Lime served with Aromatic Rice GF W

Mexican Beef Ragout with Corn Chips, Sour Cream, Avocado Cream GF W

Thai Noodle Salad with Roasted Peanuts, Crisp Vegetables, Lime and Mint Dressing V GF

Jerk Spiced Chicken Thighs with Rice Pilaff and Slaw GF W

Akaroa Salmon with Vine Tomato, Basil and Warm Potato Salad GF W

Lamb Rump with Potato Gratin, Roasted Tomato and Sheep's Feta GF W

OPTIONAL EXTRAS

Additional Canapés \$3.50 per person

Additional Mains \$8.50 per person

Antipasto Platter \$9.00 per person

Cheese Board \$10.00 per person

Seasonal Fresh Fruit Platter \$3.50 per person