



urban
GOURMET

CANAPE MENU

CANAPÉS

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COLD

Tuna Sashimi – pickled cucumber, radish, wasabi, avocado (df,ef,gf)

Chermoula Prawn – coconut jelly, mango relish, coriander shoots (df,ef,v)

Marinated Salmon – citrus crostini, beetroot, goats cheese

Confit Chicken – dukkah shortbread, harissa yoghurt (ef)

*Coronation Chicken Tart – mango, chilli, coconut riata, almonds

Sugar Cured Duck – grapefruit, edamame beans, freeze dried lychee (df,gf)

Korean Beef Fillet – sesame rice, nori, sango, black vinegar (df,ef,gf)

Parmesan Polenta – black olive tapenade, semi dried tomatoes (ef,gf,v)

*Roasted Eggplant Tart – caramelised beetroot, balsamic caviar,
za'atar (df, ef, vegan)

Tortilla Stack – goats cheese, onion jam, watercress (ef,v)

HOT

Seared Scallop – celeriac, pancetta crumble (ef,gf)

King Salmon – toasted sesame seeds, miso mayonnaise (df,gf)

Kataifi Prawn – roasted garlic, preserved lemon aioli (df,gf)

Mussel Tempura – Indian spiced vegetables, coconut cucumber riata

Saltimbocca Chicken – pancetta, sage, spiced tomato relish (df,ef,gf)

Confit Pork Belly – chorizo, kumara, capsicum, saffron aioli (df,gf)

Bao Bun – pulled lamb shoulder, fermented cabbage, hoi sin dressing (df,ef)

Braised Beef Brisket – ginger, spring onion, wonton, pineapple
sweet chilli (df)

Cauliflower Arancini – truffle, parmesan, mushroom relish (gf,v)

Pan Fried Herb Gnocchi – smoked ricotta, romesco, toasted almonds (v)

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phone: 09 366 3086

email: events@urbangourmet.co.nz

urbangourmet.co.nz

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NOSTALGIA – A celebration of Urban Gourmet's journey 1999-2017

COLD

*Chive & Dill Crepe– cold smoked salmon, lemon fraîche, salmon caviar

*Tart– cherry tomato, goats cheese, whip, fresh basil (v)

HOT

Pomme Rosti– porcini beef, tarragon pesto (df,ef,gf)

Pomme Rosti– grilled artichoke, hollandaise (gf,v)

Baby Yorkshire Pudding– braised lamb, minted peas, rosemary jus

*Baby Yorkshire Pudding– mushroom, duxelle blue cheese,
madeira reduction (v)

(df) dairy free

(ef) egg free

(gf) gluten free

(v) vegetarian

Chef & wait staff are required onsite at your event to produce the above menu items.

A minimum order of 20 pieces of each item is required.

For a full proposal please contact us at events@urbangourmet.co.nz.

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