



urban
GOURMET

CANAPÉS MENU

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CANAPÉS



Design your menu from the items below. Prices are GST exclusive.
Chef and wait staff are required onsite at your event to produce and deliver these menu items.
For a full proposal please contact events@urbangourmet.co.nz.

HOT

Tostada, Cajun salmon, avocado, jalapeno (DF)

BBQ king prawn, torched gamberi, almond dressing, saffron aioli, chilli (DF, GF)

Master stock pork belly, katsu sauce, dehydrated lime (DF, GF)

Bocconcini, prosciutto, cashew rocket pesto (GF)

Smoked onion palmier, pepper rubbed lamb, chimichurri aioli

Harissa grilled Hawkes Bay lamb, herb couscous, cumin yoghurt, mint leaf

Madras beef croquette, pickled chilli crème fraîche (GF)

Confit duck panisse, fermented chilli, sesame seeds (DF, GF)

Smoked chicken thigh roulade, baba ganoush, puffed black rice (DF, GF)

Leek and feta arancini, black garlic aioli (GF, V)

Chickpea turmeric potato fritter, spiced aubergine, baby coriander (GF, VG)

Panipuri, masala potato, pickled cauliflower, mint foam, tomato concasse (VG)

DF = Dairy free GF = Gluten free VG = Vegan V = Vegetarian
DFO = Dairy free option GFO = Gluten free option VO = Vegetarian option VGO = Vegan option

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COLD

Fijian fish Kokoda, shaved coconut, fresh lime, chilli and coriander (DF, GF)

Bang bang prawn, prawn cracker, spring onion (DF, GF)

Tuna tartare, crispy wonton, wasabi avocado (DF)

Horseradish potato pikelet, salmon pavé, caviar

Cured ham and pork press, piccalilli puree, shaved cauli (DF, GF)

Whisky cured beef, rye bread, salted yolk, caper crisp (DF)

Confit duck and cherry lollipop (DF, GF)

Choux bun, chicken parfait, plum glaze

Korean marinated chicken, sesame lavosh, yuzu (DF)

Whipped ricotta tart, macerated peach gel, toasted walnut (V)

Goat cheese, pink peppercorn dust, popping candy (V)

Silken tofu, sweet n sour cucumber, soy caviar (VG, GF)

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