



urban  
GOURMET

CANAPÉS MENU SUMMER 2023



# CANAPÉS

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Design your menu from the items below.

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](mailto:events@urbangourmet.co.nz).

## COLD

Hot smoked salmon, aji amarillo, fenugreek, shio kombu (D, G)

Poached prawn, apple sake gel, crisp prosciutto (D, G)

Crayfish choux, Meyer lemon gel, bisque mayo

Teriyaki pork, pickled red cabbage, uramaki rice (D, G)

Pulled chicken tartlet, verde hollandaise, apple and orange salad

Duck rilette, Pergamena Nera crisp, mandarin (D)

Spiced bocconcini lollipop, gazpacho glaze (G, V)

Chargrilled zucchini, Geraldine goats cheese, honey, fermented strawberry (V)

Horseradish potato panipuri, turmeric cauliflower, tamarind, riata (G, VG)

Wild rice cracker, truffled mushroom, macerated heirloom beetroot (G, VG)

## WARM

Grey Goose vodka infused salmon, lemongrass, wasabi espuma, soy caviar (G)

Prawn tempura, sriracha mayo, aonori salt (D, G)

Ash roasted lamb, bruschetta, red pepper coulis (D)

Reuben crispbread, pickled pulled beef, hot mustard emulsion, cheese sauce, pickled cucumber

Horopito pork belly, salted plum relish, pickled fennel (D, G)

Ancho chilli chicken, yellow mole, pink peppercorn caramel (G)

Comte and taleggio beignet, whipped quince puree (V)

Sweetcorn arancini, tamarillo, tomatillo salsa (G, V)

Kumara rosti, spiced aubergine, baby coriander (G, VG)

Kimchi fritter, avocado, spring onion mayo (VG)

D = Made without dairy    G = Made without gluten    V = Vegetarian    VG = Vegan

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

PHONE: 09 366 3086

EMAIL: [EVENTS@URBANGOURMET.CO.NZ](mailto:EVENTS@URBANGOURMET.CO.NZ)

[URBANGOURMET.CO.NZ](http://URBANGOURMET.CO.NZ)

URBAN GOURMET MENU