



urban
GOURMET

CANAPÉS MENU

urban

CANAPÉS



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.

COLD

Yellowtail kingfish, crispy wonton, wasabi avocado (DF)

Salmon tartar, soy caviar, fresh coriander (DF, GF)

Brioche, crab, confit lemon, chive, Kewpie mayo

Sous vide octopus, confit lemon (DF, GF)

Venison tartar, marmite mini bagel, salted yolk, caper crisp (DF)

Cured smoked pork hock, granny smith apple, cauliflower puree (DF, GF)

Brioche, chicken parfait, plum glaze

Horseradish potato panipuri, tandoori chicken, riata

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

Goat cheese wrapped in grilled courgette (V)

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

WARM

Tandoori Akaroa salmon, mint riata (GF)

Tostada, prawn, kimchi mayo, pickled fennel (DF)

Moroccan lamb, smoked eggplant, Lebanese cucumber, laban (GF)

Slow cooked beef and beer roulade, potato espuma (GF)

Crispy pork skin, black pudding, apple, toasted oats (DF, GF)

Free range chicken croquette, corn crumb, beetroot hollandaise (GF)

Cured Cambridge duck breast, peach and orange salad (DF, GF)

Garden pea and mint arancini, black garlic aioli (GF, V)

Crisp polenta chips, spiced aubergine, baby coriander (GF, VG)

Cauliflower crumble, pickled cauliflower, toasted hazelnuts (VG)

Shallot tartan, tomato relish (VG)

DF = Dairy free GF = Gluten free VG = Vegan V = Vegetarian

DFO = Dairy free option GFO = Gluten free option VO = Vegetarian option