

CANAPÉS



Design your menu from the items below. Prices are delivery and 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.

COLD

Chilli prawn, avocado salsa, tortilla crisp (DF, EF)
Sticky glazed pork belly, Asian pickled cucumber, hoisin sauce (DF)
Rotisserie chicken creamy tartlets, spring onion, chive, fried shallots salad
Salmon cucumber & apple, mascarpone rolls (EF, GF)
Wrapped oysters in cured daikon, buttermilk mayo, spiced salsa (GF)
Mini beef bites horseradish cream cheese, rocket pesto (GF)
Toasted brioche, chicken parfait, crème fraîche, chive emulsion
Pulled pork, Asian slaw, sesame dressing, toasted tortilla shell (DF, EF)
Duck confit, orange onion jam, salsa verde dressing
Balsamic tomatoes, pesto puff pastry bites (V)
Pickled beetroot, goats cheese crumb, olive oil caviar (EF, V)
Potato rosti, avocado relish (GF, VG)

HOT

Coconut crusted prawns, Thai mayonnaise (GF)
Frito mistto prawns, salsa verde dip (DF, EF)
Tempura battered oysters, pickled shallot, daikon salsa (DF, EF, GFO)
Thai fish cakes, tamarind & sweet chilli dip (DF, GFO)
Corn fish cakes, dashi white wine burre blanc
Pulled pork, Asian slaw, sesame dressing, toasted tortilla shell (DF, EF)
Glazed chicken balls, nam pla chilli sauce (DF, EF, GFO)
Maple chilli glazed chicken tulips, tamarind & sweet chilli mayo (GF)
Pulled beef brisket, Japanese mayo, pickled togarashi carrot (GF)
Lamb cutlets, onion jam, shaved parmesan, madeira jus (EF, GF)
Cheddar beignets, sesame dressing (V)
Port jelly, stilton toast (V)
Pea & potato croquettes, tomato relish dipping sauce (GF, VG)

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