



urban
GOURMET

CANAPÉS MENU WINTER 2023

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

Tuna crudo, finger lime caviar, fresh coriander (D, G)

Yellow tail kingfish, kumara taco, wasabi avocado (D)

Sous vide octopus, confit lemon (D, G)

Crayfish donut, bisque mayo, lemon balm

Cured smoked pork hock, Granny Smith apple, cauliflower puree (D, G)

Chicken parfait, lollipop, plum glaze

Horseradish potato panipuri, tandoori chicken, riata

Brined duck breast, marmite mini bagel, mandarin orange (D)

Whipped goat's cheese tartlet, walnut praline, honeycomb (V)

Wild rice cracker, truffle mushroom, macerated heirloom tomato (G, VG)

WARM

Tandoori Akaroa salmon, mint riata (G)

Prawn brochettes, kimchi mayo (D, G)

Harissa lamb, bruschetta, red pepper jam

Beef short rib, celeriac puree, black garlic (G)

Free range pork croquette, corn crumb, smoked mayo (G)

Crispy chicken skin, Malay chicken, peanut sambal (D, G)

Cambridge duck leg rilette, apple and orange salad (D, G)

Portobello mushroom arancini, onion relish (G, V)

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

Pumpkin tartan, tomato relish (VG)

Cauliflower filo, pear crumble, pickled cauliflower, toasted hazelnuts (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.

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URBAN GOURMET MENU