canapé menu

MIN. 10 GUESTS

CHEF'S CHOICE - *Three items* | $18.95 PP

CHEF'S CHOICE - *Four items* | $19.50 PP

OWN CHOICE - *Three items* | $20.50 PP

OWN CHOICE - *Four items* | $22.50 PP

OWN CHOICE - *Five items* | $25.50 PP

SEAFOOD

Kokoda - coconut marinated market fish, pickled cucumber, ginger (GF)

Market fish with Hawaiian salsa, avocado wonton wafer, kewpie mayo, coriander

Seared teriyaki salmon on cucumber rounds, miso cream, and soy pearls (GF)

Smoked fish, capers, mini lemon vol au vents, parmesan crumbs, parsley salsa

Marinated asian prawn skewers with mango and lime dipping sauce (GF)

Crispy crab corn balls with coriander and chilli dipping sauce

Smoked salmon tartlets with citrus cream cheese, capers, and dill

VEGETARIAN

Roasted root vegetable tartlets, creamy hummus and walnut pesto

Pickled pears, blue cheese whip, candied walnut and rocket tartlet

Corn fritters with dates and feta, pomegranate dipping sauce (GF)

Mini tomato, pesto, olive galettes with basil (seasonal)

Portabello mushroom risotto balls with thyme and double cheese, saffron dipping sauce

PORK

Feta cream, pickled beetroot, pancetta tartlets, parsley salsa

Spicy, sticky southern glazed pork belly with ranch dipping sauce (GF)

Crispy pork belly, hot and sour dressing, papaya salad, peanut sprinkle (GF)

Chorizo polenta squares on skewers, roast garlic aioli

BEEF AND LAMB

Braised lamb pies with caper relish

Beef, porcini cream, flat leaf lettuce on cheddar crackers

Roast beef slices, pickled red onion, horseradish cream on croutes

Beef cheek pies, maharajah chutney, confit garlic

Roast beef slices, mustard seed mayo, portobello mushrooms, black pepper lavosh

CHICKEN

Turmeric, ginger-scented chicken skewers, with coconut lime dipping sauce (GF)

Coronation chicken tartlets, bhaji sprinkle, coriander

Tostadas with avocado salsa, smoky sweet dusted chicken, citrus sour cream

Chicken lollypops - crispy cumin fried chicken with tabasco mayonnaise (GF)

Please note: All prices are in New Zealand dollars and are subject to change.

(GF) = Gluten Free   (V) = Vegetarian   *Option available on request

NAPIER
conference centre
CONFERENCES | EVENTS | FUNCTIONS

dish CONTEMPORARY CUISINE