

WE CAN CATER TO ANY SPECIFICATIONS & INCLUDE GLUTEN FREE & VEGETARIAN OPTIONS. WE ALSO ONLY USE PREMIUM PRODUCTS & ORGANIC FREE RANGE PRODUCE WHEREVER POSSIBLE.

CANAPES (12 MINIMUM ORDER)

SEA

Oysters with shallot vinegar.

Prawn & coriander dumplings.

Hot smoked salmon blini/tart/bruschetta with wasabi cream.

Snapper ceviche spoons (GF).

Tuna tartare spoons/boats/cucumber (GF).

Sesame tuna & wasabi cream crispy wonton or skewered (GF).

Fresh Vietnamese spring rolls with prawns (GF).

Terakihi Kokoda spoons/boats (GF).

Seared sesame tuna with wasabi aioli on cucumber (GF).

Smoked salmon skewer with salsa Verde (GF).

Prawn & chorizo skewers (GF).

Deep fried crispy prawns with kimchi aioli (GF).

Crab cakes with chili jam.

Lemongrass prawn cakes with sweet chili (GF).

Snapper & jalapeno tartare slider.

Scallops in bacon with chimichurri.

GARDEN

Mini corn fritters with guacamole & sour cream (GF).

Caprese skewers with balsamic reduction (GF).

Wild mushroom & blue cheese crostini or Potato rosti (GF).

Tequila gazpacho with halloumi & olive & cornichon chaser (GF).

Roast beetroot, goats' cheese & mint tarts.

Mini vege frittata (GF).

Tofu summer roll with nuoc chum (GF).

Falafel bites with hummus & feta (GF).

Zucchini fritter with ricotta & Chili jam (GF).

Three cheese arancini with roast pepper pesto.

LAND

Pork, date, feta & pistachio sausage rolls with spiced relish.

Mini beef & red wine pies with kumara mash.

Moroccan lamb koftas with garlic yoghurt (GF).

Rare fillet beef tart/crostini with horseradish cream.

Mediool dates stuffed with blue cheese & wrapped in bacon (GF).

Skewered Glazed Thai chicken balls (GF).

Pear, blue cheese & roquette with prosciutto.

Pork belly bao bun with pickled cucumber.

Mini Cheeseburgers/Fillet beef burgers.

BBQ duck pancakes with coriander & garlic chives.

Lamb/Beef/Chicken Satay.

Pulled pork/chicken soft taco with chipotle.



CANAPES CONTINUED

CLUBBIES CUT IN FINGERS OR TRIANGLES

Curried egg, roquette & beetroot.
Fillet beef, horseradish & micro cress.
Champagne ham, cheddar, dijon & pickle.
Pastrami, avocado & jalapeno relish.
Coronation chicken & roquette.
Salmon, avo & dill mayonnaise.

SLIDERS

Pulled pork & slaw with chipotle aioli.

Panko snapper & jalapeno tartare with micros.

Rare fillet beef with horseradish cream & roquette.

Angus beef pattie with cheddar, pickle & tomato relish & aioli.

Crispy spiced chicken, green slaw & lime aioli.

Smoked salmon & wasabi cream with micro radish.

SALAD BOXES

WALK + FORK

Tuna niçoise with wasabi aioli.
Salmon or fresh tuna poke bowl.
Chicken/vege/prawn Vietnamese slaw.
Fillet beef with roasted veg & grilled halloumi.
Smoked salmon, feta & quinoa salad in zoodles.

SALADS

ALL GLUTEN FREE

Vietnamese chicken/prawn salad with sesame dressing. Thai beef/prawn/chicken salad with nuoc Cham.

Caprese salad with balsamic glaze.

Greek salad with red wine vinaigrette.

Chicken/bacon caesar salad with crispy croutons.

Crunchy beetroot, veg & nut raw slaw.

Moroccan cauli with falafel/chicken/lamb & tzatziki.

Roasted vege & spinach salad/feta/quinoa or vegan.

Mediterranean pasta salad with basil pesto.

Roasted kumara & chorizo with jalapeno mayo.

Salmon, pea, feta zoodle salad with salsa verde.

MAINS

Thai green curry-chicken, beef, lamb or prawn.

Lamb korma with basmati rice.

Fillet of beef with green peppercorn sauce/Red wine jus or Bacon, blue cheese & mushroom sauce.

Pistachio crusted lamb rack with minted salsa verde or red wine jus. Fresh crumbed snapper fillet with jalapeno tartare or lemon & caper sauce.

Chicken breast in white wine sauce or fresh tomato & red pepper salsa.

Seared tuna with sesame wasabi mayo.

Fillet of salmon with zingy salsa Verde.

Ask us to design a menu especially for your event.

GRAZE

The best selection of New Zealand cheeses with the finest accompaniments, grapes, quince & crackers.

S: \$300 10-20pax / M: \$400 20-30pax / L: \$500 feeds 30-40pax

Ask us about doing a grazing table for you!

SWEETS

Mini pavlova with fresh berries & cream.

Baked chocolate fudge brownie with brown sugar cream & berry coulis.

Mini lemon meringue pies.

Selection of tarts.

Chocolate mudcakes with brandy cream.

Mini Carrot or GF orange & almond cakes.

Selection of Danishes & pastries.

Mini muffins/Scones.

Cakes available on request.

"Ask our talented team to design a menu specifically for your function!"



SHERRY KITCHEN . CATER . DELI . HOME . SHRED . KETO . TREAT

48 Lake Rd, Northcote, Auckland • Open: Mon - Fri: 7AM - 3:30PM • Sat: 8AM - 2PM