

CANAPES

All canapes are a minimum of 20 per type.

GF - Gluten free, DF - Dairy free, V - Vegan, NF - Nut free

Our canapes are ready to serve on our lovely white platters.
Any items that require heating will be provided on oven trays with platters.
We can provide staff for any events. However we do suggest to book in early.
For glassware or any other hireage please enquire.

VEGETARIAN

\$4.00

- Miso shiitake mushroom, wasabi mayo & avocado Vietnamese rice paper rolls with lime dipping sauce GF, DF, V, NF _____
- Courgette & haloumi fritters, roasted garlic mascarpone, basil, slow roasted cherry tomato, artichoke NF _____
- Quail egg, midnight baker, hummus, apple pickle, celery salt NF _____
- Oaty cracker, pistachio, goats cheese, caramelized pear, thyme _____
- Wild mushroom tart, gruyère, porcini powder GF *(on tray for heating + platter)* _____

SEAFOOD

\$4.00

- Hot smoked salmon, pumpnickel, lemon ricotta, honeycomb NF _____
- Dukkah salmon skewers with tzatziki GF _____
- Prawn, kaffir lime & coriander cakes with chilli soy dressing GF, DF, NF *(best served warm)* _____
- Dukkah prawn, sweetcorn fritter, sourcream, guacamole GF, NF _____
- Poached prawn, avocado & cashew Vietnamese rice paper rolls with lime dipping sauce GF, DF _____
- Sesame tuna, brown rice sushi, wasabi mayo, avocado GF, DF, NF _____

FREE RANGE CHICKEN

\$4.00

- Sage chicken, wrapped in prosciutto, truffle aioli GF, DF _____
- Coconut poached chicken, coriander, avocado & peanut Vietnamese rice paper rolls with lime dipping sauce GF, DF _____
- Turmeric & lime chicken cakes with curry mayo GF, DF, NF *(best served warm)* _____

MEATS

- Seared beef, blue cheese, caramelised onion, pea fritter \$4.00 _____
- Seared beef, leek fritter, sour cream, beetroot & apple pickle NF \$4.00 _____
- Pulled pork, avocado, cucumber, satay, Vietnamese rice paper rolls with lime dipping sauce DF \$4.00 _____
- Chimichurri lamb fillet skewer, sundried tomato pesto GF \$4.00 _____
- Little beef pies with tomato relish NF *(on tray for heating + platter)* \$3.80 _____
- Little pork & apple sausage rolls, plum chutney NF *(on tray for heating + platter)* \$3.80 _____

SHARED PLATTERS

ITALIAN PLATTER

\$120.00 _____

Prosciutto, chorizo, salami, cherry tomatoes, buffalo mozzarella, basil pesto, sourdough, Lewis Road butter, marinated olives & caper berries

CHEESE

\$120.00 _____

Brie, blue, gruyere, parmesan, gouda, goats cheese, honeycomb, grapes, GF homemade seed crackers, oatly crackers, walnuts, chowchow

SMOKED SALMON

\$120.00 _____

Hot smoked salmon, avocado, lemon ricotta, midnight baker bread, rocket, pickles, sauerkraut NF

DIPS, BREAD, CRUDITES

\$95.00 _____

Beetroot hummus, baba ganoush, sundried tomato pesto, creamy feta whip, baby carrots, snaps, kumara sourdough & pide

Cheese knives _____ \$1.00

Tongs _____ \$1.00

ADD Small Plates Only _____ +0.20c

SWEET CANAPES

minimum of 20

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Lemon babycakes, lemon curd, vanilla buttercream NF	\$3.00 _____
Coffee babycakes, milk chocolate buttercream, praline, salted caramel	\$3.00 _____
Red velvet & raspberry babycakes, buttercream NF	\$3.00 _____
Passionfruit, lime curd, coconut buttercream, boysenberry babycakes NF	\$3.00 _____
Chocolate brownie GF	\$3.00 _____
Russian fudge GF	\$3.00 _____

WHOLE CAKES

Standard – 24cm in diameter & suitable for 12-20 people

Large – 30cm in diameter & suitable for 20-40 people

24cm \$70.00 30cm \$105.00

Lemon curd, mascarpone NF	_____	_____
Passionfruit, orange blossom curd, Italian meringue NF	_____	_____
Caramelized pear, salted caramel, gingernut buttercream NF	_____	_____
Banana, dulce, Russian fudge, mascarpone NF	_____	_____
Chocolate, chocolate mousse, ganache GF, NF	_____	_____
Carrot, chai cream cheese, white chocolate GF, NF	_____	_____
Red velvet, raspberry, vanilla cream cheese NF	_____	_____
Vanilla bean, doris plum, buttercream V, NF	_____	_____
Coffee, milk chocolate buttercream, pecan praline	_____	_____
Rhubarb, lime curd, coconut NF	_____	_____
Feijoa & apple crumble, creme diplomat, mascarpone NF	_____	_____

ADDITIONALS

- ADD 1 Candle _____ Free
- ADD a box of Candles _____ +\$4.00
- ADD Roses _____ +\$10.00
- ADD Writing _____ +\$5.00 “ _____ ”

Our cakes are sent boxed, however, if you would like a plate or cake knife, please add.

ADD CAKE PLATE _____+\$1.00 (*hire only*) ADD SILVER CAKE KNIFE & SERVER _____+\$1.00 (*hire only*)

ORDERING DETAILS

Date _____ Time _____

Contact Name _____ Phone Number _____ On platters _____ OR Boxed _____

Delivery to _____ OR collection (Catroux, 129 West End Road, Westmere) _____

Please collect platters the same day 3-5pm _____ OR Following business day 9-10am _____ (approx. \$15.00)

OR I will return to catroux the following morning _____ (dirty platters- a returned fee of \$2.50 per item applies)

Please fill in all details and email to info@catroux.co.nz at least 2 days prior, by our 2pm deadline.
Include any special diets or additional information on your email. You will be sent confirmation. All pricing includes GST.