

CANAPES Saturdays are a minimum of 30 each type

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

Our canapes are ready to serve on our lovely platters. We can provide staff for any events, subject to availability.
For glassware or any other hireage please add details to your email.

VEGETARIAN	\$4.30
Miso shiitake mushroom, avocado & cashew Vietnamese rice paper rolls, lime dipping sauce GF, DF, V	_____
Courgette & haloumi fritters, roasted garlic mascarpone, basil, slow roasted cherry tomato, artichoke NF	_____
SEAFOOD	\$4.30
Hot smoked salmon, pumpnickel, lemon ricotta, honeycomb NF	_____
Prawn cakes with Japanese lime mayo GF, DF, NF (microwave required for heating + instructions provided)	_____
Mexican prawn, sweetcorn fritter, sourcream, guacamole GF, NF	_____
Poached prawn, avocado & cashew Vietnamese rice paper rolls with lime dipping sauce GF, DF	_____
Sesame seared tuna, brown rice sushi, wasabi mayo, avocado GF, DF, NF	_____
FREE RANGE CHICKEN	\$4.30
Sage chicken, wrapped in prosciutto, truffle aioli (chicken breast) GF, DF, NF	_____
Coconut poached chicken, avocado & cashew Vietnamese rice paper rolls with lime dipping sauce GF, DF	_____
Peanut chicken cakes with satay sauce (chicken mince) GF, DF (microwave required for heating + instructions provided)	_____
MEATS	
Seared beef, horseradish sourcream, beetroot pickle, pea & leek fritter NF	\$4.30 _____
Chimichurri lamb fillet skewer, mint cucumber greek yoghurt GF, NF	\$4.60 _____
Little pork & apple sausage rolls, plum chutney NF (oven required + instructions provided)	\$3.90 _____
Little beef pies with tomato relish NF (oven required + instructions provided)	Canape \$3.90 _____ Generous \$4.60 _____

SHARED PLATTERS | WOODEN BOARD (OR BROWN BOXED)

ITALIAN PLATTER serves around 10-15	\$150.00 _____
Prosciutto, chorizo, salami, mortadella, cherry tomatoes, mozzarella, basil pesto, sourdough, Lewis Road butter, marinated olives, artichokes	
CHEESE serves around 10-15	\$140.00 _____
Castello, blue, cheddar, havarti, gruyere, goats cheese, honeycomb, grapes, Catroux GF seeded crackers, walnut oat crackers, homemade chow chow	
SMOKED SALMON serves around 10-15	\$160.00 _____
Hot smoked salmon (1kg), avocado, lemon ricotta, Catroux GF seeded bread, dark rye, caper berries, cucumber, basil pesto, beetroot sauerkraut	
DIPS, BREAD, CRUDITES serves around 10-15	\$150.00 _____
Beetroot hummus V, baba ganoush V, sundried tomato pesto, creamy feta whip, baby carrots, snaps, kumara sourdough & Turkish pide	
MIXED serves around 10-20	\$220.00 _____
Hot smoked salmon 500g, cucumber, chorizo, salami, prosciutto, sundried tomato pesto, Lewis butter, sourdough, marinated olives, goats cheese, gruyere, double brie, honeycomb, Catroux GF seeded crackers	

ADD SMALL BAMBOO - Plates _____ +0.80c

ADD SERVING ITEMS TO MY PLATTER (\$5 PER PLATTER) ITALIAN - 1 x tongs, 1 x cheese knife, 2 x bamboo spoons _____ /
 CHEESE - 3 x cheese knives, 1x bamboo spoon _____ / SMOKED SALMON - 2 x cheese knives, 3 x bamboo spoons _____ /
 MIXED - 3 x cheese knives, 2 x bamboo spoons _____ / DIPS - 4 x bamboo spoons _____ + \$0.50c.

SWEET CANAPES *minimum of 20 each type*

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

Lemon curd meringue tarts NF	\$4.00 _____
Passionfruit curd babycakes, caramelized white chocolate buttercream NF	\$4.00 _____
Coffee baby cakes, milk chocolate buttercream, salted caramel, praline	\$4.00 _____
Rhubarb and raspberry babycakes, vanilla buttercream NF	\$4.00 _____

WHOLE CAKES

SMALL 18cm & suitable for 8-12 people
 STANDARD 24cm & suitable for 12-20 people
 LARGE 30cm & suitable for 20-40 people

FLAVOURS	18cm \$45.00	24cm \$85.00	30cm \$165.00
Lemon curd, mascarpone NF	_____	_____	_____
Lime, Italian meringue, pistachio <i>we suggest plates to serve</i>	_____	_____	_____
Caramelized pear, salted caramel, gingernut buttercream NF	_____	_____	_____
Banana, dulce, Russian fudge, mascarpone NF	_____	_____	_____
Rhubarb & apple crumble, cream diplomat NF	_____	_____	_____
Coffee, milk chocolate buttercream, pecan praline	_____	_____	_____
Passionfruit curd, caramelized white chocolate buttercream NF	_____	_____	_____
Carrot, vanilla cream cheese, white chocolate GF, NF	_____	_____	_____
Chocolate, chocolate mousse & ganache GF, NF	_____	_____	_____
Red velvet, vanilla cream cheese NF	_____	_____	_____
Sparkle sprinkle cake, vanilla buttercream, glitter NF	_____	_____	_____
Chocolate, plum, chocolate 'buttercream' <i>message unavailable</i> VEGAN	_____	_____	N/A

ADDITIONALS

1 Candle _____ Free Box of Candles _____ +\$6.00 Roses _____ +\$12.00
 Happy Birthday cake topper _____ +\$6.00 Writing on cake _____ +\$5.00

Writing on cake here

ALL OF OUR CAKES ARE SENT BOXED

Add loan of cake stand (for an 18cm or 24cm cake) _____ +\$5.00
 Add loan of cake plate (30cm cake) _____ +\$5.00
 Add silver cake knife & cake slice _____ +\$5.00

ADD COMPOSTABLE - small plates & bamboo forks _____ +0.30c / **ADD** - bamboo small plates & forks _____ +0.90c

ORDERING DETAILS

Catering date _____ Time required _____ Name + phone number _____
 Collection from Catroux (Y/N) _____ OR Delivery to _____
 Catroux platters \$2/platter hire _____ OR boxed _____. I will return the platters by Monday 10:30am (Y/N) _____
 OR Catroux to collect the same day 3-5pm (Y/N) _____ OR 8.30-10.30am the next day (Y/N) _____. Hand written menu cards (Y/N) _____
 Platters will be cleaned (Y/N) _____ (a \$3 per item charge will apply to dirty). Napkins (Y/N) _____

ORDER DEADLINE IS 12NOON, 2 BUSINESS DAYS PRIOR, UNLESS FULLY BOOKED (REFER WEBSITE).