

CANAPÈS

mini lamb burger shooting sprouts sticky beetroot
thomas keller's' salmon tartare cornet red onion crème fraiche
seared scallop truffled creme sauce pipette (gf)
tempura tarikihi confit sweet potato served in a cone (gf)
hot braised mushroom tartlet fresh salsa verde (v)
petite fillet mignon (beef fillet) wrapped in pancetta green basil mayo (gf)
sumac seared lamb fillet parmesan polenta round (gf)
balsamic onion soft herb and goats cheese mini tart (v)
lamb harissa & almond mini sausage roll
sashimi tuna ceviche light soy sesame & lemon on baby lettuce cup (gf)
tiger prawn silky carrot sauce spooned (gf)
skewered chicken schnitzel lime mayonnaise
hot smoked salmon & apple rice paper lime & dill (gf)
peking duck shitake mushroom hoisin rolled omelette
roast baby potato herb whipped mascarpone (gf, v)
cocktail size meat pie braised topside beef
coconut chicken salad crisp wonton cups
baked baby potato with sour cream and ocean trout caviar (gf) (v)
saffron crepe roulade, french chevre, caramel crunch (v)
crab and avocado tartlets with salmon pearls
battered snapper goujons, sauce gribiche
salmon rillete saffron skordalia toast
moroccan lamb rack cutlets sumac yoghurt (gf) (POA)
prosciutto wrapped melon (gf)
zucchini & sweet potato frittata, corn relish, fried parsley (gf) (v)
white bean puree, tahini, dried truss tomato, parmesan flan (v)
beef fillet tartare spooned with red pepper essence
goats cheese, roasted capiscum and cucumber cylinder

(gf) Gluten Free (v) Vegetarian

A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.

AUCKLANDPRIVATECHEF

CATERING AND EVENTS

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