PREMIUM CANAPÉS

Kerr & Ladbrook
CATERING BY DESIGN

$6.50 + GST per person, per selection

Beef

Calabrese beef tartar crostini, horseradish cream, béarnaise & rocket cress (NF, H)

Beef bresaola, spiced ricotta, balsamic, artisan crostini & watercress (NF, H)

Sesame-crusted beef skewers, soy honey glaze & scallions (GF, DF, NF, H)

Beef croquette, jalapeño aioli, pickled onion & microgreens (GF, DF, NF, H)

Duck & Chicken

Hoisin duck crepes, cucumber, yuzu plum gel & microgreens (NF, H)

Tuscan chicken mousse, toasted baguette, apricot & capsicum chutney (NF, H)

Hickory smoked BBQ chicken skewers, pickled cucumber & spring onion (GF, DF, NF, H)

K&L fried chicken, gochu honey sauce, sesame & scallions (GF, DF, NF, H)

Pork

Pulled pork croquette, apple gel, Pommery mustard & micro herbs (GF, DF, NF)

Prosciutto bruschetta, spiced ricotta, olive crumbs, feijoa relish & basil (NF)

Hand-folded pork wonton, sweet chilli mayo & spring onion (DF, NF)

Honey piri-piri pork belly bite, pineapple criolla & garlic chives (GF, DF, NF)

Lamb

Peruvian roasted lamb tartlet, whipped goat cheese, honey & pickled chilli (NF, H)

Harissa lamb kofta skewers, zesty sumac yoghurt, pomegranate & mint (GF, NF, H)

Pulled lamb rillette, Dijon mustard, pickled onion, mini cups & microgreens (NF, H)

Lamb and pea curry puff, sweet chilli lime sauce & coriander cress (DF, NF, H)

Seafood

Soy-cured tuna, sesame, crispy rice, avocado cream, dashi mayo & pink ginger (GF, DF, NF, H)

Grilled prawns, pink sauce, squid ink tartlet, toasted sesame & green onion (DF, NF, H)

Nobashi tempura prawns dragon roll sushi, cucumber, avocado & spicy mayo (GF, DF, NF)

Smoked salmon bellini, zesty crème fraiche, crunchy capers & dill cress (NF, H)

PLATTER MENU

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Served as shared table centre platters or displayed on a side table

Ploughman's platter | *$22.50 + GST per person*

Aged cumin cheddar, blue cheese, smoked chicken, sliced ham, pepperoni, gherkins, balsamic onion, fresh grapes, piccalilli, apricot relish & fresh baguette

Middle eastern mezze platter | *$23.00 + GST per person*

Marinated feta, goat cheese, olives, cucumber, radish, cherry tomato, minted labneh, tabouleh, grilled eggplant, baba ghanoush, beetroot hummus, falafel stick & toasted pita bread

Italian antipasto | *$25.50 + GST per person*

Parma ham, salami Milano, shaved ham, mozzarella, pecorino, marinated Sicilian olives, pepper dew, cherry tomato, preserved artichoke, sundried tomato olive chutney, basil pesto & ciabatta.

Local cheese platter | *$25.50 + GST per person*

Kikorangi blue cheese, Aorangi brie, Kapiti aged cheddar, quince, dried apricot, nuts, local honey, fresh grapes, cheese crackers, rice crackers & toasted baguette

Seafood platter | *$29.00 + GST per person*

Cold smoked salmon, smoked kahawai, pickled mussels, cocktail prawns, cream cheese, pickled onion, capers, rocket lettuce, seed crackers, mini bagels & aged balsamic

SUPPER

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CATERING BY DESIGN

$9.50 + GST per person, per selection

Pulled pork slider, cheese, slaw, pickled chilli & coriander (NF)

Angus beef slider, smoked cheddar, pickled gherkin & onion relish (NF, H)

Lamb pita, hummus, pickle onion, lettuce & mint yoghurt (NF, H)

Sticky pork belly bao, kewpie mayo, pickled chilli, & spring onion (NF)

Soy glazed beef brisket bao, kiwi slaw, spring onion & BBQ sauce (NF, H)

Crispy chicken bao, kimchi relish, slaw & coriander (NF, H)

Mini kransky hot dog, macerated onion, mustard, brown sauce & cheese (NF)

Adobo beef taco, lettuce, cheese & tomatillo relish (NF, H)

Chicken fajita taco, iceberg, cheese, pickle & coriander (NF, H)

Battered fish taco, iceberg, jalapeño & tartare sauce (NF, H)

Steamed chicken & chives dumplings, sweet chilli garlic sauce (NF, H)

Roast pumpkin & goat cheese arancini, zesty mayo (NF, V, H)

Crispy falafel pita, hummus, pickle onion. lettuce & mint yoghurt (NF, V, H)