



# **Collective**

**canapé and cocktail**

**events menu**

**winter 2019**

# Collective

## canapé and cocktail events menu

### canapés - \$4.00 per item

#### meat

- pan-fried waipawa pork dumplings, mum sauce
- lake taupo lamb shoulder bonbon with minted yoghurt dip (gf, cold)
- salted duck spring roll, stone fruit chutney
- spicy vietnamese chicken salad wrapped in rice paper (gf, cold)
- slow cooked beef cheek and apple terrine with sauce gribiche (gf, cold)
- mini high country venison pie with cherry relish

#### fish

- fijian kokoda of hawkes bay snapper with coconut crisps (df, cold)
- kingfish sashimi with wakame seaweed (cold)
- steamed prawn and mushroom dumpling with tonkatsu sauce (df)
- beetroot cured salmon with smashed avocado and crisp sourdough (cold)
- coromandel scallops with warm lobster cream (gf)
- diamond clam fritter sandwiched between buckwheat blinis

#### pasture and vegetarian

- geraldine goats cheese coated in pink peppercorns and popping candy (v, gf, cold)
- smoked eggplant on an oatmeal biscuit with pickled winter vegetables (v, cold)
- warm sweetcorn chowder with truffle (v)
- thai vegetable and tofu marinated in gluten-free soy wrapped in rice paper (vg, gf, cold)
- courgette and kumara fritter with beetroot relish (v)
- red bean, coriander, chilli empanada (v)

#### sweet

- plum pannacotta with honeycomb (gf)
- granny smith apple brûlée (gf)
- selection of homemade macaron de paris
- gluten-free lemon cake with candied orange
- salted caramel and chocolate tartlet

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan

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### finger food/supper

#### cool – two bites or more – \$5.00 per item

- purple potato wafer and mount talbot goats cheese soufflé (v)
- smoked duck breast with cherry relish (gf)
- gisborne tarakihi ceviche with lime and chilli (gf, df)
- mille-feuille of akaroa salmon tartar, crispy kale and lemon caviar
- roast pepper and goats cheese wrap with baby spinach (v)

#### warm – two bites or more – \$5.00 per item

- slow cooked beef cheek cigar, homemade tomato relish
- baby squid filled with panzanella served in a panini neri
- spinach and ricotta ravioli with shaved pecorino (v)
- mini butter chicken roti with coriander and mint labneh
- market fish tortilla with minted mushy peas
- smoked lamb shoulder and pickled red cabbage (df)
- bao buns with pulled pork and kimchi

#### walk and fork – \$8.00 per item

- beef cheek and apple croquette with smoked tomato mayo
- wild mushroom risotto with winter truffle and roasted hazelnuts (v)
- horopito rubbed lamb ribs with cannellini bean puree and shaved cauliflower (gf)
- crispy silken tofu, soy bok choy with honey and ginger dip (v, gf, df)
- mini harmony pork pasties with minted yoghurt
- smoked beef skewers with smoked aubergine and chorizo oil (gf, df)
- line caught fish and chips with aioli and sea salt (df)

#### sliders/roti – \$6.00 per item

- big glory bay salmon fritter with lemon, and green tomato chutney
- gulf snapper slider with watercress pesto, baby spinach and karengo mayo
- toasted rubeen with pastrami, sauerkraut, swiss cheese, pickled vegetables and wholegrain mustard
- mini cheeseburger, beetroot, onion marmalade and garlic mayonnaise
- lamb rogan josh roti with minted yoghurt, chilli, spring onion and ginger
- spiced pulled sticky pork roti with malay slaw
- chickpea masala roti with a tomato and basil dressing (v)

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### **pizza - \$15.00 per 12 inch**

- prosciutto, roasted sweet potato, thyme and spiced manuka honey
- akaroa hot smoked salmon, capers and spanish onion
- calzone of buffalo mozzarella with chicken and spiced buffalo sauce
- italian sausage, rocket and shaved parmesan
- 4 season cheese: kikorangi blue, creamy brie, mozzarella and smoked cheddar (v)

*gluten free bases available - can be served as a live station, pizza oven, build your own or passed around*

### **four square - pie warmer - \$5.00 each**

- steak 'n' aged cheddar cheese mini gourmet pie
- braised lamb leg and kumara pie
- slow roasted smoked pork shoulder and apple pie
- butter chicken gourmet pie
- coconut cardamom curry with kohlrabi and leek pie (v)

for all queries please email

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all prices exclude GST

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