

Kerr & Ladbroke Catering, 2021-2022

Canape Menu

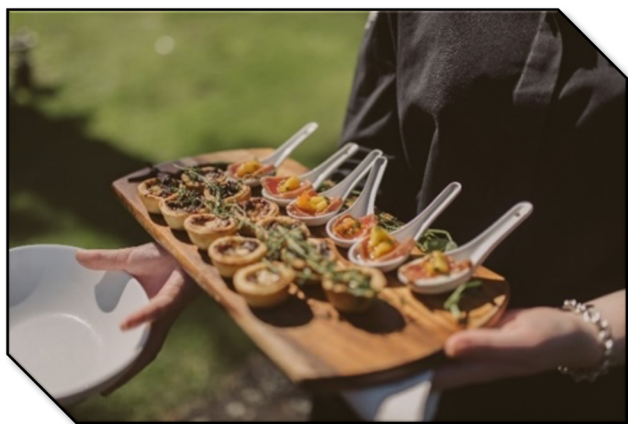
\$5 +gst per person, per item

Mini reuben sandwich, rye, pastrami, pickles, mustard

Rare beef, potato rosti, beetroot, horseradish (gf,df)

Shepard's pie vol au vent

Moroccan lamb kofta, harissa and citrus labneh (gf)



Korean sesame kogi fried chicken (gf)

Yellow curry chicken filo tartlet (df)

Pork belly skewer, palm sugar chilli caramel and cashew (gf, df)

Pork, prawn and chive dumpling, sesame ginger dipping sauce (df)

Ika mata- island style raw fish (gf,df)

Smoked kahawai croquette, black garlic aioli

Potato herb rosti with heirloom tomato & chimichurri (gf, vegan)

French chevre, walnut and quince filo, poppy seed (v)

\$6.5 +gst per person, per item

Cold smoked beef fillet on crispy tendon, wakame, chive, caviar (gf,df)

Angus beef slider, swiss cheese, McClure pickle, special sauce

Parmesan crusted veal loin, kimchee ketchup, kewpie mayo

Venison and blue cheese sausage roll, quince ketchup

Lamb loin peanut skewer, lemongrass nam jim (gf,df)

Spiced duck and hoisin spring roll, plum sauce (df)

Pecan smoked duck breast, halloumi, peppadew skewer (gf)

Prosciutto and brie bruschetta, red pepper jelly

Chicharron, shrimp skagen, dill (gf)

Hibiscus cured king salmon, brioche, tomato gel, crème fraiche, keta

Tuna poke, kimchee, NZ wakame, cucumber, rice paper (gf,df)

Blue swimmer crab and sweetcorn empanada, curry mayo, coriander

Smoked salmon cornetto, salmon caviar (nf,h)

Tomato arancini with buffalo mozzarella, sweet basil aioli (gf)

Wild mushroom and truffle parfait, caramelised onion, waffle cone

Leek ash polenta, vegan cream cheese, beetroot relish (vegan,gf)

Kerr & Ladbroke
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*Terms and Conditions apply to all menu packages

Cheese Platters

\$6.50+gst per person served as shared table centre platters

or \$5+gst per person displayed on side table

NZ Aged brie, cumin seed gouda, creamy blue, selection of nuts

Quince paste, cheeseboard crackers, rice crackers (gf) & grapes



Antipasto Platters

\$11.50+gst per person served as shared table centre platters

or \$9.50+gst per person displayed on side table

A selection of shaved ham, pepperoni salami, smoked chicken breast, with marinated olives, garlic hummus, grapes, basil pesto & Danish blue, Aged Brie and cumin seed gouda & quince jelly all accompanied with baskets of a selection of cheese and rice crackers (gf) & loaves of fresh cut bread



Supper

\$5.50+gst per item per person

Steak and cheesy potato mini pies

Moroccan Lamb & vegetable harissa tarts

Margarita naan pizza w basil, mozzarella, napoli sauce (v)

Chicken and bacon sausage rolls

Tomato arancini w buffalo mozzarella, sweet basil aioli (gf)

Traditional Bacon & egg slice

Walk n Fork, Grazing Tables, Banquet Style Menus...

Above are only a sample of our wide range of packages and menu options. Our experienced function coordinators and executive chefs are most happy to spend time to design, with your thoughts in mind, a menu to suit your budget & timeline, be it a plated menu, delicious buffet, or a menu designed just for you. Sample menus are examples of recently enjoyed catering – all able to be personalised to suit your culture, theme or event style.

Contact our team today –

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