

CANAPÉS MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus **OR** design your own from the selection below.
STEP TWO: Fill out the order form and return it to your event manager - remember to include beverages.

V = Vegetarian GF = Gluten free DF = Dairy free

RECOMMENDED MENUS

All items are tray served

CANAPÉ MENU 1

- Prawn kimchi spring roll, chilli lime sour sauce
- Smoked lamb loin taco, tomatillo salsa verde, pine nuts
- Cheese log, oven baked cracker (V)

CANAPÉ MENU 2

- Malaysian chicken roti roll, pickled cucumber
- Crispy pork belly, chilli caramel (GF)
- Ham and Emmental croquette, romesco
- Mushroom palmier, black garlic, chives (V)

CANAPÉ MENU 3

- Smoked lamb loin taco, tomatillo salsa verde, pine nuts
- Crispy duck wonton, orange and basil pesto
- Chicken liver parfait tartlet, raspberry horopito jam
- Beetroot arancini, goats' cheese (V)
- Salmon ceviche, cassava, jalapeno (GF)

DESIGN YOUR OWN MENU

We recommend a minimum of three items for the first 45 minutes of service and an additional food item per 15 minutes thereafter

INDIVIDUAL SELECTIONS

- Prawn kimchi spring roll, chilli lime sour sauce
- Beef tartare, pastry, horseradish cream, pickled walnut
- Malaysian chicken roti roll, pickled cucumber
- Crispy pork belly, chilli caramel (GF)
- Ham and Emmental croquette, romesco
- Crispy duck wonton, orange and basil pesto
- Smoked lamb loin taco, tomatillo salsa verde, pine nuts
- Chicken liver parfait tartlet, raspberry horopito jam
- Seared tuna, furikake rice cracker, shoyu gel, wasabi (GF)
- Mushroom palmier, black garlic, chives (V)
- Cheese log, savoury baked cracker (V)
- Salmon ceviche, cassava, jalapeno (GF)
- Fried kumara gnocchi, onion jam, Over the Moon blue cheese (V)
- Beetroot arancini, goats' cheese (V)

LIVE SWEDLINGHAUS CHARCUTERIE STATION

- Live slicer action, prosciutto or serrano ham with a selection of pickles and breads
- (To be ordered in conjunction with at least three other canapé items)

Menu content is subject to change due to market or seasonal availability.

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

CATERING REQUIREMENTS

RECOMMENDED MENUS

CANAPÉ MENU 1



CANAPÉ MENU 2



CANAPÉ MENU 3



DESIGN YOUR OWN MENU

INDIVIDUAL SELECTIONS

- Prawn kimchi spring roll, chilli lime sour sauce
- Beef tartare, pastry, horseradish cream, pickled walnut
- Malaysian chicken roti roll, pickled cucumber
- Crispy pork belly, chilli caramel (GF)
- Ham and Emmental croquette, romesco
- Crispy duck wonton, orange and basil pesto
- Smoked lamb loin taco, tomatillo salsa verde, pine nuts
- Chicken liver parfait tartlet, raspberry horopito jam
- Seared tuna, furikake rice cracker, shoyu gel, wasabi (GF)
- Mushroom palmier, black garlic, chives (V)
- Cheese log, savoury baked cracker (V)
- Salmon ceviche, cassava, jalapeno (GF)
- Fried kumara gnocchi, onion jam, Over the Moon blue cheese (V)
- Beetroot arancini, goats' cheese (V)

LIVE SWEDLINGHAUS CHARCUTERIE STATION

- Live slicer action, prosciutto or serrano ham with a selection of pickles and breads

(To be ordered in conjunction with at least three other canapé items)

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

V = Vegetarian GF = Gluten free
DF = Dairy free VEGAN = Vegan

MONTANA
FOOD AND EVENTS

Menu content is subject to change due to market or seasonal availability.