

A large, faint, light-colored starburst or sunburst graphic serves as a background for the central text.

# *Catering Menus*



# Canapés

Canapés are served on trays and either placed on a table to help yourself, or we can circulate them around the room for your guests to enjoy.



**Choose from the cold, warm & sweet options below**

**5 choices- \$11.50pp**

**7 choices \$15.00pp**

**9 choices \$ \$18.00pp**

## **Cold Canapes**

- Smoked Salmon, Blini, Avocado & Crème Fraiche Mousse, Caviar
- Buffalo Mozzarella, Tomato, Basil, Crostini **V**
- Spicy Chorizo, Brie, Pickled Onion **GF**
- Duck Liver Parfait, Sour Dough, Cornichon, Tamarind Chutney
- Rare Seared Beef Fillet, Enoki, Ponzu Sauce **GF**
- Saffron Snapper Ceviche, Pickled Cucumber **GF**
- Marinated Goats Feta, Baby Beetroot, Caramelised Onions **V**
- Teriyaki Chicken Sushi Roll **GF**
- Salted Cucumber, Ricotta, Salsa **V GF**
- Pork Terrine, Beetroot Chutney, Gherkin **GF**
- Sesame Crusted Yellow Fin Tuna, Smoky Mascarpone **GF**

### Warm Canapes

Seared Scallops, Red Chilli Nahm Jim GF  
Shaking Beef, Lettuce Cups GF  
Chicken & Lemongrass Dumplings GF  
Coconut & Chili Tiger Prawns GF  
Pork, Ginger & Kaffir Lime Balls GF  
Shredded NZ Lamb Wontons, Miso Aioli  
Shitake Mushroom Arancini V  
Pearl Barley & Duck Risotto Spoons  
Chinese Braised Beef, Peanuts, Tart Cases

### Sweet Canapés

Lemon, Passionfruit & Italian Meringue Tartlets  
Chocolate & Raspberry Tartlets  
Ginger Spiced Cacao Truffles GF  
Caramel Mousse Cups GF  
Macaroons GF  
Mini Profiteroles

### Clevedon Coast Oysters

**\$45.00 doz.**

Natural GF  
Natural with Pickled Melon Granita GF  
Kilpatrick GF  
Cherry Tomato & Chilli Salsa GF  
Tempura with Béarnaise

### Crayfish Canapes

**\$3.50 ea.**

Crayfish Tartlets, Caviar  
Crayfish & Pearl Barley Risotto  
Crayfish Tortellini, Passion Fruit Beurre Blanc

## Platters

*Serves 10-15 people*

**Grazing/Antipasto** – Selection of cold meats, cheeses, pate, olives, sundried tomatoes  
seasonal fruit, crackers **\$125.00**

**Cheese Board**- Selection of artisan cheese, chutney, sour dough bread & crackers **\$125.00**

**Steam Buns** – Braised Pork Belly, spring onion, crispy shallot buns **\$125.00**

**Sushi** – Selection of yakisoba grilled chicken, fresh king salmon, & vegetarian. Served with  
miso mayonnaise & soy dipping sauce **\$115.00**

**Thai Beef Skewers** – Served with a tangy dipping sauce **\$120.00**

**Home Made Dumplings & Wontons** – Served with miso mayonnaise and soy dipping sauce  
**\$120.00**

**Deep Fried Mixed** – Classic spring rolls, samosas, chicken nuggets, mini hotdogs, fries  
**\$110.00**

**Deep Fried Seafood** – Fish bites, scallops, calamari rings, crumbed prawn, fries **\$120.00**

**Vegetable Sticks with Home-made Hummus** – Served with pita breads **\$110.00**

**Home-made Sausage Rolls** – Served with tomato sauce **\$110.00**

**Fries** – Served with tomato sauce **\$85.00**

## Fork & Walk Menu

\$12.50 ea.

**For a more casual approach, fork & walk menus are a great idea. Small entrée size dishes packed with flavour & easy to eat. Great way to mingle with your guests!**



Gyoza- Japanese Dumplings

Tuna Tataki, Cherry Tomato & Shallot Salad, Ponzu

Citrus Cured Salmon, Beetroot, Rocket, Feta

Coconut Chicken Salad, Fresh Herbs, Lime

Grilled Nectarine, Prosciutto, Mozzarella, Fig Dressing

Thai Beef Salad, Peanut Nahm Jim

Sous Vide Chicken Breast, Pineapple, Prawn, Thai Curry Sauce

Pork, Ricotta & Sage Meatballs, Rich Tomato Sauce, Cheddar

Glazed Beef Cheek, Smoky Mash, Sweetcorn

Steamed Hapuka, Cauliflower Puree, Tomato Compote, Passion Fruit Sauce

Horopito Rubbed Beef Fillet, Duck Fat Potatoes, Beans, Smoky Aioli

Miso Glazed Salmon, Butternut, Sam Choy, Béarnaise

# Buffet Menu

Buffets can be served traditionally in chaffing dishes where everyone helps themselves, or family style for a sharing approach.



## Entrees/Soups

\$12.50 pp

**Choose up to 3 entrée items...**

Home-Made Breads & Spreads  
Coconut-Marinaded Fish with Mango  
Chinese Pork & Ginger Dim Sims  
Beef or Tuna Tataki with Ponzu Sauce  
Fig, Mozzarella, & Balsamic  
Chicken Coconut Salad  
Thai Beef Salad

## Soups

Curried Butternut Pumpkin  
Chicken & Prawn Tom Yum  
Celeriac & Artichoke  
Udon Noodle Miso



## **Mains**

**\$40.00 pp**

### **Choose up to Three Main Items...**

Thai Green Curry of Monkfish & Prawn  
Chinese-Braised Beef Cheek  
Thai Red Curry of Chicken & Pineapple  
Sichuan Duck with Mandarin Pancakes  
Red-Braised Pork Belly  
Moroccan Lamb Tagine  
Crispy-Skinned Salmon with Sweet Fish Sauce  
Stir-Fried Soy Chicken  
Chilli & Coriander Aubergine  
Sesame Spiced Tofu

### **Add a starch component**

Choose Two...

Gourmet Minted Potatoes  
Steamed Jasmine Rice  
Creamy Potato & Thyme Gratin  
Gingered Kumara Mash

### **Throw in a salad**

Choose Two...

Vietnamese with Fresh Coconut  
Green Papaya & Peanut  
Traditional Caesar  
Fresh Asian Slaw  
Orzo, Spring Onion, Capsicum & Cashew  
Summer Vegetable

## ...and vege

Choose Two...

Hoisin & Ginger Bok Choy  
Black Bean Stir-Fry  
Brussel Sprouts & Bacon  
Green Beans & Toasted Almonds  
Roast Sweetcorn with Smoky Butter  
Braised Red Cabbage with Red Wine

## Desserts

**\$12.50 per head**

Choose two

Classic Tiramisu  
Bitter Chocolate Tart  
Banoffee Pie  
Traditional Pavlova  
Lemon Tart, Italian Meringue  
Sticky Toffee Pudding, Coconut Caramel  
Seasonal Fruit Salad  
Vanilla Bean Ice Cream, Poached Fruit, Coulis





## Roast/Carvery Buffet

**\$29.50 pp**

**Choose Two Meats...**

Honey & Orange-Glazed Ham  
Moroccan-Spiced Chicken  
Moroccan Spiced Lamb Shoulder  
Sage Roasted Pork Shoulder with Crackling

**All Roast/Carvery Buffets are served with the following....**

Smoked Paprika-Roasted Gourmet Potatoes  
Thyme Roasted Pumpkin & Kumara  
Ginger Glazed Carrots  
Steamed Vegetables with Hollandaise Sauce  
Appropriate Stuffing & Gravies.... **Yum!!**

**You can also choose entrees and desserts from above menus.**

**Ham & Roll Special!** Min. 50 people

Traditional Baked Ham with Bread Rolls and House Made Coleslaw - **\$15pp!**



## Gourmet BBQ



Our Gourmet BBQ is fantastic for a more casual approach to your event.  
Served Buffet Style.

**\$35.00pp**

### Protein Dishes

Choose 3 protein dishes and 4 sides/salads. Served with appropriate  
condiments & artisan bread

### Choose 3

Harissa Spiced Chicken Thigh

Roast Beef Porterhouse with Rosemary, Garlic & Mustard

Citrus Marinated Salmon

Assorted Gourmet Sausages

Moroccan Spiced Lamb Shoulder

Chinese Pork Steaks

Garlic, Ginger & Lemongrass Prawn Cutlets

Hoisin Lamb Ribs

Smoky BBQ Chicken Drumsticks

Five Spiced Monkfish

BBQ Pork Belly Slices

NZ Mussel Fritters  
BBQ-Glazed Pork Spare Ribs  
Black Bean Beef Stir-Fry  
Grilled Egg Plant, Halloumi (V)  
Moroccan Spiced Tofu (V)

## Salads

### Choose 2

Red Potato Salad, Green Beans, Feta  
Vietnamese-Style Salad, Spring Onion, Chilli, Peanuts, Lime  
Orzo Salad, Black Beans, Peppers, Coriander, Pesto  
Coconut Salad, Mango, Sprouts, Mint, Lime  
Mediterranean Salad, Tomato, Cucumber, Olive, Red Onion, Vinaigrette  
Summer Green Salad, Palm Sugar Vinaigrette  
Cherry Tomato Salad, Mozzarella, Fresh Basil, Red Wine Vinaigrette

## Sides

### Choose 2

Nasi Goreng(Fried Rice)  
Cajun Roasted Potatoes  
Baked Kumara, Sour Cream, Sweet Chilli  
Sesame Noodles, Spring Onion, Peanuts  
Grilled Asparagus, Shaved Parmesan  
Portobello Mushroom, Brie, Sundried Tomato Pesto  
Roasted Sweetcorn  
Marinated BBQ Onions  
Pesto Crusted Tomatoes

## Desserts

**Go on, throw in a dessert for your guests!**

**Choose Two. \$12.50pp**

Traditional Tiramisu, Chocolate Shavings

Summer Berry Panna Cotta, Hokey Pokey

Bitter Chocolate Mousse, Sponge, Sesame

Lemon Curd, Meringue, Biscuit, Sorbet

Summer Trifle, Custard, Jelly

Gourmet Ice Cream Cone



## Tea/Coffee Station

Tea/Coffee \$2.50pp

Orange Juice \$2.50pp

## Other Information

All Pricing Excl. GST

Discounts for MCC Members may apply!

Wait Staff (if needed) - \$25.00 per hour (min. 4 hours)

20% Deposit required upon booking confirmation

All plates, cutlery, platters are provided by us. If you need any further equipment/tableware/glassware etc. we can hire these for you.

Please contact us to discuss your event in further detail!

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