



C A T E R I N G

Canape Menu

Minimum order 5 canapes, 25 of each

At Spoonful we create seasonal bespoke menus to suit the best ingredients available at the time. Below is a list of some of our most popular menu items. Pick your favorite canapes or give us a theme and we will design some special canapes to create the perfect event for you.

gf = gluten free

df = dairy free

v = vegetarian

vg = vegan,

chef = requires chef onsite

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- Tortilla cup with jackfruit mole & Jalapeño jam (*vg*)
- Bruschetta of olive tapenade and thinly shaved prosciutto
- Miso-glazed grilled eggplant on sweet potato (*vg*)
- Tarragon, portobello mushroom & baby spinach pie (*v*)
- Goat's cheese, caramelized onion & fire roasted capsicum cup (*v*)
- Argentinian beef empanadas with Tomatillo salsa Verde
- Bruschetta of sauté mushrooms and thyme with porcini powder (*v*)
- Ratatouille tart with a herb & parmesan crumble
- Spanish tortilla with black bean, coriander & smokey paprika potato (*gf, v*)
- Linkwater welsh rarebit on toasted olive bread (*v*)
- Spiced sweet potato cakes topped with kachumber salad (*vg*)
- Portobello mushroom, leek & gruyere cheese tart (*v*)
- Tamarind, honey prawn skewer (*gf, df*)
- Spicy vegetable samosa with Indian pickle (*vg*)
- Homemade lavosh cup with vanilla Pears & Whipped Blue Cheese Mousse (*v*)
- Suppli of sundried tomato, basil & mozzarella (*v*)



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CATERING

\$4.00

- Homemade lavosh cup with vanilla Pears & Whipped Blue Cheese Mousse (v)
- Crispy panko pork belly with apple sauce
- Pigs in blankets with prune chutney
- Asparagus, aged cheddar & onion tart - seasonal (v)
- Salmon Wellington with Dijon mustard & dill
- Tortilla cup filled with spicy refried beans, crumbed portobello mushroom, salsa and candied cashew (vg)
- Lavosh cup, bocconcini, tomato, basil & pine nut pesto (v)
- Ham hock terrine on olive bread, sauce gremolata
- King Prawn wrapped in Spanish chorizo
- Red onion tart tatin with grilled goat's cheese (v)
- Pulled pork croquettes with a date & star anise chutney
- Bruschetta of homemade vodka salmon gravadlax with pickled vegetables
- Skagen toast - King prawns with sour cream & dill on toasted brioche & pickled radish
- Caprese skewer of buffalo mozzarella, basil, tomato with an olive tapenade (v)
- Mini Yorkshire pudding, Smoked salmon & horseradish crème fraiche

\$4.50

- Maple-glazed hot smoked salmon & dill profiterole
- Brined duck breast on a leek and gruyere tart
- Mini lamb & halloumi cheeseburgers in brioche bun
- Tiger prawn confit on dill custard tart (chef)
- Snapper ceviche with freeze dried mandarin (chef)
- Venison burger with pickled beetroot in homemade brioche bun
- Oysters in half shell with lemon gel (chef)
- Steak & bearnaise profiterole with micro cress (chef)
- Smoked venison rosti, beetroot chutney, rocket leaves & parmesan
- Scallop & fennel Tart Tatin
- Wagyu cheeseburger in handcrafted brioche bun



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- Crumbed terakihi with lemon gel (*chef*)
- Prawn, avocado & tomato salsa choux buns

Dessert Canapes

- Flourless chocolate truffle (*gf*) - \$3
- Goji berry bliss ball with edible gold (*vg*) - \$3
- Caramelised apple & frangipane tart - \$4

Tapas & Pinxtos (from \$8.00)

This is the perfect food to entertain your guests over a glass of wine. Let our team into your kitchen and we will serve up these delicious treats.

- Pork belly with apple sauce, black pudding & cashew crumble
- BBQ smoked striploin on patatas bravas with salsa verde
- Slow cooked pork belly with sweet & sour sherry vinegar sauce on toasted sourdough bread
- Baja Fish taco with salsa fresco
- Salt cod tortilla with fire roasted peppers, saffron mayonnaise on toasted sourdough

