

# TAKAHE SIGNATURE CANAPÉS

## CANAPÉS

Our canapés are a tasty treat, with a focus on Kiwi and European style flavour & presentation. They are perfect to enjoy alongside any drinks you may wish to offer to your guests and help to keep hunger at bay before dinner or with a larger selection option enough for a intimate cocktail reception.

**Canapés – \$5\* per item per person | Minimum Order of 36 per Canapé**

We would recommend:

2-4 Canapés per guest

3-6 Canapés per guest: eg. Evening Cocktail Reception (Guests have already dined at home).

5-8 Canapés per guest: eg. Dedicated Cocktail Reception (a wider range of choice to tempt everyone).

### White & Red Meat

- Mini Beef and Feta Cheese Sliders & Relish (DF)
- Beef Carpaccio With Rocket And Parmesan, On Crispbread (GF)
- Venison Tataki With Ponzu And Pickled Dikon
- Dinky Yorkshire Puddings With Rare Roast Beef
- Canterbury's Finest Pork & Fennel Sausage Roasted In Manuka Honey And Wholegrain Mustard
- Chicken skewer With A Marinade Of Soy, Ginger And Garlic, Served With A Satay Sauce
- Chicken Liver Parfait With Melba Toast (GF)
- Duck Bao Pancakes With Hoi Sin Sauce, Kewpie And Fried Shallots
- Beef And Horseradish Bruschetta
- Lamb Meatballs With A Cucumber And Mint Yogurt(df)
- Lamb skewer With A Cucumber And Mint Yogurt Dip
- Honey Soy Venison Skewers
- Slow Confit Pork Belly With A Miso Glaze And Sesame
- Bite Size Chicken Pizza
- Bite Size Salami Pizza

### Fish

- Coconut & Lime Ceviche With Chilli And Freshherbs.(gf)
- Salmon Tartar With Avocado, Chilli, Cucumber And A Herb Emulation
- Battered Fish Bites
- Smoked Crudo On Squid Ink Tapioca Crisps With Rocket Emulation And Lemon Pearls
- Pan Fried Fish of the Day With A Pea Puree
- Smoked Salmon With A Chive Pancake
- Beetroot Salmon Blinis With Sour Cream & Chives
- Thai Fishcakes With A Soy Sauce
- Tiger Prawn\* With Tomato Salsa \*Limited Supply

### Vegetarian

- Toasted Bread With Sun Dried Tomato, Caramelized Red Onion, Mozzarella & Pesto
- Smoked Aubergine On A Toasted Flat-Bread With Pine Nuts And Basil
- Pea And Mint Risotto Pattie With A Lemon Crème Fraiche
- Parmesan Shortbread Thins With Goat's Cheese And Oven Dried Cherry Tomatoes
- Mushroom Tartlet With Whipped Goats Cheese And Truffle Oil
- Roast Vegetable Fritata (Gf)
- Falafel Meatballs With Dipping Sauce (Vegan, Gf)
- Pickled Beetroot On A Sesame Cracker Beetroot Puree And Labneh.
- Smashed Edamame Beans On Toasted Sourdough With Whipped Goats Cheese And Mizuno Herb.
- Traditional Vegetarian Bruschetta
- Bite Size Cheese Pizza

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# YOUR DETAILS



**Name**

**Contact Details**

**Email**

**Tel:**

**Date & Time of Function**

**Number of Guests**

**Area Required**

**Function Type**

**Selection attached.**

**Buffet & Platters**

Attached Selected Menu

**Takahe Catering**

Attached Selected Menu

**Extra Information such as dietary requirements.**

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