



EPICURE Cocktail Menu Autumn/Winter 2016

A Unique Philosophy For the Good Life



EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce. it's a food philosophy that we feel very strongly about.

it goes to the heart of the epicurean philosophy - creating happiness through good food, good wine, good friends - in a way that does no harm. this approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

we use free-range poultry and free-range smallgoods wherever possible. all seafood, where possible, is australasian, farmed or wild. our philosophy also extends to local mineral water, and a sustainable utz certified coffee blend.

this approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best. so whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

our chefs combine this ethical approach with their great passion and extensive experience. they draw inspiration from food trends from around the world and bring this to all of their dishes. good food with an ethical approach, not only creates a great event, it's a key ingredient in the good life.

menu key

- (v) vegetarian (may contain egg, dairy products and/or honey)
- (vg) vegan (contains no animal products)
- (gfp) gluten-free product*
- (nfp) nut-free product*

*although this dish is prepared with gluten- or nut-free products, we cannot guarantee that it is 100% gluten- or nut-free, as the dish is prepared in kitchens that also use gluten products and nuts.

special requests

if any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

note

due to the seasonal nature of this menu, some items may not always be available. although we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

gst

all prices quoted in this menu are listed excluding gst.

Cocktail Party



duration	items	price per person
1 hour	select 6 canapés - 6 pieces will be served per person	22.5
1.5 hours	select 9 canapés - 9 pieces will be served per person	33.5
2 hours	select 8 canapés & 1 bowl food item	38
3 hours	select 8 canapés, 2 bowl food item & 1 sweet item	53.5

minimum numbers of 20 applicable

cold canapés 4

from the field

pumpkin and pesto mini muffin

mushroom mascarpone (v)

creamy blue crostini

puhoi blue, cream cheese, pear compote (v)

from the sea

smoked salmon choux puff

marlborough salmon, chive sour cream, poppy seed

steamed king prawn

chipotle & lime mayo

from the farm

roast beef & gherkin hash

thin sliced ficele

poached chicken salad

mini paprika scone, romesco

pulled moroccan lamb salad

eggplant puree, artichokes served in mini bamboo boats

hot canapés

4

from the field

hearty tomato soup

grilled cheese sandwich, served in a demitasse cup (v)

broccoli & mozzarella bite

lemon aioli dipping sauce (v)

from the sea

tempura oyster

avocado cream

thai fish cake mini burger

wasabi mayo, spring onion & coriander salsa

from the farm

panko crumbed chicken goujons

garlic powder, chipotle mayo

mini cottage pie

green pea mash

pork & shitake dumpling

chilli, soy dipping sauce

bowl food

10

these items can be served in conjunction with canapés to create a more substantial menu served over a longer period of time. these dishes are served in bowls or on small plates.

roast pumpkin risotto

ev olive oil, shaved parmesan (v) (gfp)

angus beef curry

coconut rice, mild curry sauce, chilli thai basil salad (gfp)

prawn & asian vegetable laksa

asian spices, coconut cream (gfp)

harissa grilled chicken

corn fritter, gnocchi

sweet items

4

mint macaron

ground almonds, chocolate ganache, mint flavour

biscotti

pistachio, almonds, cranberry, perfect with coffee

mini apple pie

cinnamon, raisins, served with whipped cream

food station options

minimum 50 guests

only in conjunction with a cocktail package

prices per person

seafood

served on ice

nz half shell oysters, lemon & lime wedges, shallot & red wine vinaigrette dressing
freshly peeled prawns, classic cocktail sauce, regal smoked salmon, horseradish crème fraiche,
capers & red onion, smoked mussels

25

new zealand regional cheeses

served on a wooden board

new zealand cheeses, fruit paste, dried fruit, assorted nuts, crackers & crostini

12

sweet table

an array of decadent house made sweets & desserts including mint macaron,
biscotti, mini apple pies

10

coffee & tea

utz certified sustainable coffee, tea drop tea selection

4.5

platters

the following platters are recommended for 10 people and are designed to be placed on tables.

vegetarian mezze platter

basil marinated feta, dolmades, olives, eggplant dip, salsa verde, vegetable crudité, ciabatta bread selection (v) 90

bar nibbles platter

pretzel, corn chips, gourmet cheese, olives, hummus, crostini (v) 95

antipasto platter

deli meats, Italian style vegetables & condiments, dip & ciabatta bread * 120

cold seafood platter

smoked malborough salmon, tiger prawns, smoked nz mussels, lemon & capers, horseradish sour cream * 120

new zealand cheese selection

quince paste, dried fruit, crackers * 120

selection of seasonal fruit

sliced seasonal fruit, yoghurt, passionfruit dipping sauce 70

hot food platters

hot savouries

chefs house made sausage roll, petit beef pie, beef meatball skewers, corn nuggets, aioli 95

trio of chicken

satay chicken skewers, cajun chicken wings, mini chicken dim sim, peanut sauce 120

taste of the sea

crumbed mussels, garlic prawn cutlets, tempura battered fish bites, salt & pepper fried squid, aioli, tomato jalapeno chutney 140