AFTER FIVE

Minimum orders and conditions apply. V = Vegetarian, G = Made without Gluten, D = Made without Dairy

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CANAPÉ		rk Croquette, Apple Puree, Mustard Mayo ^D Fried Chicken, Chilli, Soy, Maple ^G	\$6.20 \$6.20	Curate your own beverage		
₽PÉ		ambridge Duck, Sweet Wine Jelly, Roasted Walnuts ^D	\$6.20	 station to go with gour food 		
ŝ		atè, Plum Gel, Crostini	\$6.20	G your food T selection.		
		and Paprika Straws V	\$6.20			
		uliflower Pakoras, Coconut Yoghurt ^{v/g/d} , Basil Mayo, Olive Crumb on Toast ^{v/d}	\$6.20			
		\$6.20				
		lo, Avocado, Fennel, Sesame Seeds ^G	\$6.20	Ret		
		ussel, Tartare Sauce ^{G/D}	\$6.20	The Chef Recommends		
	Smoked S	almon Blini, Creamed Cheese, Dill	\$6.20	nef		
	Teriyaki S	almon Skewers, Miso Mayo, Furikake ^G	\$6.20	inds		
	Raglan Mu	ushroom Arancini, Aioli ^v	\$7.20			
	Beef Tartare, Brioche, Crispy Capers, Egg Emulsion		\$7.20	CANAPÉ SELECTION		
				CHOOSE		
BOWLED	24-hour Beef Cheek, Truffle Mash, Pancetta, Mushroom, Pinot Jus ^G			3 x Canapés for the first 45mins of service, and		
	Slow-cooked Lamb Shoulder, Dhal, Crispy Rice, Minted Yoghurt ^G		\$13.90	an additional item every 15mins		
BITES	Crispy Cambridge Duck Legs, Parmesan Polenta, Braised Red Cabbage			thereafter		
	Pressed Pork Belly, Granny Smith Apples, Calvados Gravy, Crackling ^G			BOWL SELECTION		
	House-smoked Salmon, Fennel, Lemon, Red Onion and Parsley Salsa		\$13.90	CHOOSE		
	Raw Fish, Tomato, Green Onion, Coriander, Parsley, Lemon, Coconut ^{G/D}			3 x bowl flavours for the first 45mins of		
	Cauliflower and Courgette Tandoori, Mint Raita, Makhani Gravy $^{ m v/G}$		\$13.90	service, and an additional item every		
	Fijian Pota	ato, Chickpea and Spinach Curry ^{V/G/D}	\$13.90	15mins thereafter		
UPGRAD	TRAY SERVICE + \$3PP					

(Included for Canapes)

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FINGERFOOD	Mini Hotde Beef Chee Lamb Mea	Cabbage Dumpling, Sweet Chilli Soy ^D og, Kransky, Sauerkraut, McClure's Pickles, Mustard k Croquettes, Mustard Mayo tball Skewer, Mint Soya Glaze ^D Buttermilk-fried Chicken, House-made BBQ Sauce ^G	\$7.20 \$6.20 \$6.20 \$6.20 \$6.20	BEVERAGES Curate your own beverage station to go with your food selection.	
	Beetroot-cured Salmon Crostini, Crème Faîche, Beetroot Pickle Tuna Crudo, Avocado Puree, Toasted Sesame Seeds ^{G/D} Local Sushi; Salmon, Avocado and Chicken Served with Pickled Ginger, Soy, Wasabi ^{G/D}		\$6.20 \$6.20 \$7.20	The Chef Recommends	
	Korean BBQ Haloumi Mini Bun, Kimchi Slaw, Coriander, Mung Beans, Fried Onions ^v Wild Mushroom Arancini, Kawakawa Hollandaise ^v			LIGHT SELECTION	
	Tofu Rice Paper Rolls, Rice Noodles, Chilli Peanut Dressing ^{V/G/D} \$6.20			CHOOSE 3 x Finger Food items	
				FILLING SELECTION CHOOSE 5 x Finger Food items TRAY SERVED CHOOSE 3 x items for the first 45mins of service, and an additional item every 15mins thereafter	
UPGRADES	TRAY SERVICE + \$3PP				

ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum order of 20 guests applies. A maximum order of 100 guests applies to Bowled Bites only.

EVENT DETAILS	
CONTACT DETAILS	FUNCTION INFORMATION
YOUR NAME	FUNCTION ID
COMPANY (IF APPLICABLE)	DATE OF FUNCTION
EMAIL	TIME OF SERVICE
PHONE	VENUE NAME
ADDRESS	NUMBER OF PEOPLE

\\/	are happy to cater for individuals with food related allergies and/or medical conditions.	Ma ar	
also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian			

CLAUDELANDS, GATE 6, BROOKLYN ROAD, HAMILTON 07 839 3459 INFO@MONTANAFOODANDEVENTS.CO.NZ

