

INTRIGUE *Catering*

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Canapes

\$1.20-\$2.00/per item

- Vogelini topped with Smoked Salmon and Avocado salsa, Coriander and Cream Cheese
- Italian Beef Balls with Tomato and basil chutney Dipping Sauce
- Chicken Liver Pate with Bruschetta and Red Onion Jam
- Gourmet Spiced Lamb Rolls baked with Chilli, Lime and Basil in light Seeded Pastry
- Cajun Chicken, capsicum and parmesan rolls
- Mini gourmet clubs sandwiches with selection of fillings
- Crostini topped with Basil and Feta stuffed Cherry Tomatoes
- Bruschetta topped with Roasted pepper, olive and shitake mushrooms
- Savoury parmesan blinis topped with roasted garlic humus, camembert and split olives
- Pancetta and parmesan pastry wheels
- Thai Salmon, cream cheese and coriander rolls

\$2.50-\$3.80/per item

- Mini sweetcorn and Bacon Fritters topped with Avocado salsa
- Bruschetta topped with thai infused cream cheese and hot smoked salmon
- Coconut and lime marinated raw fish served on Asian spoon
- Triangular club of grain and white loaf with champagne ham and gruyere cheese
- Bacon, egg and chive tarts
- Cucumber cups filled with spicy thai rare beef salad
- Poached white fish cakes with Chilli plum sauce
- Savoury baked tart with Smoked tuna and shrimp
- Toasted French ficelle topped with red onion jam, rare beef and fried haloumi
- Vegetarian baked tarts with Moroccan mushroom, zucchini and haloumi
- Spinach and filo triangles with sweet chilli sauce
- Pumpkin and chicken filo cigars with cranberry dipping sauce
- Indian chicken puffs with peanut sauce
- Vegetarian baked tarts with caramelised red onion, baby spinach and kaimai feta
- Thai chicken and toasted sesame sausage rolls
- Beef and Spiced Bean tart
- Coconut Chicken Salad in baked wonton cups
- Thai chicken lollipops or skewered balls with spicy plum dipping sauce
- Chicken and Moroccan mushroom tart
- Bruschetta topped with Roasted duck and Minted capsicum salsa
- Corn Pea and coriander fritters
- Spiced Falafel with Tzatziki dip
- Savoury cheese biscuits served in shot glass with creamy guacamole
- Mushroom ragout tartlets

- Zucchini and Haloumi fritters
- Goats Cheese Fritters with roasted capsicum dipping sauce
- Mini Prawn and coconut cocktail
- Asian Spoons topped with seaweed salad and seared yellow fin tuna
- Oysters with streaky bacon and lemon herb dressing
- Red salmon and chilli mussel cakes with plum sauce
- Selection of gourmet filled finger club sandwiches

\$4-\$4.50/per item

- Seeded cheese wafer baskets filled with streaky bacon and avocado salsa
- Moroccan lamb and pumpkin pies
- Clevedon scallops wrapped in Prosciutto
- Scallop and Prawn mornay in baked bread cases
- Rice Paper wraps filled with spiced chicken and peanuts or rare beef and prawn
- Chinese Toasted sesame pancakes with perking duck
- Rare Beef or Lamb skewers with spiced peanut sauce
- Italian Burgundy Beef Pies

\$5-\$6.50/per item

- Mini Parmesan dough bagels with champagne ham and edam
- Cajun spiced mini burgers with beetroot chutney and garlic roasted humus
- Skewered King prawns marinated in lime, chill, ginger and garlic
- Portobello Mushrooms stuffed with Char-grilled capsicum, Feta and Pinenuts
- Vietnamese Chicken and roasted peanut Salad
- Crab, Prawn and Mango Salad
- Portobello Mushrooms stuffed with Bacon and grilled haloumi
- Mini parmesan dough bagels with roast lamb and avocado
- Singapore noodle salad with rare hoisin beef

Sweets/Desserts (price dependent upon size)....mini, small and medium.

- Mango, Pineapple and Strawberry Salsa with Frangelica and Mint (seasonal)
- Lemon meringue Cheesecakes
- Chocolate coconut truffles with Kahlua cream
- Vanilla Panacotta with Coconut shortbread fingers
- Rhubarb, almond and coconut Slice
- Rich decadent double chocolate mousse
- Mini Chocolate and raspberry cheesecakes
- Raspberry and Almond tart
- White and dark chocolate dipped strawberries (seasonal)
- Seasonal Fruit sticks/kebabs/platters
- Mixed roasted nut tarlets
- Goopy wholemeal caramel slice (with or without berries)
- Lemon curd and raspberry tartlets
- Double chocolate tart
- Lemon and lime tart with vanilla cream
- Sticky date pudding with cream caramel sauce
- Chocolate and Hazelnut brownie
- Raspberry and coconut louise slice
- Selection of assorted mini sweets and fruit sticks