



THE REDWOODS
TREEHOUSE

Cocktail, Fork & Bowl Menu

Option (1) – canapés plus two more substantial choices and dessert

*Your choice of seven canapés, followed by two substantial nibble choices
finished with three petit fours and a selection of New Zealand cheeses*

\$100 + GST per person

Hot Canapés

Mini fillet mignons - with béarnaise sauce

Lamb and rosemary Wellingtons with a mint and apple jelly

Mini cheese burger with tomato relish

Baby scallop and prawn fritters - with lime hollandaise

Spicy coconut and filo wrapped prawn - with spicy nuoc cham dipping sauce

Peppered prawn and corn fritter - with a sweet chilli and coriander sauce

Risotto balls filled with haloumi (v)

Spicy vegetarian pakoras with a mint and coriander yoghurt dipping sauce (v)

(v) Vegetarian

Cold Canapés

Crunchy Thai chicken and peanut cakes with a sweet chilli glaze

Peking duck blini with cucumber, spring onion and hoi sin

Moroccan rubbed lamb on skewer with cucumber ribbon and tzatziki to dip

Rare roast beef on a chive Yorkshire pudding with horseradish cream

Prawns with chilli mojo - (fresh garlic, chilli, parsley and lime sauce)

Potato rosti topped with smoked salmon mousse, smoked salmon and caviar



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Trio of tartlets:

Lamb, crisp eggplant and babaganoush,
Mozzarella, cherry tomato and basil (v)
Fennel and dill tzatziki with scallops

More substantial little food options

Little Noodle boxes or a bamboo boat:

Chilli prawns served in a little noodle box - cold
Chilli prawns with egg noodle salad, Chinese cabbage, red onions & Vietnamese vinegar

Israeli couscous salad with spicy lamb - cold

Fijian chicken curry with rice - hot
Little portion served with wedge of roti

Thai beef noodle salad

Tuna, baby potato and green bean salad with creamy olive dressing

Roasted kumara, pumpkin, beetroot and courgette salad with feta

Cones:

Fish goujon and wedges served in a cone
With our special tartare sauce and lemon wedge

Seafood Fritto Di Mare in a cone
Goujons of fish and spicy prawns served in a cone
with spiced salt and pepper and garlic mayonnaise



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Breads:

Mini bratwurst sausage in a gorgeous homemade bun
with caramelized onions, mustard and tomato chilli sauce

Mini bap with maple glazed ham off the bone served in a paper pocket
with baby cos, Swiss cheese and mustard hollandaise

Homemade mini sesame bun filled with either:
Beef eye fillet, horseradish and greens or Ham off the bone, Swiss cheese and Dijon

Platters – presented on beautiful large wooden boards ready to be passed around

Little sticky pork spare ribs with lime wedges

Baby French Lamb Cutlets with Mint Jelly

Small pies in a bag:

Chicken korma, Beef and Guinness or Spinach and potato

Sweet Things To Follow

Chocolate mousse tartlets with raspberry

Mini meringues towered with whipped cream and studded with seasonal fruit

Little profiteroles filled with crème patisserie and drizzled with white chocolate

Miniature tarts with lemon curd

Decadent raspberry and chocolate brownie, served in bite size pieces, piled high

Shot glasses filled with chocolate mousse, vanilla panna cotta or tiramisu

Selection of New Zealand cheeses with fresh seasonal fruits



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Cocktail, Fork & Bowl Menu

Option (2) – canapés plus buffet and dessert

Your choice of five canapés, followed by two main buffet choices and three vegetable options finished with three petit fours and a selection of New Zealand cheeses

\$100 + GST per person

Hot Canapés

Mini fillet mignons - with béarnaise sauce

Lamb and rosemary Wellingtons with a mint and apple jelly

Mini cheese burger with tomato relish

Baby scallop and prawn fritters - with lime hollandaise

Spicy coconut and filo wrapped prawn - with spicy nuoc cham dipping sauce

Peppered prawn and corn fritter - with a sweet chilli and coriander sauce

Risotto balls filled with haloumi (v)

Spicy vegetarian pakoras with a mint and coriander yoghurt dipping sauce (v)

(v) Vegetarian

Cold Canapés

Crunchy Thai chicken and peanut cakes with a sweet chilli glaze

Peking duck blini with cucumber, spring onion and hoi sin

Moroccan rubbed lamb on skewer with cucumber ribbon and tzatziki to dip

Rare roast beef on a chive Yorkshire pudding with horseradish cream

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Potato rosti topped with smoked salmon mousse, smoked salmon and caviar



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Trio of tartlets:

Lamb, crisp eggplant and babaganoush,
Mozzarella, cherry tomato and basil (v)
Fennel and dill tzatziki with scallops

Buffet Options

Mains

Whole salmon glazed with soy and ginger and flash roasted

Maple and hoisin glazed ham

Thai rare roast beef salad

Eye fillet roasted, sliced finely and topped with a kaffir lime, chilli and coriander dressing

Anglo and Thai inspired lamb salad

Moroccan chicken apricot and honey tagine

Mild fragrant jungle chicken curry served with steamed jasmine rice

Boeuf Bourguignon in a rich port sauce with fresh herbs

Salads & Vegetables

Salad of roasted kumara, pumpkin, and beetroot tossed in orange and balsamic dressing

Orzo salad with feta, caramelized red onions and roast pumpkin

Gourmet baby potato salad with a creamy ravigote dressing

Raw energy salad of grated beetroot, carrot and toasted seeds

Salad of green beans with toasted almond and pecorino

Tomato, rocket and Clevedon buffalo mozzarella salad with balsamic and virgin olive oil dressing

Creamy garlic potato gratin (hot)

Baby new potatoes with a mint and butter sauce (hot)

Broccoli and cauliflower gratin with a cheese sauce and panko crumb topping

Steamed green vegetable medley



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Miniature tarts with lemon curd

Decadent raspberry and chocolate brownie, served in bite size pieces, piled high

Shot glasses filled with chocolate mousse, vanilla panna cotta or tiramisu

Selection of New Zealand cheeses with fresh seasonal fruits