

# CATERING MENU

## **CANAPE/FINGER FOOD**

### Minimum 20 People

### Each menu choice is \$4.00 per person

- Coconut poached chicken, coriander & peanut Vietnamese rice paper rolls with lime dipping sauce GF, DF
- Seared beef, blue cheese, caramelised onion on crostini
- · Wild mushroom tart, gruyere, fresh herbs GF
- Courgette & haloumi fritters, lemon mascarpone, basil, slow roasted cherry tomato NF
- Hot smoked salmon, pumpernickel, lemon and chive ricotta NF
- · Thai fish cakes with chilli jam GF, DF, NF
- Chimichurri Chicken skewer with saffron aioli GF, DF, NF
- Crisp Fresh Vegetable, brown rice and quinoa sushi, wasabi mayo, avocado GF, DF, NF
- Sweetcorn fritter, sour cream, guacamole GF, NF
- Pulled pork in either a bao (steam bun) or a slider bun.

#### **Sweet Bites**

- Chocolate Raspberry Brownie
- Salty Caramel Meringues Citrus Mascarpone
- Strawberries and Cream Cheesecake Bites
- Passionfruit Coconut Crème Brulee Tarts

## **SMOKED SALMON PLATTER**

\$120.00

Hot smoked salmon, avocado, lemon ricotta, crackers & dark rye bread, caper berries, cucumber, fresh lemon

### SHARED PLATTER

\$95.00

Beetroot hummus, baba ghanoush, sundried tomato pesto, creamy feta whip, baby carrots, snaps, kumara sourdough & Turkish bread

## **MORNING / AFTERNOON TEA**

4 choices - \$13 per person 3 choices - \$10 per person

1 club sandwich 1 savoury 1 small sweet slice 1 mini muffin

> NEED MORE? EXTRA SAVOURY \$4.5 FRESH FRUIT PLATTER \$4

### **LUNCH**

3 Savoury and 1 sweet - \$17.50 pp 2 Savoury and 1 sweet - \$14.50 pp

1 small croissant ham, brie and tomato
1 mini tandoori chicken wrap

Choose a mini savoury from the following:

- · Pork Apple and Thyme sausage roll
- Tomato, Cheddar and Herb Tart (GF)
- Spinach and Feta Filo Parcel
- Spicy Potato and Pea Samosa (Vegan)
- Mushroom and Spinach Arancini
- Brown Rice and Quinoa Sushi (GF, Vegan)
- Feta and Spinach Frittata (GF, Vege, Keto)

NEED MORE?
EXTRA SAVOURY \$4.5
FRESH FRUIT PLATTER \$4

### **CHEESE PLATTER**

\$120.00

Brie, blue, gruyere, gouda, goats' cheese, honeycomb, grapes, GF seed crackers, oat crackers, walnuts, cornichon, apple/pear home-made chutney



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### **ITALIAN PLATTER**

\$130.00

Prosciutto, salami, cherry tomatoes, marinated artichokes, mozzarella, basil pesto, sourdough, grissini, Lewis Road butter, marinated olives

## **SWEET TREATS**

\$85.00

A platter choc full of bite size sweet treats.

## **HOT MEAL**

### Minimum 10 People per option Each menu choice is \$26.50 per person 5 Days notice period

- Sri Lankan Chicken Curry with Basmati Rice
- Slow cooked Lamb Shoulder, Mash Potato and jus.
- Braised Beef Cheek Cottage Pie
- Five Spice Hoisin Pulled Pork with Coconut Rice

\*All meals served with salad or veges (Chefs Choice)
\*Hot Meals served on platters for self-service and immediate
consumption.

### **BUFFET**

Simple Buffet \$31.50 pp Minimum 30 people Staff assistance provided according to numbers

Cider Glazed Leg of Ham Lemon and Herb Marinated Chicken drumsticks

#### Served with ...

Baby Potato tossed in Mustard Sour Cream with bacon and fresh herbs.

Moroccan Roast Vegetable and Couscous Salad. Garden Salad Platter Crusty Bread Rolls and condiments

### Followed by...

Pavlova Fruit Salad

OPTIONAL ADDITIONS - Price per person

- Slow cooked Lamb with jus \$6
- Roasted Beef Sirloin with horseradish sauce \$7
- Maple roasted Salmon \$12
- Asian Style Pulled pork \$6
- Thai Chicken Curry w jasmine rice \$6
- Medley of steamed seasonal vegetables w/toasted almonds, butter and lemon \$4
- Raspberry Brownie \$4
- Selection of mini tarts Lemon meringue, banoffee, strawberry custard, \$4

## **LETS TALK**

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## VISIT US ONLINE

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