

Kudos Food Design

CATERING SPECIALISTS

Nibbles: (Choose 4)

- ~ Honey roast pumpkin and kumara skewers with grilled holumi and chilli sauce
- ~ Trio of canapés with various Kudos toppings
- ~ Cherry tomato and bocconcini skewers
- ~ Chorizo, melon and feta skewers
- ~ Vegetable rosti with horseradish cream, seared beef and radish micro herbs
- ~ Chilli prawn skewers

Salad selection: (Choose 3)

- ~ Summer green salad
- ~ Honey roast pumpkin, chick pea and feta with rocket salad
- ~ Greek salad - traditional fresh tomato, cucumber, peppers, red onion and feta with basil
- ~ Potato, chorizo and fresh herb mayonnaise salad
- ~ Roast seasonal vegetable salad with pinenut Balsamic mushroom, roasted tomatoes and fresh baby spinach salad

Meat selection (Choose 3)

- ~ Chicken stuffed with spinach and brie wrapped in streaky bacon with crab apple jelly
- ~ Glazed baked ham with cranberry and mustard condiments
- ~ Seared and roasted Scotch fillet with horseradish and port wine jus
- ~ Rosemary and garlic rubbed rolled lamb with mint sauce
- ~ Seared salmon steak approx. 120-140gm

Comes with:

- ~ Fresh local speciality breads
- ~ Gourmet baby potatoes with fresh herb butter

Dessert (Choose 2 - 50/50 alternate drop)

- ~ Vanilla bean crème brulee
- ~ Poached pear in sweet cider with mascarpone cream and toffee drizzle
- ~ Trio of Kudos sorbet
- ~ Chocolate brownie with mascarpone and toffee shards
- ~ Homemade individual pavlova with whipped cream and fresh seasonal fruit
- ~ White chocolate parfait with biscotti and fresh fruit garnish
- ~ Caffè Laffare tea and coffee selection

\$73.00 inclusive per person (April 2013)

Price as at March 2013 includes staff, crockery, cutlery and GST. Prices may change at our discretion. Please feel free to use these menu suggestions as a guide, you may have ideas of your own that we are happy to talk to about with you and come up with your own special menu suited to your requirements. We can arrange linen and set up at an additional cost

Menus are based on a minimum of 50 people at a fully serviced event, if you are looking at numbers lower than this or food to be delivered to your home or venue, without service please contact us.

Note: Any extra hire equipment for kitchens/venues will be discussed with you and charged to you. Pricing applies to our standard time frames, if for some reason staff are required to stay longer this will be charged to you, any additional staff for bar and cleaning of venue will also be added to the final account.

Celebrate the love of food!

For more information:

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www.kudosfooddesign.co.nz