

Kudos Food Design

CATERING SPECIALISTS

Seafood selection

- ~ Guacamole and chilli prawn Chinese spoons **GF**
- ~ Fresh Salmon sashimi in bamboo boats with ginger and wasabi dressing topped with sesame **GF**
- ~ Fresh Tuna in bamboo boats with ginger and wasabi dressing topped with black sesame **GF**
- ~ Fresh Tuna salad with avocado and chilli lime dressing in Chinese spoons **GF**
- ~ Vegetable rosti with wasabi cream cheese and salmon and topped with caviar **GF**
- ~ Vegetable rosti with ginger and lime **GF** and seared tuna topped with caviar **GF**
- ~ Chilli prawn skewers with zesty lemon and lime **GF**
- ~ Scallops wrapped in bacon **GF**

Vegetarian selection

- ~ Cherry tomato and bocconcini skewers with basil and cracked pepper **GF**
- ~ Stuffed bell peppers with cream cheese and fresh basil **GF**
- ~ Spinach feta and pinenut filo cigars
- ~ Warm honey roasted pumpkin and kumara skewers with grilled holumi **GF**

Meat selection

- ~ Vegetable rosti topped with horseradish cream seared beef and radish micro **GF**
- ~ Vegetable rosti with cream cheese **GF** and seared venison topped crab apple jelly **GF**
- ~ Fillet mignons **GF**
- ~ Chorizo, melon and feta skewers **GF**
- ~ Cherry tomato, Parma ham & bocconcini skewers **GF**
- ~ Satay chicken skewers with chopped cashew **GF** and chives **GF**
- ~ Crispy wonton with Vietnamese chicken
- ~ Prosciutto, melon and strawberry skewers **GF**

Sweet selection:

- ~ Baileys chocolate mousse with chocolate dipped spoons **GF**
- ~ Tiramisu in shot glasses topped **GF** with chocolate coated coffee beans **GF**
- ~ Vanilla bean crème brule **GF**
- ~ Lemon and lime cheesecake in shot glasses **GF**
- ~ Baileys chocolate truffles **GF**
- ~ Fresh fruit skewers **GF**
- ~ For a fun choice maybe think about having a Chocolate fountain fondue with various selections of fruits, marshmallows and dipping bowls of toasted coconut, chopped nuts and grated chocolate **GF**

We supply wait staff for your event and can organise all your hire gear from glassware to marquee and set ups.

GF = *Gluten Free.*

A lot of our items can be made Gluten Free so please advise this when ordering.

Please note: Some of the more specialised items need at least 2-5 days pre ordering from suppliers.

Celebrate the love of food!

For more information:

Contact Kylie on

P: 03 545 8090

E: kudosfooddesign@xtra.co.nz

www.kudosfooddesign.co.nz