

MENU & ORDER FORM

FINGERFOOD

RECOMMENDED MENUS

Select a set menu below or design your own.
Fingerfood items are served buffet style.
Fill out the order form and return it to your event manager.
Prices are GST exclusive.

V = Vegetarian GF = Gluten free DF = Dairy free

MENU 1

\$15.00

Braised beef croquette, salsa verde

Lamb meatball skewer, gremolata dressing (GF)

Wild mushroom vol au vent, thyme and corn granola (V)

MENU 2

\$20.00

Braised pork bao bun, red slaw, coriander, sriracha aioli

Mini hotdog, kransky, sauerkraut, McClure's pickles, mustard

Breaded calamari, creamy ponzu dressing

Caramelised onion and mushroom tart, feta whip (V)

FINGERFOOD

DESIGN YOUR OWN MENU

Select our recommended minimum of three items for the first 45 minutes of service.
An additional food item per 15 minutes thereafter is recommended.
Prices are GST exclusive.

V = Vegetarian GF = Gluten free DF = Dairy free

Braised pork bao bun, red slaw, coriander, sriracha aioli	\$5.00
Mini hotdog, kransky, sauerkraut, McClure's pickles, mustard	\$5.00
Braised beef croquette, salsa verde	\$5.00
Lamb meatball skewer, gremolata dressing (GF)	\$5.00
Mini beef burger, cheddar, pickle, onion relish	\$5.00
Lamb mini burger, mint mayo, brie	\$5.00
Thai beef salad rice paper roll, mint, peanuts, sweet chili (GF)	\$5.00

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Thai buttermilk-fried chicken, spicy coconut dipping sauce \$5.00

Five-spice duck pancake, spring onion, cucumber, hoisin \$5.00

Hot smoked salmon crostini, goat cheese, beetroot pickle \$5.00

Prawn cocktail, iceberg, smoked tomato cocktail sauce (GF) \$5.00

Mexican spiced fish mini burger, slaw, aioli \$5.00

Breaded calamari, creamy ponzu dressing \$5.00

Roast pumpkin bao bun, chilli, ginger, soy, toasted cashews (V) \$5.00

Tikka paneer skewer, lemon, mint raita, cumin seeds (V, GF) \$5.00

Wild mushroom vol au vent, thyme and corn granola (V) \$5.00

Smoked cheese and spinach empanada, chimmi churri sauce (V) \$5.00

BBQ pulled jackfruit slider, carrot salad, chipotle aioli (V) \$5.00

Caramelised onion and mushroom tart, feta whip (V) \$5.00

Tray service fee for individual items only per person \$1.35

PLATTERS

Antipasto platter, crostini, bread sticks, marinated feta, warm olives, pepperdews, cured meats, smoked salmon \$13.80

Bread and dips platter, chargrilled bread selection, hummus, baba ganoush, olive oil, dukkah \$8.70

Cheese platter, chef's selection of cheese, crackers, fruit paste, grapes \$15.00

Platters are not tray served.

LIVE SWEDLINGHAUS CHARCUTERIE STATION \$9.75

Live slicer action, prosciutto or serrano ham, pre sliced other (chorizo, salami), cipollini onions, cornichon, almond stuffed olives, crostini, sliced turkish loaf, olive oil, vine tomatoes, rosemary.

(To be ordered in conjunction with at least three other fingerfood items)

ORDER FORM



EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

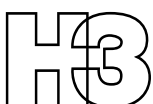
NUMBER OF PEOPLE

OTHER NOTES INCLUDING DIETARY REQUIREMENTS

We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

We require advanced notice of guests requiring any of the above. We are unable to cater for any other lifestyle choices.

Prices are GST exclusive and menu content is subject to change due to market or seasonal availability.



Claudlands
FMG Stadium Waikato
Seddon Park

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MONTANA FOOD AND EVENTS ORDER FORM / **WAIKATO**