

AFTER FIVE

Minimum orders and conditions apply.

V = Vegetarian, GF = Gluten Free, DF = Dairy Free

CANAPÉS	<p>Pulled Pork Croquette, Apple Puree, Mustard Mayo ^{DF}</p> <p>Montana Fried Chicken, Chilli, Soy, Maple ^{GF}</p> <p>Smoked Cambridge Duck, Sweet Wine Jelly, Roasted Walnuts ^{DF}</p> <p>Chicken Patè, Plum Gel, Crostini</p> <p>Parmesan and Paprika Straws ^V</p> <p>Spiced Cauliflower Pakoras, Coconut Yoghurt ^{V/GF/DF}</p> <p>Tomatoes, Basil Mayo, Olive Crumb on Toast ^{V/DF}</p> <p>Tuna Crudo, Avocado, Fennel, Sesame Seeds ^{GF}</p> <p>Pickled Mussel, Tartare Sauce ^{GF/DF}</p> <p>Smoked Salmon Blini, Creamed Cheese, Dill</p> <p>Teriyaki Salmon Skewers, Miso Mayo, Furikake ^{GF}</p> <p> Raglan Mushroom Arancini, Aioli ^V</p> <p> Beef Tartare, Brioche, Crispy Capers, Egg Emulsion</p>	BEVERAGES	<p>Curate your own beverage station to go with your food selection.</p>
	<p>BOWLED BITES</p> <p>24-hour Beef Cheek, Truffle Mash, Pancetta, Mushroom, Pinot Jus ^{GF}</p> <p>Slow-cooked Lamb Shoulder, Dhal, Crispy Rice, Minted Yoghurt ^{GF}</p> <p> Crispy Cambridge Duck Legs, Parmesan Polenta, Braised Red Cabbage</p> <p> Pressed Pork Belly, Granny Smith Apples, Calvados Gravy, Crackling ^{GF}</p> <p>House-smoked Salmon, Fennel, Lemon, Red Onion and Parsley Salsa</p> <p>Raw Fish, Tomato, Green Onion, Coriander, Parsley, Lemon, Coconut ^{GF/DF}</p> <p>Cauliflower and Courgette Tandoori, Mint Raita, Makhani Gravy ^{V/GF}</p> <p>Fijian Potato, Chickpea and Spinach Curry ^{V/GF/DF}</p>		The Chef Recommends
UPGRADES	<p>TRAY SERVICE</p> <p><i>(Included for Canapes)</i></p>		

AFTER FIVE

Minimum orders and conditions apply.

V = Vegetarian, GF = Gluten Free, DF = Dairy Free

FINGERFOOD	<p> Pork and Cabbage Dumpling, Sweet Chilli Soy ^{DF}</p> <p>Mini Hotdog, Kransky, Sauerkraut, McClure's Pickles, Mustard</p> <p>Beef Cheek Croquettes, Mustard Mayo</p> <p>Lamb Meatball Skewer, Mint Soya Glaze ^{DF}</p> <p>Montana Buttermilk-fried Chicken, House-made BBQ Sauce ^{GF}</p> <p>Beetroot-cured Salmon Crostini, Crème Faïche, Beetroot Pickle</p> <p>Tuna Crudo, Avocado Puree, Toasted Sesame Seeds ^{GF/DF}</p> <p>Local Sushi; Salmon, Avocado and Chicken Served with Pickled Ginger, Soy, Wasabi ^{GF/DF}</p> <p>Korean BBQ Haloumi Mini Bun, Kimchi Slaw, Coriander, Mung Beans, Fried Onions ^V</p> <p>Wild Mushroom Arancini, Kawakawa Hollandaise ^V</p> <p>Tofu Rice Paper Rolls, Rice Noodles, Chilli Peanut Dressing ^{V/GF/DF}</p>	<p>BEVERAGES Curate your own beverage station to go with your food selection.</p>
	<p>The Chef Recommends</p> <p>LIGHT SELECTION</p> <p>CHOOSE 3 x Finger Food items</p> <p>FILLING SELECTION</p> <p>CHOOSE 5 x Finger Food items</p> <p>TRAY SERVED</p> <p>CHOOSE 3 x items for the first 45mins of service, and an additional item every 15mins thereafter</p>	
UPGRADES	<p>TRAY SERVICE</p> <p>+ \$3PP</p>	

ORDER FORM

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

A minimum order of 20 guests applies. A maximum order of 100 guests applies to Bowled Bites only.

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 / 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.**

CLAUDELANDS, GATE 6, BROOKLYN ROAD, HAMILTON 07 839 3459

INFO@MONTANAFOODANDEVENTS.CO.NZ

MONTANA
FOOD AND EVENTS