

Nikau Café – Catering menu 2019

Whether it is a corporate dinner, social gathering or a special occasion, we can help you to create the package that matches your needs.

For more information, please contact:

Catering@nikaucafe.co.nz

027 463 6834

www.nikaucafe.co.nz



Nikau Café – Cocktail set up

Catering Option: Canape Menu



Choose a selection of the following savoury or sweet canapes:

3 canapes for \$16 ▪ 4 canapes for \$21 ▪ 5 canapes for \$25 ▪ 6 canapes for \$28 ▪ 7 canapes for \$33

Prices are per person; two canapes of each selection will be provided per guest.

Dietary variations are noted below.

All prices are exclusive of GST.

Savoury Canapes

Dietary information & potential variations are notated.

Chilled canapes

- Fresh fish ceviche with coriander, red onion and lime juice - GF, DF
- Goats cheese, roasted red peppers with toasted gluten free bread - GF, V
- Rare beef bruschetta with creamy roasted onion - GF*, DF*
- Salmon mousse and chives on gluten free bread - GF, DF*
- Honey bread with caramelized brie cheese and sweet chilli jam - V, GF*
- Poppy seed shortbread with beetroot and fresh herb sauce - V
- Rye bread, cauliflower puree, crisp prosciutto - GF*
- Vegan spring roll with peanut sauce - V, GF, DF

Hot canapes

- Pan fried halloumi with mint pesto bruschetta - V, GF*
- Mussels fritters, celeriac remoulade and toasted almonds
- Snapper and basil cake, beet relish - GF*, DF
- Chicken herb roll with lime and chilli sauce - DF
- Crispy polenta, pork sausage and watercress - DF, GF
- Baby potato wrapped in smoked bacon and rosemary sauce - GF*, DF*
- Kedgeree croquette

Sweet Canapes

All options are available gluten and dairy free.

- Coconut and walnut mini cake
- Mini brownie with crispy meringue
- Apple tart and caramel sauce
- Chocolate creme fraiche tart with fig lavender compote.

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option:
Tapas / Bowl / Bigger bites



A variety of dishes served in small bowls, easy to eat whilst standing.

Choose 3 dishes from the following options:

\$33 per guest.

Dietary variations are noted below.
All prices are exclusive of GST.

- Lamb shoulder, fresh mint sauce, tomato salad – GF, DF
- Salmon with dill crust, cranberry and cauliflower salad – DF*, GF*
- Handmade gnocchi, mushroom and eggplant ragout, basil – V, DF
- Roasted pumpkin, parsnip puree, sunflower seeds and watercress salad – V, DF, GF
- Twice cooked pork belly, Korean chilli sauce, cabbage salad – GF, DF*
- Shredded sirloin, rice salad, chimichurri sauce – GF, DF*

Guests will get to try one bowl of each dish. They will be served to them by FOH staff.

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option



Nikau Café – Dinner set up

Catering Option: Family Style Dinner



Includes Antipasti Platter and your selection of 3 mains and 3 sides from the following options:

\$52 per guest or add dessert for \$60 per guest.

Option: the dinner is cooked on our Argentinian style open fire, add \$7 per guest

Dietary variations are noted below.
All prices are exclusive of GST.

Antipasti Platter

- House smoked Marlborough salmon pate, escabeche mushrooms, fresh seasonal vegetable dip, warmed marinated olives, Coppa di Parma, fresh mussels with garlic and parsley sauce, handmade bread and seeded crackers.

Main

*Choose three of the following, served on a platter in the middle of the table:
(Veggie/Vegan options available upon request)*

- Whole sirloin with chimichurri sauce – GF, DF*
- Slow cooked lamb shoulder with mint sauce – GF, DF
- Whole roasted chicken with mustard and lemon sauce – GF, DF
- Pork belly porchetta with Nikau's rooftop garden herbs and criolla sauce – GF, DF
- Baked Marlborough salmon fillet with dill and thyme sauce – GF, DF

Sides

Choose three of the following, served on a platter in the middle of the table:

- Buttered green beans – GF, V
- Parmigiano Reggiano and rocket salad – GF, V
- Spiced fried rice with spring onion – GF, DF, V
- Deep fried potato skins, chives and sour cream sauce – GF, V
- Tomato, red onion and corn salad with house-made aioli – GF, DF, V

Dessert

All options are vegetarian and can be made gluten and dairy free on request.

- Affogato with homemade honey ice cream – GF
- House made pavlova, fresh berries and whipped cream – GF

V - Vegetarian
GF - Gluten Free
DF - Dairy Free

*Can be altered to accommodate the dietary option

Catering Option: Formal Plated Dinner



Step 1: Choose how many courses you would like.

Step 2: Choose 3 options from Entrée – Main and/or Dessert for your guests to choose from.

Step 3: Ask your guests to pre-order from your selected menu.

Step 4: Complete the excel document that we send to you with the name of each of your guests, their food choices and any specific requests/dietary requirements.

The pre-order is needed 10 days prior the event

2 courses = \$52 per person / 3 courses = \$67 per person

Dietary variations are noted below.

All prices are exclusive of GST.

Entree

- Crispy prosciutto, rocket, pear, honey and hazelnut – DF, GF
- Roasted pumpkin, baby spinach, toasted almonds, parsley oil – V, DF, GF
- Confit cabbage cooked in butter with homemade ricotta and toasted walnuts – V, GF
- Broccoli rice, roasted beetroot, Zany Zeus yogurt and fresh pickled cucumber – GF, V
- Pickled rabbit, brioche toast with rocket leaf and caramelized onions – DF
- Ceviche, red onion, chilli, plum and coriander – GF, DF

Main

- Homemade spinach cannelloni, mushroom ragout, pecorino and lemon zest – V
- Lamb tagine with dates, carrots and green peas – DF
- Chargrilled eggplant, confit tomato, buffalo mozzarella with sunflower seeds – GF, V
- Roasted ribeye with caramelized onions, fennel puree, chimichurri sauce – GF, DF
- Baked herb crusted Marlborough salmon, red lentils and green olive salad
- Mushroom ragout, couscous, dates, fresh mint and toasted pistachios – V, DF*
- Braised pork belly, sweet kumara mash, roasted apple and cream caramel sauce – GF, DF*
- Roasted spiced pumpkin, watercress, maple syrup yoghurt, basil and toasted walnuts – V, GF

Dessert

- Lemon tart with lemon sorbet and pistachio meringue – DF*, GF*
- Cream caramel with dulce de leche – GF
- Caramelized bananas, homemade cinnamon ice cream with honey roasted oats and almonds – DF*, GF
- Flourless chocolate cake with coffee creme anglaise and Chantilly cream – GF, DF*

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

*Can be altered to accommodate the dietary option