

Cocktail Style Menu Options  
\$120 per head  
(minimum 30 people)  
The Spotted Chook Ferme Auberge

Choose 7 of these including 2 to be served at gazebo  
3 pieces of each is average

(include up to two of the more expensive items marked with # in the price,  
over this will add to cost)

#corn and zucchini cakes with prawns and aioli

baked pear and blue cheese served on baby spinach leaf with crostini

goat cheese and sundried tomato on french bread

gougeres (hot cheese choux pastry )

mini buttermilk pancakes with avocado and preserved lemon  
#(can also be served with smoked salmon and caperberries)

vegetarian vietnamese spring rolls

mini caramelized beetroot and goats cheese tarts

mini lamb meatballs with cucumber yohgurt dip

lemon chicken skewers/tandoori chicken skewers

#duck spring rolls with plum dipping sauce

kumara boxes with chorizo and aioli

chive crepes with salmon and capers

mini tart, caramelized onions and goats cheese

#pancetta wrapped BBQ prawns

spinach and gruyere pastries

zucchini and ricotta fritters with yoghurt dip

polenta squares with spiced tomato concasse

spicy lamb and feta fillo with yoghurt

fresh figs and goat cheese with prosciutto (in season – jan/march)

lemon, caper and chicken tartlets

French bread with chicken liver pate and watercress

Smoked trout and garlic potato croquettes

Chicken bites wrapped in pancetta and sage

#Oysters with watermelon and lime salsa

Mini beef burgers with tomato relish

Choose 2 of the sweet items

1 piece of each per person

Profiteroles

Mini lemon tarts

Mini lemon meringue tarts

Mini chocolate tarts

Mixed iced Cup cakes

Chocolate and coconut fudge brownies

Macaroons

Sparkling framboise jelly with berry sorbet