



Food by Little Red is a small catering company offering customised menus to clients seeking a unique and memorable experience. This is our canapé menu offering 'bite sized' suggestions for your event however we also cater to special requests and/or dietary requirements.

Canapé and sweet treat selection

Choose 6 canapes @ \$36 per head + GST (minimum 20 people) or choose 8 canapes @ \$43 per head + GST (minimum 20 people) from the following options:

Seafood

- Baby smoked fish pie**
- Cucumber, home smoked salmon and horseradish*
- Indian turmeric spiced prawns *
- Paprika and red pepper prawns with chorizo crumble*
- Mango, kaffir lime and coconut prawns
- Savoury muffins with smoked salmon and dill *
- Tuna tartare croute with caper and cornichons
- Kokoda on baby cos leaves



Poultry

- Lemon and saffron chicken bites with parsley aioli*
- Sesame chicken balls with mango sauce **
- Spicy cornmeal chicken goujons with coriander tomato sauce **
- Buttermilk chicken bites with buffalo mayo
- Thai coriander chicken filo cups with mango salsa

Meat

- Beef fillet croute with salsa verde
- Herby beef, parmesan and pinenut balls with spicy tomato and mint sauce
- Chorizo puffs with emerald sauce and/or red pepper and paprika sauce
- Handmade sausage rolls with relish **
- Quail egg and pancetta frittatas**
- Baked little gourmet potatoes with blue cheese and chive whip, prosciutto crisp
- Tiny lamb samosas with tamarind sauce
- Vietnamese pork spring rolls with nuocham sauce
- Lemon and parmesan pork balls with nap sauce

Vegetarian

- Beetroot, feta and mint fritters with beetroot cream*
- Caramelised red onion tarte tatins*
- Crispy carrot and spring onion cakes with feta and black olive
- Mini potato tortillas with semi dried tomato, feta and rosemary
- Tiny vegetarian samosas with tamarind sauce

Crowd fillers

- Indian spiced chicken sliders with garam masala spiked paneer **
- Hoisin pork sliders with pickled cucumber and crispy shallot
- Mini cheese and pickle beef burgers **

Crowd pleasers

- Handmade parmesan shortbreads:
 - roast cherry tomato, feta and black olive
 - balsamic caramelised onion and goats cheese
 - parsley pesto and crispy pancetta
- Crostini flavour options:
 - tomato and basil
 - white bean, chorizo and herb
 - spicy prawn
 - green olive tapenade and manchego cheese
- Roast red pepper, feta and mint dip or herbed yoghurt dip or sundried tomato and cannellini bean dip with parmesan cheese straws*
- Sandwiches -wholemeal and white bread - flavour options: *
 - herby chicken mayo
 - roasted Mediterranean vegetable and tomato relish
 - salami, gherkin and cream cheese

Sweet treats

- Baby jaffa cupcakes*
- Caramelised citron tartlets
- Chocolate and raspberry cups – a 'jellytip' experience*
- Mini meringues with lemon curd and cream
- Mini orange and almond cakes with cardamom syrup, vanilla cream and pistachio*
- Chocolate and raspberry brownie bites*
- Salted caramel profiteroles*

Kids Options

- Hot dog sliders
- Fish goujons with handmade tartare
- Chicken breast nuggets with sweet chilli sauce

Service Staff costs:

Chef @ 35 per hour + GST (minimum of 4 hours)

Front of house supervisor @ 30 per hour + GST (minimum of 4 hours)

Dietary requirements

Dietary requirements can be accommodated on enquiry however all menu items are prepared in a kitchen where known allergens including nuts, gluten, soy, sesame, dairy, eggs, shellfish and fish are also prepared

Delivery option

Food by Little Red endeavours at all times to ensure high standards of food safety. Food will be delivered chilled and must be refrigerated until served. We cannot accept responsibility for food once it has been delivered.

It is possible to have certain canapés pre plattered and delivered ready to serve or with heating instructions.

There is a delivery charge for central Auckland of \$75 + GST or greater Auckland \$125 + GST

We will arrange collection of platters at your convenience however we do have to charge clients for breakages.

* Can be delivered pre plattered

** Delivered with heating instructions

Terms and Conditions

Food by Little Red require full payment 7 days prior to the event by direct bank transfer. A quote can be provided prior to an invoice being issued.

Should the event be cancelled by the client after payment has been made only 50% of the payment will be refunded.