



Canape & Finger Food Menu Options

Minimum of 10 people (negotiable)

Dear Guest

Thank you for considering the Quality Hotel Emerald as a possible venue for your event.

The following pages outline our current canapé and finger food menu options. We also have other menus available with various pricing and menu options.

If we can be of any further assistance please do not hesitate to contact us. We are more than happy to discuss all of your requirements.

Call the Emerald Event Management Team on 06 869 1290 or email us on functions@emeraldhotel.co.nz

Menus

Prices are per person

Canapés and Finger Food

4 items for 30 minutes	\$12	1 hour \$20
5 items for 30 minutes	\$15	1 hour \$25
6 items for 30 minutes	\$18	1 hour \$30

Some items may not be available due to supplier and or seasonal availability and we reserve the right to substitute items without notice. All prices quoted include GST. Beverages are not included unless otherwise stated.



PLEASE MAKE YOUR SELECTIONS

Cold Selection:

Home cured salmon in savory ice cream cones
Mini prawn cocktail
Spiced crab salad on crisp wonton paper
Smoked salmon on blinis with crème fraiche and dill
Oysters with lemon
Grissini sticks wrapped in Parma ham with truffle oil
Roast beef and horseradish on rye bread
Beef Tatar on bruschetta
Parma ham rolls filled with tomato bread salad
Mixed sushi with soy, wasabi and pickled ginger
Aubergine caviar on crisp crostini
Blue vein cheese and roasted pear with port syrup
Danish feta and tomato bruschetta
House made kumara chips with Humus dip
Canapé with salmon
Canapé with tuna tartar
Canapé with ham and brie

Hot Selection:

Mini spicy fish cakes with a lime aioli
Hot smoked salmon on risotto cake
Prawn dumpling with sweet lime and chili dip
Smoked hapuka brandade
Coconut crusted prawns with coriander sour cream
Tempura fish with tartar sauce
Chicken satay skewer with Peanut sauce
Crisp chicken wings with lemon ginger and garlic
Thai style meat balls with sweet chili sauce
Mini corn fritters with sour cream
Mini tempura vegetables with soy sauce
Vegetable and lime spring roll
Risotto balls with tomato and olive