

CANAPES

Our canapes are perfect for any event with a variety of options to suit all dietary requirements.

CHOOSE FROM 6 OR 8 OPTIONS

6 CANAPÉS 8 CANAPÉS

\$25pp

\$30pp

x Buttermilk Fried Chicken w/ Sriracha Mayonnaise

x Smoked Salmon, Cream Cheese, Horseradish, Dill, Cucumber 💞

🗴 Heirloom Tomato, Basil & Fresh Mozzarella Skewer 🖤

x Mince & Cheese Vol Au Vents w/ Ketchup

x Smashed Pea, Mint, Chilli, Pickled Shallot, Sourdough Crostini 🖤

x Rare Sirloin, Red Pepper, Aioli, Crostini 🖤

SPECIALITIES

x Smoked Brisket Slider, Mustard Mayo, Pickles, Cheese, BBQ Sauce

x Spinach, Artichoke & Cream Cheese Crostini

x Smoked Beef Cheek, Bone Marrow, Chimichurri Crostini

SWEETS

x Eton Mess: Crushed Meringue, Whipped Cream, Berries, Marshmallow & Chocolate Sauce

x Chocolate brownie with whipped cream and berry coulis 🖤









MINIMUM CATERING ORDER \$500

* Menu subject to change at any time *



SET MENU

1 COURSE \$40.00 - Breads & Mains 2 COURSES \$55.00 - Breads, Mains, Dessert 3 COURSES \$69.00 - Breads, Entrees, Mains, Dessert

BREADS

WARM BREAD W/ SMOKED OLIVES, SPINACH & ARTICHOKE DIP. FIRE ROASTED ROMESCO

ENTRÉE

HOT SMOKED SALMON horseradish, dill, pickled onion, parmesan pide

GRILLED GLAZED HAM cornichon & mustard potato salad, charred pineapple salsa

SMOKED POPCORN CAUILFLOWER * romesco & coriander

TOMATO BRUSCHETTA *** burnt tomato, red onion, caper, basil, sourdough

MAINS

SOUTHERN FRIED CHICKEN w/ smoky mash, ruby slaw, red eye gravy, sriracha mayonnaise

TURKEY CAESAR SALAD smoked turkey, bacon strips, cos lettuce, sage & onion croutons, parmesan, crumbed egg, anchovy dressing

SMOKED CAULIFLOWER STEAK heirloom tomato, red onion, romesco, basil, citrus oil

BEEF RIB♥♥ hickory smoked beef rib, grilled broccolini, grits, pickled red onion, red eye gravy

DESSERT

MRS CLAUS XMAS PUDDING * vanilla bean anglaise, boozy currants

SMASHED PAV **
meringue, kiwifruit salsa, pomegranate, whipped cream, shaved white chocolate











FESTIVE BUFFET

MINIMUM 20 GUESTS

2 MEATS, 2 SIDES \$54.50

3 MEATS, 3 SIDES \$67.50

All Festive Buffets include Ruby Slaw, Bread Rolls w/ smoked butter. Pickled Red Onions, Jalapenos & Dill Pickles

MEATS

SMOKED BEEF SHORT RIBS w/red wine jus

PAPRIKIA CHICKEN THIGH alabama white sauce

SMOKED PORK BELLY carolina golden bbg sauce HERB LEG OF LAMB w/ chimichurri

SMOKED FIELD MUSHROOMS w/ chimichurri

BABY BACK PORK RIBS w/ chipotle bba sauce

SIDES

JALAPENO & CORIANDER CORNBREAD w/ whipped honey butter

CRISPY SMOKED POTATOES ***

BROCCOLINI, SPINACH, TOMATO & ALMOND SALAD w/ smoked feta yoghurt

POTATO, BACON & PICKLE SALAD **

MEXICAN STREET CORN paprika, parmesan, coriander & chipotle mayo

TRUFFLED MAC 'N CHEESE®

DESSERT

ADD ON FOR \$10.00 per head BUILD YOUR OWN SUNDAF

VANILLA ICE CREAM **NUTELLA ICE CREAM** DAIRY CREAM BERRY COMPOT CRUSHED OREOS PEANUTS | PRETZELS WAFERS | M&M's CHOCOLATE & CARAMEL SAUCE MARSHMELLOWS MINI MERINGUES



GLUTEN-FREE VEGETARIAN DAIRY FREE VEGAN









XMAS ADD ONS!

ADD SOME FINISHING TOUCHES!

BUBBLES ON ARRIVAL from \$8 P/P

Start the night right... with a glass of bubbles in hand!

ARRIVAL CANAPES from \$20 P/P

We have a great selection that can be ready upon your guests arrival.

FESTIVE DECORATIONS \$2 P/P

Set the scene for your team! Includes any event. Enquire with our Function crackers, candy canes and more! Manager for more information.

ROOM THEMEING

Want to make your experience extra special? Let us dress the room extra Christmassy! Balloons, glitter – the lot!

FULL VENUE HIRE AVAILABLE

Dillinger's is available to book privately on Saturday – Wednesday evenings.

LIVE MUSIC

\$POA

Fancy some live music for the evening? We have a long list of fantastic acts that will be suitable for any event. Enquire with our Function Manager for more information.

PARTY SIZES UP TO 250
WELCOMED
CALL US ANYTIME ON
(04) 555 0415
TO MAKE A BOOKING
FUN@DILLINGERS.CO.NZ

