

# Canapé Selection Menu

\$45PP

## CHOICE OF SEVEN (7)

*Assorted mini quiches*

*Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)*

*Golden crumbed calamari with lemon tartare sauce*

*Assorted mini pies*

*Mini beef dim sims with sweet chili sauce*

*Mini spring rolls with sweet and sour sauce*

*Garlic prawn twisters with lime and herb aioli*

*Baked chicken drumettes with honey soy (GF if no sauce)*

*Spicy beef chipolatas with tomato chutney*

*Beer battered fish goujons with tartar sauce*

*Mini beef meatballs accompanied with Napolitana sauce*

*BBQ beef skewers with onion and capsicum tzatziki (GF)*

*Pork wontons with plum chili jam*

*Spinach and cheese triangles with tomato and basil salsa*

*Golden fried tempura chicken strips with honey soy mustard*

*Moroccan lamb skewers with home-style tzatziki sauce (GF)*

*Prawn and pork wontons served with chili plum chutney*

*Mini bruschetta with basil and oregano on ciabatta bread*

*Chicken San choy bow (GF if no sauce)*

## INCLUDED DESSERTS

*Seasonal fresh fruit platters*

*Chocolate ganache cake with Chantilly cream*

*Freshly brewed tea and coffee*

## SUBSTANTIAL CANAPÉS

### RECOMMENDED ADDITIONAL SELECTIONS ON 4 HOUR CHARTERS

*Antipasto Platters* \$20pp

*Classic Beef Sliders* \$5pp

*Southern Fried Chicken Sliders* \$5pp

*Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in Noodle Boxes* \$12pp

*Hokkien noodles with BBQ pork Served in Noodle Boxes* \$12pp

# Opera Buffet

**\$60PP**

## SEATED BUFFET

*Antipasto platter of cured meats, marinated vegetables and cheese*

*Portuguese style chicken marinated in fresh chilli, lime & parsley*

*Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction*

*Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce*

*Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter*

*Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing*

*Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette*

*King prawn, crab meat & avocado seafood salad*

*Honey baked leg of ham*

*Platters of fresh Tiger prawns accompanied with seafood aioli*

*Crisp, freshly baked dinner rolls*

## DESSERTS

*Chef's selection of house desserts*

*Seasonal fresh fruit platters*

## OPTIONAL UPGRADE

*Rare Roast Beef* \$5pp

*Chef selection - 3 canapes on arrival* \$9pp

*Sydney rock and pacific oysters* \$10pp

# Sydney Harbour Buffet

\$70PP

## SEATED BUFFET

*Antipasto platter of cured meats, marinated vegetables and cheese*

*Portuguese style chicken marinated in fresh chilli, lime & parsley*

*Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction*

*Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce*

*Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter*

*Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing*

*Salt & pepper calamari served with a homemade aioli*

*Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)*

*Triage of salmon – whole baked salmon, smoked salmon and salmon caviar topped with caperberries (GF)*

*Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette*

*King prawn, crab meat & avocado seafood salad*

*Honey baked leg of ham*

*Platters of fresh Tiger prawns accompanied with seafood aioli*

*Crisp, freshly baked dinner rolls*

## DESSERTS

*Chef's selection of house desserts*

*Seasonal fresh fruit platters*

## OPTIONAL UPGRADE

<i>Rare Roast Beef</i>	<i>\$5pp</i>
<i>Chef selection - 3 canapes on arrival</i>	<i>\$9pp</i>
<i>Sydney rock and pacific oysters</i>	<i>\$10pp</i>