

Circa

GOURMET CANAPE MENU

MINIMUM 10 PERSON

\$49 PER HEAD

- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Spinach Ricotta Turnover(V)
- Calamari Bite with Aioli
- Pumpkin & Goat Cheese Arancini (V)
- Mini fruit cup (V,GF)



BBQ pulled pork bao with cucumber, sour reddish and chili mayo



Calamari Bite with Aioli



Pumpkin & Goat Cheese Arancini

All price are included GST.

2024

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.

Food picture are reference only. All food are subject to change due to seasonality and availability of produce.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

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SILVER CANAPE MENU

MINIMUM 10 PERSON

\$62 PER HEAD

- Garlic Prawn Skewers (GF)
- 4 Cheese Arancini (V)
- Lemongrass Chicken Skewers (GF)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Mini wagyu burger in brioche bun with tomato and cheddar
- Mini Fruit Cup (V, VG, GF)



Garlic Prawn Skewers



Lemongrass Chicken Skewers



Mini wagyu burger in brioche bun with tomato and cheddar

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GOLD CANAPE MENU

MINIMUM 10 PERSON

\$78 PER HEAD

- Prawn cocktail tartlets with avocado mousse and fish roe
- Lemongrass Chicken Skewers (GF)
- Teriyaki Scallop
- Cheeseburger Spring Roll with Sweet Chili Sauce
- Jalapeño & Cheese Bite (V)
- Mini wagyu burger in brioche bun with tomato and cheddar
- Mini Fruit Cup (V, VG, GF)



Prawn cocktail tartlets with avocado mousse and fish roe



Cheeseburger Spring Roll with Sweet Chili Sauce



Mini Fruit Cup

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PLATINUM CANAPE MENU

MINIMUM 10 PERSON

\$95 PER HEAD

- Prawn cocktail tartlets with avocado mousse and fish roe
- Smoked salmon rose
- Natural Oyster (GF)
- Teriyaki Scallop
- Peking Duck Spring Roll
- Sweet Chili Chicken Taco
- Calamari Bite with Aioli
- Fruit Platter



Prawn cocktail tartlets with avocado mousse and fish roe



Smoked salmon rose



Fruit Platter

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SILVER BUFFET MENU

\$88 PER HEAD

MINIMUM 10 PERSON

Appetizers on arrival

- Calamari Bite with aioli
- Homemade mini quiches (V)
- 4 Cheese Arancini (V)



Calamari Bite with aioli

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers(V) *



Herb roasted whole chicken with hearty oven baked vegetable

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato

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GOLD BUFFET MENU

MINIMUM 10 PERSON

\$98 PER HEAD

Appetizers on arrival

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll



Garlic Prawn Skewers

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*



Homemade cheesy angus beef lasagne

Main Course

- Slow Cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Dessert platter for share

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PLATINUM BUFFET MENU

\$122 PER HEAD

MINIMUM 10 PERSON

Appetizers on arrival

- Peking Duck Spring Roll
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Sweet Chili Chicken taco



Peking Duck Spring Roll

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers (V)*



BBQ pulled pork bao with cucumber, sour reddish and chili mayo

Main Course

- Teriyaki Salmon Fillet
- Slow Cooked Striploin (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Variety seasonal Fruits Platter

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SILVER BBQ MENU

MINIMUM 10 PERSON

\$72 PER HEAD

Appetizers on arrival

- Pumpkin & Goat Cheese Arancini (V)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo



Pumpkin & Goat
Cheese Arancini

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*



BBQ pulled pork bao with
cucumber, sour reddish
and chili mayo

Main Course

- Angus Beef Patties (GF)
- Lamb & Rosemary Sausages (GF)
- Lemongrass Chicken Skewers (GF)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll



Lemongrass Chicken
Skewers

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GOLD BBQ MENU

MINIMUM 10 PERSON

\$82 PER HEAD

Appetizers on arrival

- Cheeseburger Spring Roll
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo



Cheeseburger Spring Roll

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*



Grilled prawns with garlic butter and shallots

Main Course

- Wagyu Beef Patties (GF)
- Beef Chipolata Sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll



Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato

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PLATINUM BBQ MENU

MINIMUM 10 PERSON

\$101 PER HEAD

Appetizers on arrival

- Peking Duck Spring Roll
- Teriyaki Scallop



Peking Duck Spring Roll

Platter (*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*



Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers(V) *

Main Course

- Wagyu Beef Patties (GF)
- Pork Fennel and White Wine Sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Lemongrass Chicken Skewers (GF)
- Gilled Salmon Fillet (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety Seasonal Fruits Platter (V)(VG)(GF)
- Hot Dog Roll



Gilled Salmon Fillet



Variety Seasonal Fruits Platter

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ADD-ON MENU

Assorted Sushi Platter

(Approx. 36 pcs)

Salmon, Aburi Salmon, avocado, cucumber and or crab on assorted nori

\$ 77



Assorted Sushi Platter

Pumpkin Arancini (V)(VG)(GF)

(Approx. 20 pcs)

\$ 91



Pumpkin Arancini

Tomato Arancini (V)(VG)(GF)

(Approx. 20 pcs)

\$ 91

Sweet Potato Croquettes (V)(VG)(GF)

(Approx. 20 pcs)

\$ 100

Vegetable Lasagne (V)

(Approx. 2.5kg)

\$ 124



Cheese Platter

Cheese Platter

Mature Cheddar / Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and/or dried fruits

\$ 130

Spinach and Ricotta Cannelloni (V)

(Approx. 2.5kg)

\$ 130



Spinach and Ricotta Cannelloni

Vegan Burger (V)

(Approx. 16pcs)

\$ 152

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