

# Bluestone

## CATERING



### CANAPE MENU

#### SILVER | \$95 PER PERSON

3 CANAPE, 1 SUBSTANTIAL, 1 DESSERT

#### GOLD | \$120 PER PERSON

3 CANAPE, 2 SUBSTANTIAL, 1 DESSERT

#### PREMIUM | \$135 PER PERSON

4 CANAPE, 3 SUBSTANTIALS, 2 DESSERT

## CANAPES

*Sesame crusted tuna tataki (df)  
Wakame, kombu dressing*

*Heirloom tomato bruschetta (v)  
Wild rocket pesto, local honey candied olives*

*Hiramasa Kingfish ceviche (gf)  
Sweet corn, micro coriander, tortilla crisp*

*Australian King prawn (gf)  
cocktail sauce, snow pea tendrils*

*Whyte pyrenes lamb backstrap (gf)  
Za'atar, hung yoghurt*

*Grilled MB2 + Riverina Angus beef flank  
avocado & wasabi puree, olive oil crostini*

*Cone of beetroot Tartare (v)  
Whipped goat's curd, vincotto drizzle.*



## CANAPE MENU



### SUBSTANTIALS

*Lobster roll (gf available on request)  
soft poached lobster with dill and chive, brioche, spicy mayo*

*6+ MB Wagyu roll (gf available on request)  
medium rare wagyu, brioche, avocado & wasabi mayo*

*Crab roll (gf available on request)  
cooked spanner crab, herbs, lemon and caper sauce*

*Mortadella roll (gf available on request)  
pistachio mortadella, brioche, chili jam, rocket*

*Forrest mushroom roll (v, gf available on request)  
Lemon thyme, brioche, Parmigiano*

### DESSERT CANAPES

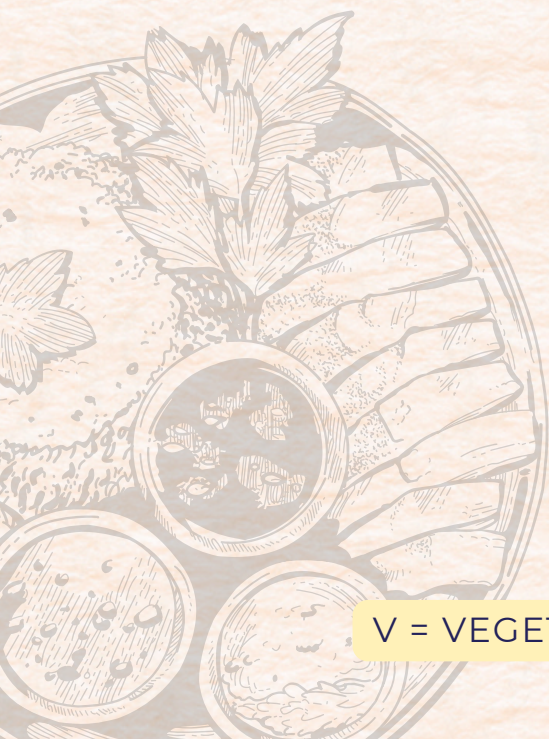
*Chocolate brownie (v)  
caramel, sea salt*

*Warm apple crumble tartlet (v)  
oats & brown sugar*

*Gelato cones (v)  
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango*

*Fruit brochette (v) (gf)  
skewers of seasonal fresh fruit*

*chocolate & cherry tart (v)  
shaved toasted coconut*





## **BUFFET MENU**

### **GOLD | \$120 PER PERSON**

2 CANAPES ON ARRIVAL, 3 PLATTER, 1 DESSERT PLATTER

### **PREMIUM | \$225 PER PERSON**

3 CANAPES ON ARRIVAL, 4 PLATTER, 2 DESSERT PLATTER

## **PLATTERS**

*Cooked Mooloolaba king prawns (gf)  
Yuzu-mary rose and creamed horseradish*

*Sydney rock oysters (gf, df)  
Confit shallot mignonette*

*Selection of cured meats and cheeses  
Seasonal fruits, freshly baked lavosh and sourdough, garlic and hummus dip*

*Heirloom tomato salad (v, gf)  
Crispy basil, balsamic and parmesan wafers*

*Free range chicken salad (gf)  
Watercress, dates & Green goddess dressing*

*Charred Pumpkin and corn salad (v)  
Radicchio, avocado and Manchego*

*Red cabbage & Fennel salad (v)  
Activated walnuts and shadows of blue*

## **DESSERT PLATTERS**

*Citron tart with Italian meringue (v)*

*Pear frangipane tart with candied orange & yoghurt cream (v)*

*Dark chocolate & green pistachio tart with pistachio crumble &  
vanilla icecream (v)*

*Classic pavlova with macerated berries, seasonal fruits  
& passionfruit coulis (v)*





## ADD ON GRAZING BOARDS



### CHARCUTERIE, CHEESE AND FRUIT BOARD | \$45 PER PERSON

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by freshly baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

### CHARCUTERIE AND FRUIT BOARD | \$30 PER PERSON

3 seasonal charcuterie with a mix of seasonal fruits accompanied by freshly baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

### CHEESE AND FRUIT BOARD | \$30 PER PERSON

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by freshly baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

### LUXE SEAFOOD PLATTER | \$55 PER PERSON

Trawler cooked and peeled king leader prawns (3 per person), Sydney rock oysters (3 per person), Cooked Balmain bugs (1 per person) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster  
Add cooked king crab legs + \$25 per person

### SEAFOOD PLATTER | \$38 PER PERSON

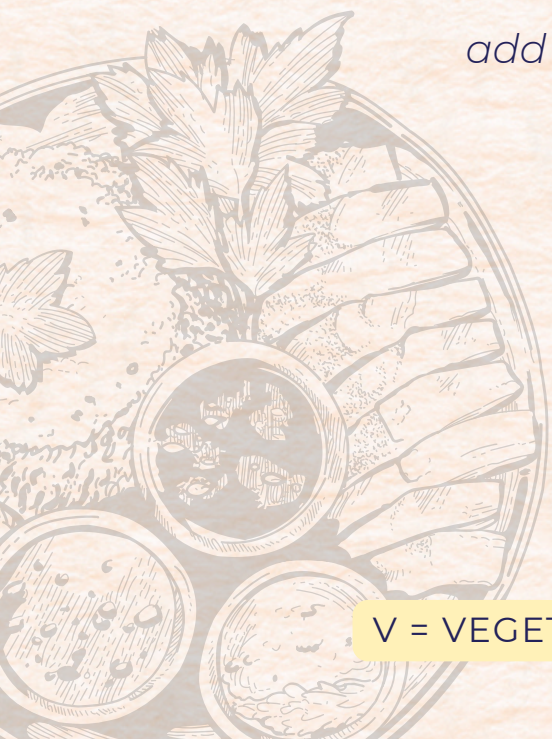
Trawler cooked and peeled king leader prawns (2 per person), Sydney rock oysters (2 per person) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster  
Add cooked king crab legs + \$25 per person

### VEGETARIAN BOARD | \$28 PER PERSON

Variety of seasonal greens served raw with freshly made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + \$18 per person





## FOOD STATIONS



### LIVE ITALIAN BAR

**\$200 PER PERSON**

#### CONSISTING OF:

*Live pasta station prepared in large, aged Parmigiano cheese wheel.*

*Choice between hand rolled fettuccine or Penne Rigate. (GF Available)*

#### SAUCES

*Cheese Wheel*

*Pesto & Fresh Basil (gf)*

*Hierloom Tomato & Vodka Sauce (v, gf,df)*

#### SIDES

*Extra Virgin Olive Oil*

*Pine Nuts*

*Fresh Grated Parmesan*

#### OPTIONAL

*Add fresh baked pizzas to the station baked in front of you and guests.*

*One additional Chef required for Plzza*



**STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU  
ALL STATIONS ARE MINIMUM 20 GUESTS**



## FOOD STATIONS



### LIVE PAELLA & RISOTTO BAR

**\$100 PER PERSON**

#### CONSISTING OF:

*Large skillet filled with your favorite Risotto or Paella,  
prepared in front of you and your guests.*

#### TYPES TO CHOOSE FROM

*Forest Mushroom Risotto (ve,gf)*

*Chicken and Cheese Risotto (gf)*

*Chicken & Chorizo Paella (gf)*

*Prawn, Mussels and White Fish Paella (gf)*

#### TOPPINGS

*Freshly Grated Parmesan*

*Roasted and Seasoned Breadcrumbs*

*Freshly Picked Herbs*



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V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE





## FOOD STATIONS



### LIVE JAPANESE BAR

**\$170 PER PERSON**

#### CONSISTING OF:

*Fresh-made sushi and sashimi prepared in front of you and your guests. (gf)*

*Aburi Salmon Nigiri (gf, df)*

*Kingfish Nigiri (gf, df)*

*Crispy Prawn Nigiri (gf, df)*

*California Crab Uramaki Roll*

*Katsu Chicken Roll*

*Yellowfin Tuna Sashimi (gf, df)*

*Salmon Sashimi (gf, df)*

*Yellowtail Sashimi (gf, df)*

*Oysters with Japanese Dressing (gf, df)*



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## ADD ON SALADS MENU



**\$15 PER PERSON PER SALAD**

SALADS CAN BE ADDED INTO ANY CATERING PACKAGE

### MEDITERRANEAN SALADS

*Large garden leaf & garden roquette (ve, gf, df)  
caramelized red onion rings & walnut & chili dressing*

*Crispy endive leaves & wild roquette (v, gf)  
seasonal citrus, cranberries & shaved pecorino cheese*

*Caesar salad  
thin croutons, premium anchovy dressing, egg & prosciutto*

*Crispy baby cos salad (v, gf)  
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato  
with a herb vinaigrette*

*Radicchio leaf salad (v, gf)  
sweet balsamic, pear, walnuts & goat cheese*

*Heirloom tomato salad (v, gf)  
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze*

*Green salad (ve, gf, df)  
baby spinach, wild roquette, French beans, broad beans, shallots,  
chili, sesame & lemon*

*Charred zucchini & Aubergine (ve, gf, df)  
red onion with sweet molasses pine nuts & freshly picked herbs*

### ASIAN SALADS

*Torched pointy cabbage salad (ve, gf, df)  
chili, heirloom tomato & lime*

*Edamame & avocado salad (gf, df)  
bonito flakes, and yuzu dressing*

*Charred green salad (gf, df)  
sugar snaps, chili, sesame, fresh picked basil and anchovy,  
oregano & lemon dressing*

*Silken tofu salad (ve, gf, df)  
Sugar snaps, snake beans, radish, spring onion,  
sesame and bitter orange vinaigrette*







## BBQ MENU



**\$135 PER PERSON | MINIMUM 20 GUESTS**  
PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT



### PROTEINS

*Chicken thighs (gf, df)*  
*lemon, garlic & harissa*

*Lamb cutlets (gf, df)*  
*dijon, horseradish & rosemary*

*Pork & fennel sausages (gf, df)*

*Pork ribs (gf, df)*  
*barbeque glaze*

*King leader prawns (gf)*  
*kaffir lime, shallots & lemongrass butter*

*Swordfish (gf, df)*  
*Agrodolce*

*King brown mushrooms (ve, gf, df)*  
*sesame, garlic, soy & spring onion*

### SIDES

*Large garden leaf & garden roquette (ve, gf, df)*  
*Blackened onion and walnut & chili dressing*

*Crispy endive leaves & wild roquette (v, gf)*  
*seasonal citrus, cranberries & shaved pecorino cheese*

*Caesar salad*  
*thin croutons, premium anchovy dressing, egg & prosciutto*

*Crispy baby cos salad (v, gf)*  
*feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato*  
*with a herb vinaigrette*

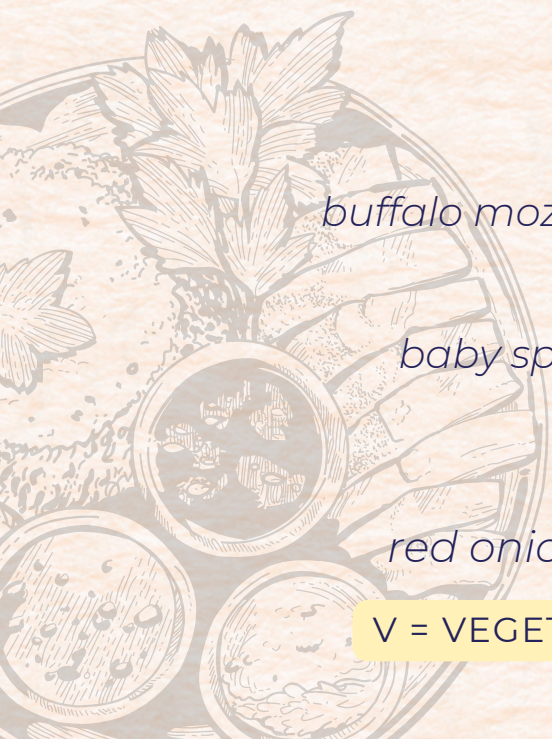
*Radicchio leaf salad (v, gf)*  
*sweet balsamic, pear, walnuts & goat cheese*

*Heirloom tomato salad (v, gf)*  
*buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze*

*Green salad (ve, gf, df)*  
*baby spinach, wild roquette, French beans, broad beans, shallots,*  
*chili, sesame & lemon*

*Charred zucchini & Aubergine (ve, gf, df)*  
*red onion with sweet molasses pine nuts & freshly picked herbs*

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## BBQ MENU



**\$135 PER PERSON | MINIMUM 20 GUESTS**  
PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT

### DESSERT CANAPES

*Chocolate brownie (v)  
caramel, sea salt*

*Warm apple crumble tartlet (v)  
oats & brown sugar*

*Gelato cones (v)  
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango*

*Fruit brochette (v) (gf)  
skewers of seasonal fresh fruit*

*chocolate & cherry tart (v)  
shaved toasted coconut*

