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SYDNEY HARBOUR ESCAPES



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# Chaos



## CANAPE MENU

### SILVER

*3 Small, 1 Substantial, 1 Dessert*

**\$95 per head**

### GOLD

*3 Small, 2 Substantial, 1 Dessert*

**\$120 per head**

### PREMIUM

*4 Small, 3 Substantial, 2 Desserts*

**\$150 per head**







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## SMALL CANAPES

### Seafood:

*Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)*

*Leader Prawn Skewers with Chili Sauce (GF/DF/GF)*

*Miso Marinated Salmon on Nori Wrapper*

### Meat and Poultry:

*Spicy Chorizo & Cheese Arancini*

*Nobu Beef, tarragon & wasabi emulsion, crispy garlic*

*Crispy Pork belly, chilli caramel & micro herb salad*

### Dietaries:

*Poached beetroot with whipped goats curd and chive*

*Hierloom tomato & Manchego spanish toast*

*Mushroom & cheese Arancini (VE/GF)*

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





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## SUBSTANTIAL CANAPES

### Seafood:

*Spanner crab & Chive roll with cos hearts and herb aioli*

*Crumbed Queensland whiting roll with preserved lemon, caper herb aioli  
and garden rocket*

*"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche -*

*Herbs and Shiso (GF/DF)*

*Seared Tuna tataki with citrus & ponzu*

### Meat and Poultry:

*Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on*

*Top of Chickpea Flatbread with Capers & Pinenuts (GF/DF)*

*Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)*

*Riverina lamb skewers marinated in mustard, herbs and shallots served  
with horseradish and coriander*

*Lamb and Iranian Pistachio Meatballs with Harissa (GF)*

*Crumbed Philly cheese steak - provolone, caramelised onion & radicchio*

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## DESSERT CANAPES

### **Dietaries:**

*Hierloom tomato and summer peach bruschetta with stracciatella  
Italian aubergine on toast  
Cippolini onion marmalade & feta tart*

### **Dessert:**

*Chocolate & Hazelnut Ice Cream Sandwich (VE)  
Raspberry & Custard Tarts (VE)  
Summer Berry Tartelette (VE)  
Lemon Meringue Tarts (VE/DF)  
Chocolate & Caramel Brownies  
Mini Ice Cream Cones in a Variety of Flavours*

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## BUFFET MENU

### GOLD

*2 Canapes on arrival, 6 Platters, 1 Dessert Platter*

**\$180 per head**

### PREMIUM

*3 Canapes on arrival, 8 Platters, 2 Dessert Platter*

**\$225 per head**







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## BUFFET SELECTIONS

### Cold Platters:

*Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish*

*Sydney rock oysters with Confit shallot mignonette*

*Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip*

*Heirloom tomato salad with crispy basil, balsamic and parmesan wafers*

*Free range chicken salad, watercress - dates - Green goddess dressing*

*Charred Pumpkin and corn salad with radicchio, avocado and Manchego*

*Red cabbage salad with shaved fennel, activated walnuts and shadows of blue.*

### Hot Platters:

*Grilled spatchcocks with lemon, garlic and harissa.*

*Slow roasted Petunya ocean trout with soft herbs, chilli and citrus*

*Flame seared steak onglet with red wine shallots and confit garlic.*

*Grilled King leader prawns with kaffir lime, eschalot and lemongrass butter*

*Vine-ripened heirloom tomato and Belvedere vodka pasta with fresh basil*

*Roasted Mushroom parmigiano with herbs, garlic and tomato*

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## BUFFET SELECTIONS

### Dessert Platters:

*Citron tart with Italian meringue*

*Pear frangipane tart with candied orange and yoghurt cream*

*Dark chocolate and green pistachio tart with  
pistachio crumble and vanilla ice-cream*

*Classic pavlova with macerated berries, seasonal fruits  
and passionfruit coulis.*

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## ADD ON GRAZING BOARDS

### **CHARCUTERIE, CHEESE, AND FRUIT BOARD | \$45 per head**

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

### **CHARCUTERIE AND FRUIT BOARD | \$30 per head**

*3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled vegetables*

### **CHEESE AND FRUIT BOARD | \$30 per head**

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

### **LUXE SEAFOOD PLATTER | \$55 per head**


*Trawler cooked and peeled king leader prawns (3/person), Sydney rock oysters (3/person), Cooked Balmain bugs (1/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/person***





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## ADD ON GRAZING BOARDS

### SEAFOOD PLATTER | \$38 per head

*Trawler cooked and peeled king leader prawns (2/person),  
Sydney rock oysters (2/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/person***

### VEGETARIAN BOARD | \$28 per head

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

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







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## FOOD STATIONS

### LIVE ITALIAN BAR | \$200 PER HEAD

#### **Consisting of:**

*Live pasta station prepared in large, aged Parmigiano cheese wheel.  
A choice between hand-rolled fettuccine or Penne Rigate. (GF Available)*

#### **Sauces:**

*Cheese Wheel  
Pesto & Fresh Basil  
Heirloom Tomato & Vodka Sauce*

#### **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 Pizza*

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR





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## FOOD STATIONS

### LIVE PAELLA & RISOTTO BAR | \$100 PER HEAD

#### **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 (VEG)  
Chicken and Cheese Risotto  
Chicken & Chorizo Paella  
Prawn, Mussels and White Fish Paella*

#### **Toppings:**

*Freshly Grated Parmesan  
Roasted and Seasoned Breadcrumbs  
Freshly Picked Herbs*

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## FOOD STATIONS

### LIVE JAPANESE BAR | \$170 PER HEAD

#### **Consisting of:**

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

#### **Nigiri:**

*Aburi Salmon Nigiri  
Kingfish Nigiri  
Crispy Prawn Nigiri*

#### **Rolls:**

*California Crab Uramaki Roll  
Katsu Chicken Roll*

#### **Sashimi:**

*Yellowfin Tuna Sashimi  
Salmon Sashimi  
Yellowtail Sashimi*

#### **Other:**

*Oysters with Japanese Dressing*

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

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## FOOD STATIONS

### BBQ HABACHI BAR | \$170 PER HEAD

#### **Consisting of:**

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

#### **Nigiri:**

*King Leader Prawns with Herbs  
Miso Marinated Salmon Skewers  
Wagyu Beef Skewers with Chimichurri Chicken Yakitori Sticks  
Vegetable Sticks*

#### **Types:**

*Hotsauces & Fermented Chili  
Fresh Picked Herbs  
Lime  
Sauces & Condiments*

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR