



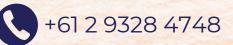
SYDNEY HARBOUR ESCAPES













SYDNEY HARBOUR ESCAPES

25

CANAPE MENU

SILVER

3 Small, 1 Substantial, 1 Dessert

\$95 per head

GOLD

3 Small, 2 Substantial, 1 Dessert

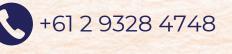
\$120 per head

PREMIUM

4 Small, 3 Substantial, 2 Desserts

\$150 per head







SYDNEY HARBOUR ESCAPES



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)





SYDNEY HARBOUR ESCAPES

SUBSTANTIAL CANAPES

Seafood:

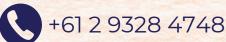
Spanner crab & Chive roll with cos hearts and herb aioli Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket "IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche -Herbs and Shiso (GF/DF) Seared Tuna tataki with citrus & ponzu

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







SYDNEY HARBOUR ESCAPES





CHAOS

DESSERT CANAPES

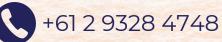
Dietaries:

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







SYDNEY HARBOUR ESCAPES

OS

BUFFET MENU

GOLD

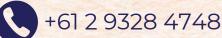
2 Canapes on arrival, 6 Platters, 1 Dessert Platter \$180 per head

PREMIUM

3 Canapes on arrival, 8 Platters, 2 Dessert Platter \$225 per head









SYDNEY HARBOUR ESCAPES



BUFFET SELECTIONS

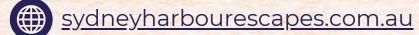
Cold Platters:

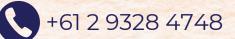
Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish Sydney rock oysters with Confit shallot mignonette Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip Heirloom tomato salad with crispy basil, balsamic and parmesan 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







SYDNEY HARBOUR ESCAPES



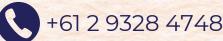


BUFFET SELECTIONS

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.







SYDNEY HARBOUR ESCAPES

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 accompanies 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 vegetagbles

CHEESE AND FRUIT BOARD | \$30 per head

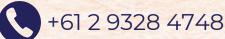
2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

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**

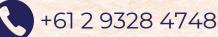
VEGETARIAN BOARD | \$28 per head

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









SYDNEY HARBOUR ESCAPES



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:

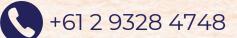
Extra Virgin Olive Oil Pine Nuts Fresh Grated Parmesan

Optional:

Add fresh baked pizzas to the station baked in front of you and guests. One additional Chef required for Pizza



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SYDNEY HARBOUR ESCAPES



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:

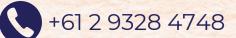
Forest Mushroom Risotto (VEG) Chicken and Cheese Risotto Chicken & Chorizo Paella Prawn, Mussels and White Fish Paella

Toppings:

Freshly Grated Parmesan Roasted and Seasoned Breadcrumb Freshly Picked Herbs



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SYDNEY HARBOUR ESCAPES





LIVE JAPANESE BAR | \$170 PER HEAD

Consisting of:

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

Nigiri:

Aburi Salmon Nigir Kingfish Nigiri Crispy Prawn Nigiri

Rolls:

California Crab Uramaki Roll Katsu Chicken Roll

Sashimi:

Yellowfin Tuna Sashimi Salmon Sashimi

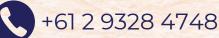
Yellowtail Sashimi

Other:

Oysters with Japanese Dressing



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SYDNEY HARBOUR ESCAPES



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