







# New Warren

## CATERING MENU

### GOURMET CANAPE MENU

**\$49 Per Person**  
*minimum of 10 pax*

-  *Garlic Prawn Skewers (GF)*
-  *4 Cheese Arancini (V)*
-  *Lemongrass Chicken Skewers (GF)*
-  *Peking Duck Spring Roll*
-  *Mini Wagyu Burger in Brioche Bun with Tomato and Cheddar*
-  *Mini Fruit Cup (V)(VG)(GF)*



BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo



Calamari Bite with Aioli



Pumpkin & Goat Cheese Arancini

*All prices are inclusive of GST.*

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

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## SILVER CANAPE MENU

**\$60 Per Person**  
*minimum of 10 pax*

-  *Garlic Prawn Skewers (GF)*
-  *4 Cheese Arancini (V)*
-  *Lemongrass Chicken Skewers (GF)*
-  *Peking Duck Spring Roll*
-  *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

**\$75 Per Person**  
minimum of 10 pax

-  *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

**\$92 Per Person**  
*minimum of 10 pax*

-  *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

**\$86 Per Person**  
*minimum of 10 pax*

## Appetizer 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 All

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# GOLD BUFFET MENU

**\$96 Per Person**  
*minimum of 10 pax*

## **Appetizer 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 (V)*



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

**\$119 Per Person**

*minimum of 10 pax*

## *Appetizer on arrival:*

-  *Peking Duck Spring Roll*
-  *BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli Mayo*
-  *Sweet Chilli 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 Raddish and Chilli Mayo

## *Main Course:*

-  *Teriyaki Salmon Fillets*
-  *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

**\$69 Per Person**  
minimum of 10 pax

## Appetizer on arrival:

-  Pumpkin & Goat Cheese Arancini (V)
-  BBQ Pulled Pork Bao with Cucumber, Sour Raddish and Chilli 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 (V)



BBQ Pulled Pork Bao with  
Cucumber, Sour Raddish and  
Chilli 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

**\$80 Per Person**

*minimum of 10 pax*

## *Appetizer on arrival:*

-  *Cheeseburger Spring Roll*
-  *BBQ pulled pork bao with cucumber, sour raddish 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 (V)*



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)*



Sweet Potato Salad, Cucumber, Corn, Quinoa, Onion, and Cherry Tomato

*Hot Dog Roll*

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# PLATINUM BBQ MENU

**\$99 Per Person**

*minimum of 10 pax*

## *Appetizer on arrival:*

-  *Peking Duck Spring Roll*
-  *Teriyaki Scallop*



*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 (V)*



*Antipasto with Sliced Meats, Ham, Salami, Prosciutto and Marinated Olives*

## *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 Teriyaki*



*Gilled Salmon Fillet*



*Variety Seasonal Fruits Platter*

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## ADD-ON MENU

### Assorted Sushi Platter

\$75

(Approx. 36 pcs)

Salmon, Aburi Salmon, Avocado, Cucumber and or Crab on Assorted Nori



Assorted Sushi Platter

### Pumpkin Arancini (V)(VG)(GF)

\$89

(Approx. 20 pcs)



Pumpkin Arancini

### Tomato Arancini (V) (VG) (GF)

\$89

(Approx. 20 pcs)

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

\$98

(Approx. 20 pcs)



Cheese Platter

### Vegetable Lasagne (V)

\$120

(Approx. 2.5 kgs)

### Cheese Platter

\$126

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with Fresh Berries and Crackers, Lavash, Nuts and/or Dried Fruits

### Spinach and Ricotta Cannelloni (V)

\$126

(Approx. 2.5 kgs)



Spinach and Ricotta Cannelloni

### Vegan Burger (V)(VG)(GF)

\$148

(Approx. 16 pcs)

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