

Ghost 2



CATERING MENU



CANAPÉS PACKAGES

Minimum of 10 Guests

\$79 Per Person

3 cold, 3 warm, 1 substantial, 1 dessert

\$95 Per Person

4 cold, 4 warm, 2 substantial, 1 dessert

\$120 Per Person

PLUS 1 Food Station

4 cold, 4 warm, 2 substantial, 1 dessert

Food Station: Glazed Ham or Charcuterie & Cheese



CANAPÉ MENU

Minimum of 10 Guests



COLD



- 🍷 Freshly shucked Sydney rock oysters with raspberry mignonette (gf)
- 🍷 Cherry truss tomatoes, sweetcorn, black bean, crunchy tostada (gf, df, b)
 - 🍷 Chilled Queensland king prawns with yuzu aioli (gf, df)
- 🍷 Soy poached free-range chicken, toasted organic coconut, sweet chili, lemon grass, crispy wong tong (gf, df)
- 🍷 King salmon ceviche, coriander, avocado, flatbread, lime cream (df)
- 🍷 Mini steak sambo, caramelised onion jam, aged cheddar, sourdough
- 🍷 King crab, kohlrabi remoulade, baby basil, dry chili, sesame seed crisp (gf, df)
- 🍷 Smoked hunter valley glazed duck, sour cherry, sweet potato chips (gf, df)



WARM

- 🍷 Fresh herb and green peas, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)
- 🍷 Tiger prawn toast, kewpie mayonnaise, nori, sesame (df)
- 🍷 Buttermilk free-range chicken bites, smoked paprika, bacon salt (gf)
- 🍷 Sumac eggplant chutney, falafel, sesame, hommus, crispy shallots (v, vg, gf, df)
 - 🍷 Pulled spicy chicken, grilled eggplant, quesadilla, avocado cream
- 🍷 Grilled lamb shawarma, hummus, cherry tomato fattoush, flatbread (df)
- 🍷 Seared Atlantic scallops, chorizo, and chimichurri, on a spoon (gf, df)
 - 🍷 Grass-fed beef handmade pie smoked tomato relish
 - 🍷 Spiced chickpea pie, saffron tomato chutney (v)



CANAPÉS

Minimum of 10 Guests



SUBSTANTIALS

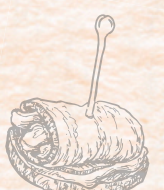


- 🍴 *Miso chicken poke sushi rice, edamame beans, pickled ginger, kale, wasabi dressing (gf, df)*
- 🍴 *Veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket (v)*
- 🍴 *Grilled Rodriguez chorizo soft taco, cherry tomato, roasted corn, red cabbage, whipped sour cream*
- 🍴 *Pork and fennel sausage risoni pasta, broccoli, dried chilli, cherry tomato, pangrattato*
- 🍴 *Slow cooked grass-fed sumac lamb shoulder gnocchi, shaved zucchini, kale, pecorino bowl*
- 🍴 *Roasted miso eggplant, kimchi, rice noodles baby greens bowl (gf, df, vg)*
- 🍴 *Southern fried chicken, crnchy slaw, peri peri mayo, milk bun*
- 🍴 *Bbq slow cooked brisket, hot slaw, garlic aioli, slider*
- 🍴 *Additional fries with substantial \$7 per head*



DESSERT CANAPÉS

- 🍴 *Passionfruit curd and fresh strawberry tart*
- 🍴 *Sea-salt caramel and brownie crumble tart*
- 🍴 *Valrhona dark chocolate mousse, raspberry, coco pop crunch*
- 🍴 *Prosecco marinated strawberries, watermelon, mint, meringue*
- 🍴 *Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)*
- 🍴 *Triple cream brie, sour cherry and baby basil tar t*



VEGETARIAN CANAPÉS



Minimum of 10 Guests



\$79 Per Person

3 cold, 3 warm, 1 substantial, 1 dessert



\$95 Per Person

4 cold, 4 warm, 2 substantial, 1 dessert



\$120 Per Person

PLUS 1 Food Station

4 cold, 4 warm, 2 substantial, 1 dessert

**if Caviar is selected, price will change accordingly*



VEGETARIAN CANAPÉS

Minimum of 10 Guests



COLD

- Spiced butternut pumpkin, hummus, crispy onion tart (gf)
- Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v) (gf)
- Sour cherries, crisp pear, shaved hazelnut, orange (gf)
- Smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
- Caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)



WARM

- Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli
- Silkin tofu daikon, cucumber, green chili salad, nahm jin dressing (gf)
- Crispy feta, pea, spinach filo cigars with spiced orange glaze
- Black bean, spiced avocado, cherry tomato quesadilla
- Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
- Caponata, feta, cherry tomatoes, toasted pine nuts (gf)
- Hand made chickpea spiced curry pie, saffron tomato chutney



VEGETARIAN CANAPÉS

Minimum of 10 Guests



SUBSTANTIALS



- 🍷 Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
- 🍷 Miso crusted eggplant salad, soba noodles, baby greens, crispy onion
- 🍷 Sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- 🍷 Saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
- 🍷 Crispy tofu, hoisin, asian slaw, lime, chilli roll
- 🍷 Veggie burger, blackened haloumi, piquillo peppers, salsa verde



DESSERT CANAPÉS

- 🍷 Passionfruit curd and fresh strawberry tart
- 🍷 Sea-salt caramel and brownie crumble tart
- 🍷 Valrhona dark chocolate mousse, raspberry, coco pop crunch
- 🍷 Prosecco marinated strawberries, watermelon, mint, meringue
- 🍷 Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
- 🍷 Triple cream brie, sour cherry and baby basil tart



FOOD STATIONS

Minimum of 25 Guests

SASHIMI STATION

kingfish, tuna and fresh seasonal seafood served raw and carved to order

\$20 per person

SUSHI AND SASHIMI STATION

section on hand made sushi and fresh seasonal seafood served raw and carved

\$25 per person

DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with variety

\$20 per person

OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around Australia - Sydney rock, Pacific's and flats

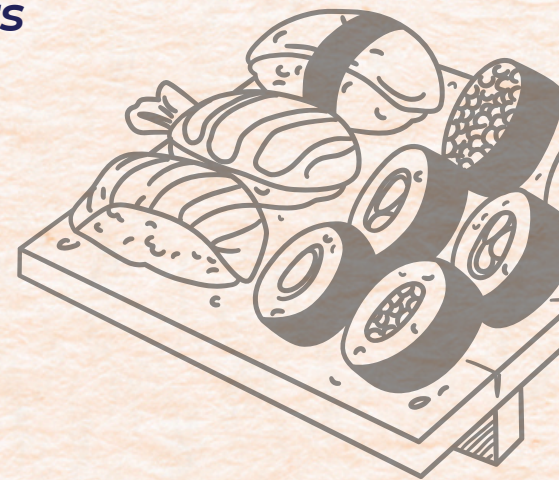
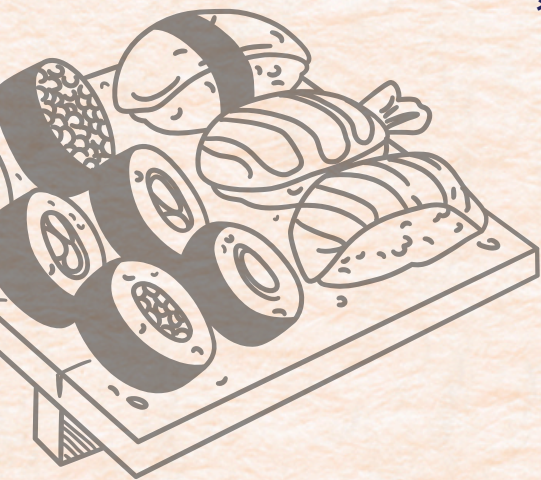
\$20 per person

ROAMING OYSTER SHUCKERS

showcasing freshly shucked regional oysters from around Australia - Sydney rock, Pacific's and flats

\$25 per person

****Additional chef's fee of \$450 per 4 hours**



FOOD STATIONS

Minimum of 25 Guests

GLAZED HAM STATION

*served warm and carved to order served with mustards,
pickles and soft rolls*

\$20 per person

CAVIAR STATION

*selection of caviars, ice bowl, complete with hostess to guide
through the caviars*

PRICE ON ENQUIRY

CHARCUTERIE & CHEESE

*selection of cured and smoked meats, cheeses, pickles and
house-made chutneys*

\$20 per person

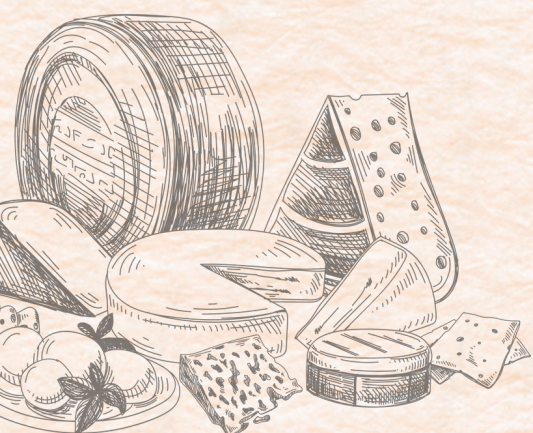
JUST CHEESE

*wide selection of both local and imported cheeses with various
breads and classic accompaniments*

\$18 per person

NOTE:

Food stations are additional to canapes or buffet menu





BUFFET PACKAGES

Minimum of 10 Guests



GOLD BUFFET PACKAGE

\$126 Per Person

*2 canapés on arrival, 2 cold platters,
2 warm platters, 1 dessert platter*



PLATINUM BUFFET PACKAGE

\$147 Per Person

*2 canapés on arrival, 3 cold platters,
3 warm platters, 2 dessert platters*



BUFFET MENU

Minimum of 10 Guests

Please select platters from the following:

COLD PLATTERS

- 🍴 *Pepper-seared black angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)*
- 🍴 *House-smoked petune ocean trout with shaved zucchini, fennel, wasabi cream fraiche (gf)*
- 🍴 *Cured and aged salumi, olives, pick led red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)*
- 🍴 *Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)*
- 🍴 *Pepper-seared yellow fin tuna tataki, pickled dajkon, wild mushroom, aged soy*
- 🍴 *Orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chili, lemon*
- 🍴 *Poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad*

WARM PLATTERS

- 🍴 *Grilled miso tasmanian salmon, soba noodles, baby greens lime chili dressing*
- 🍴 *8 hour slow-cooked s.a sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm israeli couscous*
- 🍴 *Roasted (med-rare) pepper-cruste black angus sirloin with local mushrooms and chimichurri (gf)*
- 🍴 *Free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)*
- 🍴 *Crispy-skinned w.a cone bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini (gf)*
- 🍴 *Maroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita*



BUFFET MENU

Minimum of 10 Guests

Please select platters from the following:





DESSERT PLATTERS

- ☛ *Valrhona dark chocolate pave candy peanuts shortbread crumble vanilla ice cream*
- ☛ *Strawberry cheesecake coconut crumble strawberry ice cream*
- ☛ *Handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)*
- ☛ *Local and imported cheese served with spiced apple chutney, marinated figs and flatbread*



BUFFET INCLUDES

- ☛ *Green micro salad with shaved radish, red onion and cold-pressed dressing*
 - ☛ *Fresh baked bread rolls and pepe saya butter*
 - ☛ *Steamed baby potatoes with parsley butter and lemon*
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VEGETARIAN BUFFET PACKAGES

Minimum of 10 Guests



GOLD BUFFET PACKAGE

\$126 Per Person

*2 canapés on arrival, 2 cold platters,
2 warm platters, 1 dessert platter*

PLATINUM BUFFET PACKAGE

\$147 Per Person



*2 canapés on arrival, 3 cold platters,
3 warm platters, 2 dessert platters*



VEGETARIAN BUFFET MENU

Minimum of 10 Guests

Please select platters from the following:

COLD PLATTERS

- 🍴 *Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)*
- 🍴 *Shaved zucchini, radish, fennel, wasabi cream fraiche (gf)*
- 🍴 *Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)*
- 🍴 *Sweet potato, pick led daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chili, lemon*

WARM PLATTERS

- 🍴 *Grilled miso eggplant, soba noodles, baby greens lime chilli dressing*
- 🍴 *Spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm Israeli couscous*
- 🍴 *Roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)*
- 🍴 *Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita*

DESSERT PLATTERS

- 🍴 *Valrhona dark chocolate pave candy peanuts shortbread crumble vanilla ice cream*
- 🍴 *Strawberry cheesecake coconut crumble strawberry ice cream*
- 🍴 *Handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)*
- 🍴 *Local and imported cheese served with spiced apple chutney, marinated figs and flatbread*

BUFFET INCLUDES

- 🍴 *Green micro salad with shaved radish, red onion and cold-pressed dressing*
- 🍴 *Fresh baked bread rolls and pepe saya butter*
- 🍴 *Steamed baby potatoes with parsley butter and lemon*

SEAFOOD BUFFET

\$170 Per Person

Minimum of 10 Guests





CANAPÉS



- Miniature short-crust tart with humus and spiced butternut pumpkin (v)
- Seared harvey bay scallops with chorizo and sourdough crumb (on spoon)
(can be gf)

COLD PLATTERS

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- Seafood platter with a selection of oysters, tiger prawns, balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
*(lobster on request, price depends on market value)
 - Pepper-seared yellow fin tuna tataki, pickled daikon, wild mushroom, aged soy
 - Qld spanner crab (de-shelled) heirloom tomato medley, avocado, radish, cucumber, light chili
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WARM PLATTERS

- Roasted (med-rare) pepper-crusted black angus sirloin with local mushroom and chimichurri (gf)
- Large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
- Salt and pepper squid, new season potato salad, chorizo, aleppo chili





DESSERT PLATTERS



- Handmade pavlova nest mango passionfruit curd raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

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- Steamed new potatoes
 - Wild rocket, shaved pear, pecorino, aged balsamic dressing
 - Sauteed broccolini, oyster sauce, smoked chili, crispy onion
 - Handmade bread rolls, cultured butter
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FORMAL PLATED MENU

\$145 Per Person

Minimum of 10 Guests

**Additional chef is required for 15 pax and more*



ENTREE

- 🍴 *Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing*
- 🍴 *Zucchini quinoa fritters, pea mint cream, hunter valley goat's cheese, watercress*
- 🍴 *De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth*
- 🍴 *Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs*
- 🍴 *Cured kingfish, pick led baby beetroots, horseradish cream fraiche, roe*
- 🍴 *Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini*
- 🍴 *Grilled rare yellow fin tuna, shaved fennel, orange, aioli*
- 🍴 *Confit WA octopus, baby octopus, red pepper, olive, chili aioli*



MAINS

- 🍴 *Baby snapper, mussels, confit fennel, zucchini flower, bisque*
- 🍴 *Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus*
- 🍴 *De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley*
- 🍴 *Hapuka fillet, squid, chorizo, nettle butter, lemon*
- 🍴 *Grass fed beef tenderloin, ox tail cigar, king brown mushroom, jus*
- 🍴 *Berkshire porkloin, prosciutto, crispy pave, morcilla, apple, jus*
- 🍴 *Twice-cooked duckleg, duck breast, gnocchi, kale, fig, orange glaze*



DESSERTS

- 🍴 *Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream*
- 🍴 *Salt caramel, chocolate slices, banana fritters, peanuts, chocolate ice cream*
- 🍴 *Coconut pannacotta, mango, crumble, coconut sorbet*
- 🍴 *Vanilla cheese cake, mixed berries, orange cardamon ice cream*
- 🍴 *Local and imported cheese, fig loaf, flat bread, apple cherry chutney*



KID'S MENU

\$50 Per Person

- 🍷 *Margarita pizza fingers*
- 🍷 *Free-range chicken strips*
- 🍷 *Penne bolognese and parmesan
(plain if needed)*
- 🍷 *Vanilla ice cream strawberries*

CHEF FEES:

(Applied to all charters)

\$450 for 4 hours

*(Please check with the agent how many chef
is required for more than 4 hours charter)*

\$100 per chef for each hour thereafter