



# Ghost 1

## CATERING MENU

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### Canape 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**

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## CANAPÉ MENU

### 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)

# CANAPÉ MENU

Minimum of 10 Guests

## 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)

## 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 Canapes

- 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



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# Vegetarian Canape

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*

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## VEGETARIAN CANAPÉ MENU

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)

# VEGETARIAN CANAPÉ

Minimum of 10 Guests

## 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

## 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 Canapes

- 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 STATIONS

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

\$20 per person

## SUSHI & SASHIMI STATIONS

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

# BUFFET MENU

Minimum of 10 Guests

## 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-crust 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)
- Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

## Dessert Canapes

- 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





# 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

# VEGETARIAN BUFFET MENU

Minimum of 10 Guests

## Warm Platters

- Grilled miso eggplant, soba noodles, baby greens lime chili 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 Canapes

- 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 10 Guests

## Canapes

- 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

- 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

## Warm Platters

- Roasted (med-rare) pepper-crust 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:

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

# 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 pork loin, prosciutto, crispy pave, morcilla, apple, jus
- Twice-cooked duck leg, 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*

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### **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**

