

# Ghost 1

## 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*

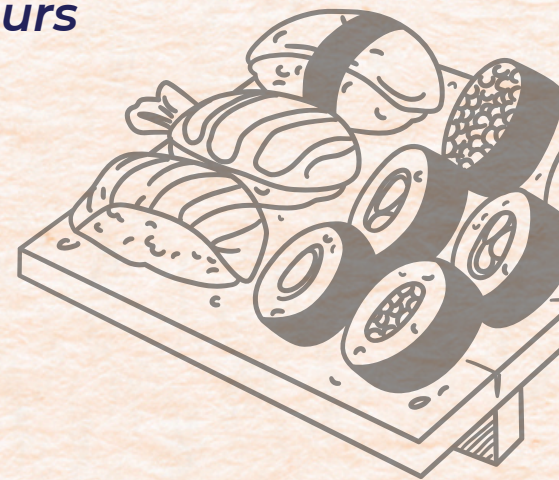
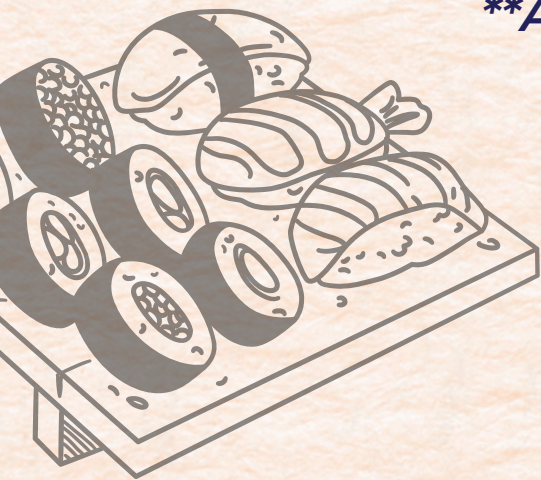
*\$20 per person*

## **ROAMING OYSTER SHUCKERS**

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

*\$25 per person*

**\*\*Additional Chef's charge 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*

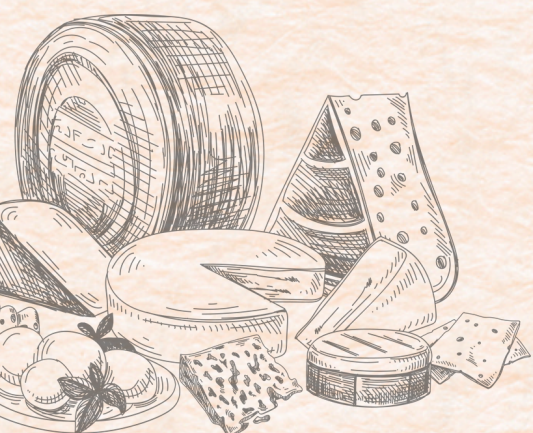
## **JUST CHEESE**

*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-crusted 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
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## DESSERT PLATTERS

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

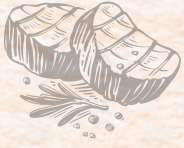
- Steamed new potatoes
  - Wild rocket, shaved pear, pecorino, aged balsamic dressing
  - Sauteed broccolini, oyster sauce, smoked chili, crispy onion
  - Handmade bread rolls, cultured butter
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# FORMAL PLATED MENU

**\$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)*

**\$350 for 4 hours**

**\$100 per chef for each hour thereafter**