



sydneyharbourescapes.com.au



+61 2 9328 4748



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





SMALL CANAPES

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

Heirloom tomato & Manchego Spanish toast

Mushroom & cheese Arancini (VE/GF)



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

Dietaries:

Heirloom tomato and summer peach bruschetta with stracciatella

Italian aubergine on toast

Cippolini onion marmalade & feta tart



DESSERT CANAPES

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



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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





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



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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.*



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 accompanied 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 vegetables

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***





FOOD STATIONS

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*

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



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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 Breadcrumbs
Freshly Picked Herbs*

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FOOD STATIONS

LIVE JAPANESE BAR | \$170 PER HEAD

Consisting of:

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

Nigiri:

*Aburi Salmon Nigiri
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

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR



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FOOD STATIONS

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*

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR