



MISCHIEF CATERING



W: sydneyharbourescapes.com.au

HP: [+61 2 9328 4748](tel:+61293284748)



CANAPE MENU

GOLD - \$100pp

3 SMALL, 2 SUBSTANTIAL, 1 DESSERT

PREMIUM - \$125pp

4 SMALL, 3 SUBSTANTIAL, 2 DESSERT

PLATINUM - \$200pp

6 SMALL, 4 SUBSTANTIAL, 3 DESSERT

SMALL CANAPES

SEAFOOD

Spanner Crab Miang with Coconut, Chili & Lime (GF/DF)

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Jervis Bay Scallops with Gooseberry, Elderflower and Asparagus (GF/DF)

Miso Marinated Salmon on Nori Wrapper

MEAT & POULTRY

Pork Belly Miang with Coconut, Chili & Lime (GF/DF)

Wagyu Beef - Thin Sliced Wagyu Beef, Green Apple, Pickled Ginger Mayonnaise
and Crispy Rice (GF/DF)

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Steamed Chicken & Coriander Har-Gow Dumplings (DF)

Spicy Chorizo & Cheese Arancini



DIETARIES

Peanut & Ginger Miang with Coconut, Chili & Lime (VE/GF/DF)

Coconut Soup with "Noosa" Tomatoes, Kaffir Lime and Chili Oil (VE/GF/DF)

Mushroom & cheese Arancini (VE/GF)

Roasted Figs Stuffed with Greek Feta Cheese, Drizzled with Native Honey
and Dusted with Edible Flowers (VEG)

SUBSTANTIAL CANAPES

SEAFOOD

Balmain Bug Roll - Chili Mayonnaise, Crunchy Iceberg & Chives (DF)

Crispy Prawn Roll - Pickled Ginger Mayo - Crunchy Iceberg Lettuce (DF)

"IkeJime" Rainbow Trout Tartelette - Citrus Marmalade - Herbs and Shiso (GF/DF)

Western Australian No1 Scampi Tails with Burro 1889 (GF)

MEAT & 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)

Steak Katsu roll - Tonkatsu Sauce, Coleslaw & Pickled Ginger (DF)

"Riverina" Lamb Skewers with Piedmontes Salsa Verde and Horseradish (GF/DF)

Wagyu Beef Sliders - Cheese & Pickles (DF)

DIETARIES

Cippolini Onion & Zucchini Tart (VE/DF/GF Possible)

Hierloom Tomato Tartelette with Summer Peach and Stracciatella (VEG/GF & VE Possible)

Farinata with Cippolini Onion, Rosemary, Arugula and Victorian Goat Cheese Crumble
(VE/GF/DF Possible)

Zucchini & Chili Frittata with Aubergine Pickle and Yoghurt (VE) (GF/DF Possible)



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

VEG = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

Add On Grazing Board

Charcuterie, Cheese & Fruit Board - \$45pp

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 & Fruit Board - \$30pp

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.



Cheese & Fruit Board - \$30pp

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 - 55pp

Trawler cooked and peeled king leader prawns (3p.p.)

Sydney rock oysters (3p.p)

Cooked Balmain bugs (1p.p)

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 pp

Seafood Platter - 38pp

Trawler cooked and peeled king leader prawns (2p.p.)

Sydney rock oysters (2p.p)

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 p.p.

Vegetarian Board - \$28pp

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 & seasonal fruits + \$18pp



FOOD STATIONS

LIVE ITALIAN BAR - \$200 pp

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel
Pesto & Fresh Basil
Hierloom 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

JAPANESE BAR - \$170pp

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

BBQ HABACHI BAR - \$125pp

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

Hot sauces & 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