



Miss Golightly

CATERING MENU

Canape Menus

CANAPÉ - LIGHTHOUSE PACKAGE

\$40 Per Person | Minimum of 8 Guests

This package is designed for a 1 to 2 hour event and is suitable for a swift social occasion.

- *Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)*
- *Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)*
- *Little Chicken Sandwiches with Tarragon & Chives*
- *Tartlets with Goat Curd, Tomato & Basil (veg)*
- *Prawn Zucchini Skewers with Lemon Salt (gf)*

Please note: For all canape packages, we require a minimum 7 days notice to ensure our order can be completed by our specialist chef. Remaining menu options require a minimum 48 hours notice.



Canape Menus

CANAPÉ - PORTHOLE PACKAGE

\$50 Per Person | Minimum of 8 Guests

This package is designed for a 2 to 3 hour event and is suitable for a light lunch

- *Crostini with Duck Confit & Cornichons*
- *Little Chicken Sandwiches with Tarragon and Chives*
- *Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs*
- *Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)*
- *Rare Roast Beef Brioche with Horseradish Cream & Cress*

- hots -

- *Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)*
- *Arancini with Pumpkin, Sage and Mozzarella (veg)*

CANAPÉ - ANCHOR PACKAGE

\$65 Per Person | Minimum of 8 Guests

Suitable for a 3 to 4 hour elegant afternoon or evening.

- *Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)*
- *Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)*
- *Little Chicken Sandwiches with Tarragon & Chives*
- *Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)*
- *Peking Duck Crepe with Hoisin and Cucumber*
- *Roasted Turkey, Cranberry and Brie Brioche*

- hots -

- *Syrian Spiced Lamb Kofta with Tahini*
- *Beef & Guinness Pies with Tomato Relish*
- *Grilled King Prawn in Pernod & Garlic Butter (gf)*

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Platters Menus

ANTIPASTO NIBBLE PLATTERS

\$30 Per Person

A selection of:

Cured meats

Olives

Mozzarella

Grissini (GF)

FRESH SEAFOOD PLATTERS

\$100 Per Person | Minimum of 6 Guests

Additional \$90 per person for more than 6 people.

A selection of:

Fresh local prawns

Oysters

Crab

Moreton Bay bugs (GF)

BBQ Menus

'MATES' BBQ

\$40 Per Person

- *A range of delicious dips, lavosh and cornichons*
- *Marinated chicken skewers*
- *A selection of gourmet sausages*
- *A selection of salads*

BBQ Menus

'AUSSIE' BBQ

\$60 Per Person

- A range of delicious dips, lavosh and cornichons
- Angus fillet steak
- Fresh local prawns
- A selection of gourmet sausages
- A selection of salads

'SEAFOOD' BBQ

\$60 Per Person

- A range of delicious dips, lavosh and cornichons
- Tasmanian Salmon Steak
- BBQ king prawns
- A selection of salads

SALAD SELECTION:

* For group of up to 6, choose 2 salads

* For group of up to 7+, choose 3 salads

- Spicy pumpkin and couscous
- Beetroot, goats cheese and walnuts
- Classic Greek salad
- Garden fresh green salad
- Creamy aioli potato salad

Note** salads can be altered slightly to accommodate allergies;
salads are subject to seasonal variations

Desserts & Cheeses

CHEESE PLATTER

\$25 Per Person

- Quality Australian soft and hard cheese
- GF & non-GF crackers
- Carrot and cucumber crudités

ETON MESS

\$20 Per Person

Crunchy meringue, whipped cream and seasonal fruits served with home made toppings.

SEASONAL FRUIT PLATTER

\$15 Per Person

A selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc