



# CATERING & BEVERAGE

## Menu



### QUANTUM

#### CANAPE PACKAGES

##### Gold Package

*3 Cold, 3 Warm, 1 Substantial, 1 Dessert*

**\$65 per head**

##### Platinum Package

*3 Cold, 3 Warm, 1 Substantial, 1 Dessert*

**\$85 per head**

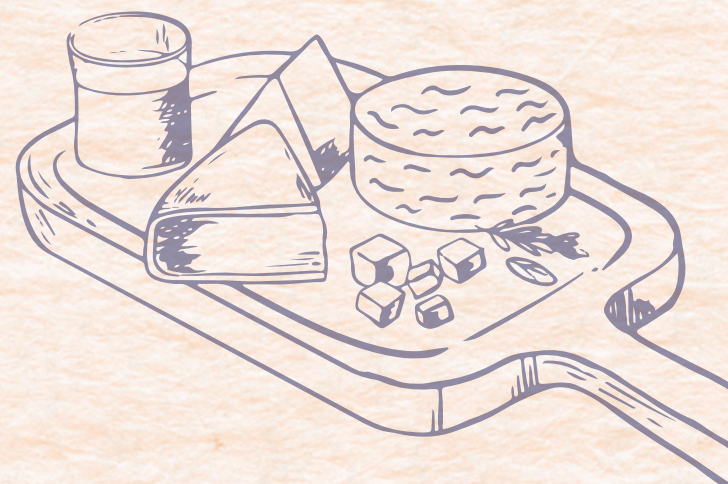
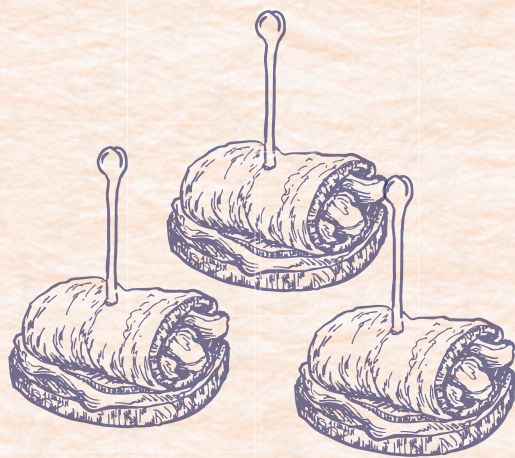
##### Elite Package

*4 Cold, 5 Warm, 2 Substantials, 2 Desserts plus a choice of one of the following:*

*Glazed Ham Station, Charcuterie & Cheese*

**\$105 per head**

*(Minimum of 30 pax)*







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### QUANTUM

#### CANAPE SELECTIONS

##### **Cold:**

*Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)*

*Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart*

*Chilled Queensland king prawns with citrus aioli dipping sauce (GF)*

*Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp*

*Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong*

*Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms*

*Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart*

*(All cold canapes can be made GF)*

##### **Warm:**

*Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)*

*Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on flat bread*

*Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla*

*Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon, tart*

*Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon*

*Popcorn cauliflower and chickpeas, roasted naan bread Rita*

*Chicken and leek handmade pie, smoked chili tomato relish*







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### QUANTUM

#### CANAPE SELECTIONS

##### Substantials:

*Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun*

*Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemongrass, bean sprouts*

*Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli*

*Seared King Tasmanian salmon, Japanese pickles, fine-cut baby Bok choy, rice and nori salad, edamame, coriander*

*Tikka Masala spiced chicken, organic brown rice, and baby coriander in a bowl*

*Slow-cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yogurt bowl*

*Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli*

*Moroccan spiced butternut pumpkin, slow-roasted vegetables, chickpea stew, sumac, cucumber yoghurt*

*Crispy pork belly roll, pickled carrot, cucumber, coriander, light chili, Vietnamese soy*

##### Dessert:

*Passion fruit curd and fresh strawberry crushed coconut meringue tart*

*Sea-salt caramel and brownie crumble tart*

*Valrhona Dark chocolate espresso mousse, chocolate crumble*

*Prosecco rosewater marinated strawberries, watermelon, mint, meringue*

*Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble*

*Triple cream brie, sour cherry and baby basil tart*

**\*Stations** can be added to any canape or buffet – refer stations menu







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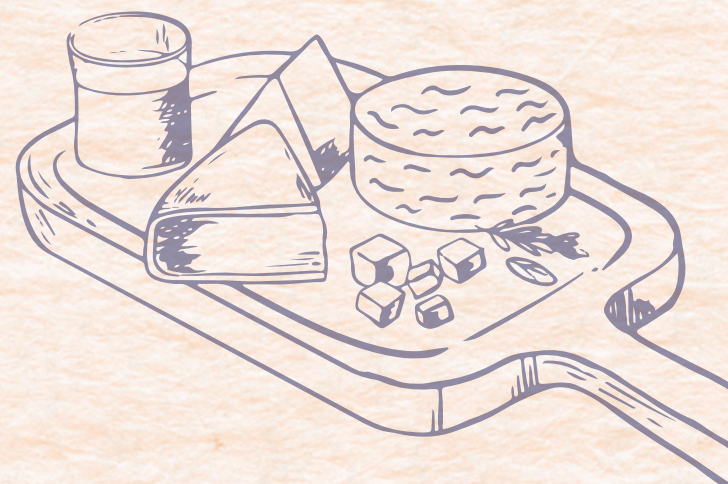
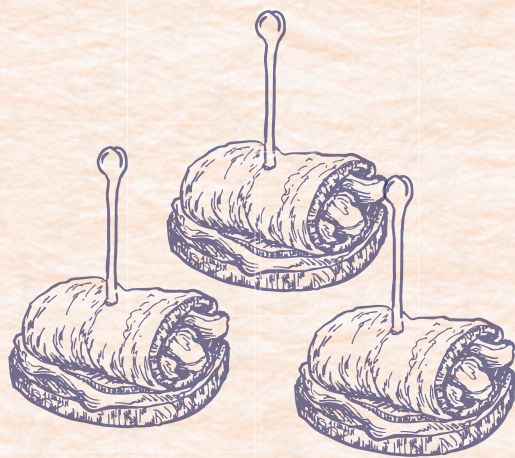
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### QUANTUM

#### BUFFET PLATTER MENU

##### Gold Buffet Package

*2 x canapes on arrival (refer to Canape Menu), 2 cold platters,  
2 warm platters, and 1 dessert platter*

**\$95 per head**

##### Platinum Buffet Package

*3 x canapes on arrival (refer to Canape Menu), 3 cold platters,  
3 warm platters, 2 dessert canapes*

**\$115 per head**

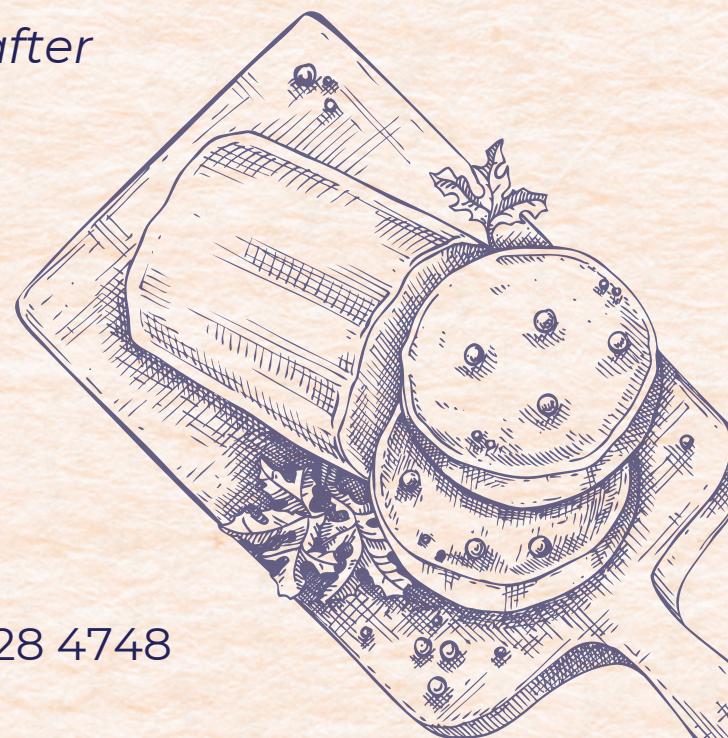
##### CHEF CHARGES

*\$350 per 4 hour charter inc GST*

*\$90 per hour additional thereafter*

*Public Holiday Fee, 100%*

*NYE TBC*



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## CATERING & BEVERAGE

# Menu



## QUANTUM

### BUFFET PLATTER SELECTIONS

#### Cold Platters:

*Black Angus beef tataki with spring onion,  
king brown mushrooms, aged soy*

*House-smoked Petuna ocean trout with pickled red onion,  
capers and horseradish cream fraiche (gf)*

*Salumi selection with pickles, olives and grilled vegetables*

*Heirloom tomato medley with torn buffalo mozzarella,  
hand-made basil pesto (gf)*

*Poached Yamba prawns, chilled and served with shaved fennel,  
watercress and ruby grapefruit salad*

#### Warm:

*Grilled Tasmanian King salmon with celeriac remoulade,  
wild rocket and shaved radish*

*8 hour slow-cooked S.A lamb shoulder with pomegranate molasses,  
kale and warm Israeli couscous*

*Roasted (med-rare) pepper-crust Black Angus sirloin  
with local mushrooms and chimichurri (gf)*

*Free-range de-boned chicken with sumac, blackened corn,  
red pepper, rainbow chard and harissa-spiked yogurt*

*Crispy-skinned W.A Cone Bay barramundi with sautéed wombok,  
pickled ginger, aged soy and wild mushrooms*







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## QUANTUM

### BUFFET PLATTER SELECTIONS

#### 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*

#### Shared Platters:

*Includes complimentary platters of:*

*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*

**\*Food Stations** can be added to any canape or buffet event  
(refer to Stations Menu)







## CATERING & BEVERAGE

# Menu



## QUANTUM

### SEAFOOD BUFFET MENU

**\$150 per person inc. GST**

#### **Canapes:**

*Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)*

*Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)*

*Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton*

#### **Cold:**

*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)*

#### **Cold Platters:**

*Yellow fin tuna spring onion, king brown mushrooms, aged soy*

*Qld spanner crab (de shelled) heirloom tomato medley, avocado, radish, cucumber, light chili*







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# Menu



## QUANTUM

### SEAFOOD BUFFET MENU

#### Warm Platters:

*Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)*

*Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)*

*Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild*

#### Dessert:

*Handmade Pavlova nests with mango passionfruit curd and 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*

*Spiced cauliflower, chickpeas, raita salad*

*Handmade bread rolls, cultured butter*







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### QUANTUM

#### ADD ONS: FOOD STATIONS

##### SASHIMI STATION

*Kingfish, tuna, and fresh seasonal seafood served raw and carved to order*  
**\$18 per head Inc gst**

##### DUMPLING BAR

*Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces*  
**\$17 per head Inc gst**

##### OYSTER TASTING STATION

*Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific and Flats*  
**\$18 per head Inc gst**

##### LIVE OYSTER SHUCKING

*Shucked to order Sydney Rock, Pacific and Flats by chef on board*  
**\$18 per head Inc gst**  
**PLUS** additional \$250 chef charge

##### GLAZED HAM

*Served warm and carved to order served with mustards, pickles and soft rolls*  
**\$17 per head Inc gst**

##### CAVIAR STATION

*Selection of caviars, ice bowl, complete with hostess to guide though the caviars*  
**Price on enquiry**

##### CHARCUTERIE & CHEESE

*Selection of cured and smoked meats, cheeses, pickles and house-made chutneys*  
**\$16 per head Inc gst**

##### JUST CHEESE

*Wide selection of both local and imported cheeses with various breads and classic accompaniments*  
**\$15 per head Inc gst**