



Quantum

CATERING MENU

CANAPÉ PACKAGES

 **GOLD PACKAGE** 

\$67 per head

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

 **PLATINUM PACKAGE** 

\$85 per head

4 Cold, 4 Warm, 2 Substantial, 2 Desserts

 **ELITE PACKAGE** 

\$105 per head

4 Cold, 5 Warm, 2 Substantial, 2 Desserts

plus a choice of one of the stations below:

GLAZED HAM STATION, CHARCUTERIE & CHEESE

(minimum of 30 pax)





CANAPÉ PACKAGES

COLD

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

Miso eggplant, spearmint, new season orange, sesame aioli (V)

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

Chipotle spiced chicken, superfood fine salad, shaved kale, red pepper, feta, activated almonds (GF)

Citrus marinated king salmon, avocado jalapeño, peperonata, blue corn crisp (GF)

Roast duck breast, hoisin sauce, baby greens, Light fermented chili, crispy onion, on a spoon (GF)

Black Angus beef sirloin wrapped prosciutto horseradish cream, fried capers on sourdough crisp

Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chili 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 flatbread

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





CANAPÉ PACKAGES

SUBSTANTIALS

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

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

Mexican spiced chicken rice bowl, roasted sweetcorn, tomato, black bean salsa, guacamole, salary

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

Tiger prawn Orecchiette, truss tomatoes, shaved zucchini, dry chili, olive oil, Pecorino

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

Sticky pork belly Xcel roll, pickled carrot, cucumber, coriander, light chili, Vietnamese soy

DESSERTS

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 to the stations menu





ADD ONS - FOOD STATIONS

Stations can be added to any canape or buffet event.

SASHIMI STATION

Kingfish, tuna, and fresh seasonal seafood served raw and carved to order

\$22 per head inc gst

DUMPLING BAR

Selection of steamed seafood, meat, and vegetarian dumplings served with a variety of dipping sauces

\$20 per head inc gst

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific, and Flats

\$25 per head inc gst

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board

\$25 per head inc gst

PLUS additional \$280 chef charge

GLAZED HAM

Served warm and carved to order, with mustards, pickles, and soft rolls

\$18 per head inc gst

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

\$19 per head inc gst

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments

\$17 per head inc gst





CATERING MENU

BUFFET PLATTER



GOLD BUFFET PACKAGE



\$100 per head

*(2 x canapés on arrival (refer to canape menu),
2 cold platters, 2 warm platters, 1 dessert platter)*



PLATINUM BUFFET PACKAGE



\$117 per head

*(3 x canapés on arrival (refer to canape menu),
3 cold platters, 3 warm platters, 2 dessert canapes)*

CHEF CHARGES

\$350 including GST per 4-hour charter

\$90 per hour additional after 4 hours

Public Holiday fee 100%

Christmas Day & NYE TBC





BUFFET PLATTER

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 PLATTERS

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-crusted 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

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 PLATTER

option 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 – refer to the stations menu





SEAFOOD BUFFET MENU

\$160 per head including GST

CANAPÉS

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*

WARM PLATTERS

*Roasted (med-rare) pepper-cruste 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 mushrooms*

INCLUDED

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

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*





CATERING MENU

SEATED MENU

PLATED 3 COURSE MENU

\$145 per head
includes GST

KIDS MENU

\$43 per head
includes GST

CHEF CHARGES

\$350 including GST per 4-hour charter
\$90 per hour additional after 4 hours
Public Holiday fee 100%
Christmas Day & NYE TBC





SEATED MENU

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 artichokes, crisp pancetta, baby herbs
Cured kingfish, pickled 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, chilli aioli

MAIN

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 pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheesecake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

KIDS MENU

Margarita pizza bites
Free range chicken strips, chips mayo
Penne bolognese and parmesan (plain if need)
Vanilla ice cream, strawberries, crushed meringue

