

# Gourmet Catering Options

SEADUCED | SEADUCTION | PROMETHEUS

*Canape – Buffet – Seafood – Starters – Deserts*

## Buffet Menu

### **Buffet Menu 1 - \$37.50 per person (Min 10 Guests)**

#### **Starter**

- Shaved meats, marinated fetta and olives with trio of home made dips and Turkish bread

#### **Buffet / Main Course**

- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Mediterranean vegetable cous cous with pine nut and herb salad and a parmesan dressing
- Marinated fetta, Kalamata olives, plum tomato and cucumber salad with crisp kos lettuce and lemon oregano dressing

### **Buffet Menu 2 - \$46.50 per person (Min 10)**

#### **Start**

- Shaved meats, marinated fetta and olives with trio of home made dips and Turkish bread

#### **Buffet / Main Course**

- Seared eye fillet of beef with pesto roast pumpkin, eggplant, red onion and cherry tomatoes
- Shredded coconut chicken with broccoli, baby spinach, coriander and Thai basil dressing
- Pearl cous cous with chickpeas, green lentils, beetroot and parsley with a lemon tahini dressing
- Mixed garden salad with baby leaf, croutons and balsamic vinaigrette
- Crusty bread

# Canape Menus

## **Silver - \$48 per person (12 pieces for a minimum 10 guests)**

- Duck pancakes & hoy sin sauce
- King prawn cocktail with lemon & dill aioli
- Portobello mushroom & taleggio bruschetta finished with aged balsamic
- Lamb chermoula with rosemary yoghurt
- Mini beef wellington bites with mushroom duxelle
- Ocean trout with nicoise salad
- Buffalo bocconcini & baby heart tomato with basil

## **Gold - \$57 per person (12 pieces for a minimum 10 guests)**

- Peeled king prawns with saffron, lime aioli
- Peking duck rolls with cucumber and hoi sin
- Truffled mushroom tartlet with parmesan
- Teriyaki chicken skewers Thai red vegetable curry puffs
- Moroccan lamb and preserved lemon pastries
- Braised Angus and Coopers stout pie
- with dipping sauces

## **Platinum - \$69 per person (14 pieces for a minimum 10 guests)**

- Mini Reuben sandwich, roast beef, sauerkraut, mustard butter & gruyere cheese
- Rolled smoked ocean trout omelette with horseradish cream & salmon roe caviar
- Figs wrapped in Serrano Prosciutto & ST Agur drizzled with black truffle honey
- Prawn & scallop cocktail with finger lime aioli
- King fish, foie gras & hazelnut praline spoon
- Sticky maple pork with fresh apple
- Lobster, potato & caviar salad
- Dipping sauces and condiments

# Platter Menus

Platters must be ordered with other main course menu items, or subject to \$400 minimum order.

## Seafood Platters

### **Gold Seafood Platter – (\$126.50 per 2 people, minimum 2 pax)**

- Fresh from the sea, Crystal Bay prawns, Coffin Bay oysters, sashimi of salmon, BBQ Octopus & smoked salmon.
- Side salad of watermelon, Rocket & fetta.
- Dipping sauces and condiments

### **Oysters, Prawns and Smoked salmon - \$144(30 pieces)**

- Sydney Rock or Pacific oysters
- Peeled king prawns and Tasmanian smoked salmon, served with traditional accompaniments and buttermilk blinis

### **Deluxe Seafood Platter – (\$175.00 per 2 guests, min 2 guest)**

- Sushi platter to start.
- Fresh from the sea, Crystal Bay prawns, Coffin Bay oysters, sashimi of tuna & salmon, king fish ceviche, BBQ Octopus, Bugs or lobster.
- Side salad of Watermelon, Rocket & fetta. Garden salad with tomato & cucumber

## Starter & Desert Platters

### **Bread, olives and dips – (\$107.50 10-12 guests)**

- Foursome of house made dips and marinated olives with house grissini and Turkish

### **Anti pasti plate - \$159.00(10-12 guests)**

- Shaved cured meats, chorizo, marinated fetta and olives with trio of home-made dips and Turkish bread

### **Premium cheese board - \$140.50(10-12 guests)**

- Selection of four Australian cheeses with fig and walnut salami, crisp grapes and biscuits

### **Sweet bites (choose 2 items) - \$94.50(20 pieces)**

- Chocolate brownie squares with orange ganache or,
- Honey glazed almond slice or,
- Orange and poppy seed cake or,
- Raspberry and toasted coconut slice