



Shadow

Canapé Packages

Chefs Menu #1

\$85 per person

6 Canapes, 2 Substantial + V, 1 Dessert

Canapes

Pea, mint, feta crostini V (VE no feta)

Falafel, hummus, dukkha VE

Portobello Truffle Mushroom, parmesan Tarts - V, (VE no parmesan)

Karaage Chicken, Japanese aioli, sesame Seeds - GF

Smoked Beef, aioli, prawn, tomato dressing GF

Ceviche, coconut, lime, coriander, chili DF GF

Substantial Canapes

Wagyu beef slider, cheese pickle, milk bun /Haloumi slider, rocket, house relish VE Wild Mushroom risotto, parmesan, truffle V OR VE

Dessert Canapes

Salted Chocolate Pistachio Brownie - N

Min 20 Pax = \$1700

Chef Charge of \$350 under \$2300

2nd Chef Charge of \$350 over 50pax



Chefs Menu #2

\$100 per person

7 Canapes, 1 Signature, 1 Substantial, 1 dessert + Grazing Boards

Grazing Boards

Antipasto, dips, Australian Cheeses, Cured Meats,
Breads, Crackers & Fruits

Canapés

Falafel, hummus, dukkha VE
Mushroom tart, parmesan, truffle V OR VE
Karaage Chicken, Japanese Aioli, Sesame Seeds – GF
Lamb kofta, yogurt mint, dukkha salt N
Elderflower cured Kingfish sashimi spoons, pineapple chili salsa GF
Ceviche, coconut, lime, coriander, chili DF GF
Scallop shells, cauliflower, butter crumb

Signature Canapé - Choose 1

Sticky Pork, betel leaves, crispy shallot, palm sugar, chili
Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce
Crispy Duck char sui, Boa buns, pickled cucumber carrot
Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato hash

Substantial Canape - Choose 1

Paella pans, chicken, chorizo, or prawns, scallops, peas GF
Miso salmon, pickled ginger, sesame, cucumber GF
Wild mushroom truffle risotto, parmesan, rocket – V, GF

Dessert Canape - Choose 1

Chia coconut, passionfruit, almond GF VE DF
Salted Chocolate Pistachio Brownie – N
Lemon lime tarts

Min 20 Pax = \$2000
Chef Charge of \$350 under \$2300
2nd Chef Charge of \$350 over 50pax



Chefs Menu #3

\$135

8 Classic, 2 Signature, 1 Substantial, 2 dessert + Grazing Boards

Grazing Boards

Antipasto, dips, Australian Cheeses, Cured
Meats, Breads, Crackers & Fruits

Canapes

Falafel, hommus, dukha VE
Haloumi, heirloom tomato, basil, balsamic V
Lamb kofta, yogurt mint, dukkha salt N
Karaage Chicken, Japanese Aioli, Sesame Seeds – GF
Elderflower cured Kingfish sashimi spoons, pineapple chili
salsa GF Ceviche, coconut, lime, coriander, chili DF GF
Scallop shells, cauliflower, butter crumb
Quail, carrot gingerbread, pistachio N

Signature Canapés – Choose 2

Miso salmon, pickled ginger, sesame, cucumber GF
Wild mushroom truffle risotto, parmesan, rocket – V, GF
Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps
Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato
hash
Tuna Tataré, avocado, wasabi, baby gem lettuce cups or tapioca squid ink
crisp GF Oysters N.S.W lakes, yuzu ponzu GF

Substantial Canape – Choose 1

Paella pans, chicken, chorizo, or prawns, scallops, peas GF
Miso salmon, pickled ginger, sesame, cucumber GF
Wild mushroom truffle risotto, parmesan, rocket – V, GF
BBQ Chicken, smoked tomato tarragon vinaigrette GF
Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley
GF
Grilled market fish, papaya, coconut lime chili, GF

Dessert Canapes – Choose 2

Chia coconut, passionfruit, almond GF VE DF
Salted Chocolate Pistachio Brownie – N
Lemon lime tarts

Min 20 Pax = \$2700

No Chef Charge for min spend

2nd Chef Charge of \$350 over 50pax



Signature Canapé Menu

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps \$18

Crispy duck char sui, Boa buns, pickled cucumber carrot \$18

Confit Fennel Salmon, baby cos, pickled onion, horseradish cream, potato hash \$18

Mini Prawn Baguette Rolls, Bloody Mary sauce, Iceberg lettuce \$18

Sticky Pork, betel leaves, crispy shallot, palm sugar, chili \$18

Tuna Tataré, avocado, wasabi, baby gem lettuce cups or
tapioca squid ink crisp GF \$18

Fijian coconut ceviche, lime, coriander, chili, papaya GF \$18

Oysters x 3pp, 2 styles

Shallot red wine vinegar Or Nori ponzu \$18

** Signature Canapes can be ordered as an addition to any menu package*



Grazing Platters

Oysters: wakame seaweed, pickled ginger, ponzu sauce, lemon \$280

QLD Tiger prawns: tail on, harissa aioli, lemon GF \$300

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V \$225

Cured Meats: salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough \$265

Fromage Plate: Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh \$265

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices \$180 GF options available

Fruit Platter: Selection of in season fresh fruit \$160

* Grazing platters can be ordered for a min of 8 to 10 guests when ordered in accompaniment of another menu.

*Grazing Platters are for 10 - 15 people

* Grazing platters can be ordered for accompaniment with Chef packages menus.

V - VEGE, VE - VEGAN, N - NUTS, DF - DAIRY FREE, GF - GLUTEN FREE

Sea Salt Catering is committed to serving sustainable produce and where possible locally sourced ingredients.

