

GHOST I CATERING

Contents

Canapés

Food Stations

Buffet Menus

Formal Plated Menu

Beverage Packages

CANAPÉS

Under 19 guests requires a chef fee of \$350

\$79 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

\$95 per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

\$120 per head plus one food station (4 cold, 4 Warm, 2 Substantial, 1 Dessert. If Caviar chosen price will change)

COLD

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

House-smoked duck breast, sour cherries, crisp pear, shaved hazelnut, (gf)

Black Angus beef tataki, King Brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo (gf)

Caramelised soy free range chicken, ginger, sesame, baby greens, shredded nori on betel leaf (gf)

QLD spanner crab, caviar, edamame, cream fraiche handmade tart

WARM

Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)

Seared Clean water scallops, daikon, cucumber, green chilli salad, nahm jin dressing (gf)

Crispy shredded duck filo cigars with spiced orange glaze



Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla
Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on
spoon (gf)

Peppered lamb loin, caponata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushy
peas

SUBSTANTIALS

Moroccan spiced lamb shoulder, chermoula, chickpea, cucumber Raita(bowl)

Miso crusted Black Angus sirloin salad, soba noodles, baby greens, crispy onion

Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori
(bowl)

Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken raisins, burnt
lemon butter (bowl)

8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll

Veggie burger, blackened haloumi, piquillo peppers, salsa verde

Crispy fried Korean chicken, kimchi slaw, redeye mayo on milk bun

DESSERTS

Miniature hand-made short-crust tart filled with lemon curd and strawberries
(can be gf)

Passionfruit, rosewater cream, crushed meringue, hazelnut

New season peach, raspberry, mascarpone, shortbread crumble (on spoon)

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp



VEGETARIAN CANAPÉS

Under 19 guests requires a chef fee of \$350

\$79 per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

\$95 per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

\$120 per head plus one food station (4 cold, 4 Warm, 2 Substantial, 1 Dessert. If

Caviar chosen price will change)

COLD

Spiced butternut pumpkin, hummus, crispy onion tart

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

Sour cherries, crisp pear, shaved hazelnut, orange (gf)

King Brown mushroom, edamame, miso mayonnaise, crisp shallots (gf)

Smoked eggplant, horse radish, capers, charcoal wafer cone, roe

Caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

All cold canapes can be made gluten free

WARM

Wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli (v)

Silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)

Crispy feta, pea, spinach filo cigars with spiced orange glaze

Black bean, spiced avocado, cherry tomato quesadilla

Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Caponata, feta, cherry tomatoes toasted pine nuts (gf)

Handmade chickpea spiced curry pie, saffron tomato chutney

SUBSTANTIALS

Moroccan vegetables, chermoula, chickpea, cucumber Raita (bowl)

Miso crusted eggplant salad, soba noodles, baby greens, crispy onion

Sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime dressing, shredded nori (bowl)

Sauté gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

Crispy tofu, hoisin, asian slaw, lime, chilli roll

Veggie burger, blackened haloumi, piquillo peppers, salsa verde



DESSERTS

Miniature hand-made short-crust tart filled with lemon curd and strawberries
(can be gf)

Passionfruit, rosewater cream, crushed meringue, hazelnut

New season peach, raspberry, mascarpone, shortbread crumble (on spoon)

Salted caramel and chocolate brownie crumble tart

Triple cream brie with pear and caramelized walnut on crisp

FOOD STATIONS

SASHIMI STATION \$20 per head**

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

SUSHI AND SASHIMI STATION \$25 per head**

Selection of handmade sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR \$20 per head

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

OYSTER TASTING STATION \$20 per head

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

ROAMING OYSTER SHUCKERS \$25 per head**

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

GLAZED HAM STATION \$20 per head

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

CHARCUTERIE & CHEESE \$20 per head

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE \$18 per head

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

CAVIAR STATION - Price on enquiry

Selection of caviars, ice bowl, complete with hostess to guide though the caviars

***These stations require a chef fee of \$350 for under 20 guests*



BUFFET MENUS

Under 19 guests requires a chef fee of \$450

GOLD BUFFET PACKAGE - \$126 per head (4 x chef selection canapes on arrival, 2 x cold platters, 2 x warm platters, 1 x dessert platter)

PLATINUM BUFFET PACKAGE - \$147 per head (4 x chef selection canapes on arrival, 3 x cold platters, 3 x warm platters, 2 x dessert platter)

BUFFET INCLUDES:

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

COLD PLATTERS

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petuna ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salami, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing(gf)

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

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

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

WARM PLATTERS

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

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

Free-range de-boned chicken, peanut sambal, caramelized greens, toasted coconut, lime(gf)



Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive,
harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

DESSERT PLATTERS

Valrhona Dark chocolate Pave, candied 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

VEGETARIAN BUFFET MENU

Under 19 guests requires a chef fee of \$450

GOLD BUFFET PACKAGE - \$126 per head (4 x chef selection canapes on arrival, 2
x cold platters, 2 x warm platters, 1 x dessert platter)

PLATINUM BUFFET PACKAGE - \$147 per head (4 x chef selection canapes on
arrival, 3 x cold platters, 3 x warm platters, 2 x dessert platter)

BUFFET INCLUDES:

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

COLD PLATTERS

Grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise,
watercress and lemon (gf)

Shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

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

Sweet potato, pickled daikon, wild mushroom, bean sprouts aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon



WARM PLATTERS

Grilled miso eggplant, soba noodles, baby greens lime chilli dressing
Spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm
Israeli couscous
Roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms
and chimichurri (gf)
Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

DESSERT PLATTERS

Valrhona Dark chocolate Pave, candied 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

SEAFOOD BUFFET MENU

Over 12 pax // \$170 per head
Under 8 guests requires chef fee of \$450

CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)
Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon/can be
gf)
Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta,
pecorino, black olive, basil reduction on spoon (v)(gf)
Black Angus beef tataki, King Brown mushroom, miso mayonnaise, crisp shallots
(gf)

COLA PLATTERS

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)
Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish,
cucumber, light chilli



WARM PLATTERS

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

Large king prawns with chermoula, chickpea, harissa spiced yoghurt (gf)
Salt and pepper squid, new season potato salad, chorizo, dry chilli

DESSERT

Handmade pavlova nests mango passionfruit curd with raspberry sorbet (gf)
Local and imported cheese served with spiced apple chutney, marinated figs and flatbread

SIDES

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Sauté broccolini, oyster sauce, smoked chilli, crispy onion
Handmade bread rolls, cultured butter

FORMAL PLATED MENU

\$145 Per head

Under 15 guests requires a chef fee of \$450

ENTRÉE

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 quail, prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, 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

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radicchio, chestnut
De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, 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

DESSERTS

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

BEVERAGE PACKAGES

SILVER PACKAGE

\$20 per person / hour

Josef Chromy Pinot Noir - Chardonnay NV, TAS
Mandoleto Pinot Grigio – Veneto, Italy
Burns an Fuller Chardonnay- Barossa, SA
Fontanet Rose – Languedoc, France
Yering Station 'Little Yerring' Pinot Noir – Yarra Valley, VIC
Deep Woods Cabernet Shiraz – Margaret River, WA
Corona – Mexico
Peroni – Italy

GOLD PACKAGE

\$30 per person / hour

Veuve Clicquot Brut NV, Champagne – France
Terra Viva Pinot Grigio- Veneto, Italy
Scarborough Chardonnay - Hunter Valley, NSW
Coup de Genie Rose – Provence, France
Stoney Rise Pinot Noir – TAS
The Hedonist Shiraz – McLaren Vale, SA
Corona – Mexico
Peroni – Italy

PLATINUM PACKAGE

\$40 per person / hour

Ruinart Blanc de Blanc- Champagne, France
Domaine Nozay Sancerre – Loire Valley, France
Shaw and Smith M3 Chardonnay – Adelaide Hills, SA
Sainte Marguerite Grande Rose- Provence, France
Mount Edward Pinot Noir – Central Otago, NZ
Glazter 'Bishop' Shiraz – Barossa Valley, SA
Corona – Mexico
Peroni – Italy

PRESTIGE PACKAGE

\$150 per person / hour

Dom Perignon 2009 – Champagne, France
Grosset Polish Hill Riesling – Clare Valley, SA
Bannockburn 'SRH' Chardonnay – Geelong, VIC
Domaine Ott 'By Ott' Rose – Provence, France
Atta Rangi Estate Pinot Noir – Central Otago, NZ
Leeuwin Estate 'Art Series' Cabernet – Margaret River, WA
Corona – Mexico
Peroni – Italy

