



## GHOST MENUS

Ghost in house chefs- Ceciel Cruikshank / Georgie Reddy

### CANAPE OPTIONS

(select 7) **\$79 per person** (up to 40 guests)

#### MEAT CANAPÉS:

Beef eye fillet & creamy mash triangles with caramelized onions and horseradish cream (gfo)

Homemade sausage rolls with tomato relish (gfo)

Pork belly skewers on cauliflower puree (gf)

Herb crumbed lamb cutlets with mint aioli (gfo)

Crispy prosciutto with marinated fetta and figs (gf)

Open chicken, thyme and mushroom pie (gfo)

Coconut poached chicken salad in wonton cups with lime dressing (gfo)

Spicy beef in filo pastry with curried mayonnaise (gfo)

Balsamic beef crostini with herbed cheese and arugula (gfo)

Chorizo and garlic prawn skewers with gremolata (gf)

#### FISH CANAPÉS:

Slow cooked salmon with a herb and nut crumble (gfo)

Fresh prawns with seafood sauce (gf)

Grilled scallops with fried dill, salsa & saffron butter (gf)

Tuna tartare with ginger & toasted sesame seeds (gf)

Seared salmon & avocado ceviche with herbs and pomegranate seeds (gf)

Grilled spicy panko pawns with creamy avocado and coriander mayo (gf)

Smoked salmon, potato and dill cakes with caper mayo (gfo)

Cod wrapped in prosciutto on sweet pea mash (gf)

Tuna tapenade on sourdough toast



Australian Charter Services

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### **VEGETARIAN CANAPÉS**

Honey & sriracha marinated tofu with a coriander & yoghurt dip (gf)

Herb crumbed haloumi with curried mayonnaise (gfo)

Roasted vegetable frittata with goats cheese (gf)

Sweet potato wedges with sweet chilli sour cream (gf)

Caprice salad bruschetta with balsamic glaze (gfo)

Porcini mushroom arancini balls with basil aioli (gfo)

### **VEGAN CANAPÉS**

Roast sweet potato crostini with avocado and cherry tomato topping (gf)

Curried cauliflower fritters with lemon hummus (gfo)

sour dough toast with roasted cherries, thyme and almond pesto (gfo)

red lentil curry with toasted walnuts in crispy wonton cups (gfo)

### **SUBSTANTIAL CANAPÉS**

Slow cooked beef rendang on basmati rice with naan bread, tzatziki and toasted cashews (gfo)

Chicken and black bean tostadas with avocado cream sauce (gfo)

Grilled snapper fillets on creamy sweet potato mash and lemon butter (gf)

Mushroom risotto with asparagus, shallots and parmesan cheese (vegetarian and gf)

Roasted capsicum, mushroom and lentil curry on brown rice (vegan and gf)

Gf = Gluten free

Gfo = Gluten free on request



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### **MINI SUBSTANTIAL ADDITIONS TO CANAPES**

3 cheese beef lasagne

Slow cooked chicken, mushroom and cashew curry on basmati fried rice

Herb roasted lamb shanks in red wine jus on sweet potato mash

Scallop, salmon and prawns

### **SET CANAPÉ SELECTION**

\$55.00 per guest

4 canapés plus Choice of 1 mini substantial (2 serves each per person)

### **CANAPÉS**

Coconut and panko chicken skewers with mango and peanut dip.

Gourmet Sausage rolls with tomato relish

Prawns with seafood sauce

Smoked salmon bruschetta with avocado on garlic crostini

### **SUBSTANTIALS (SELECT 1)**

Red wine and rosemary osso bucco on sweet potato mash

Slow cooked Thai chicken curry on basmati rice

Barramundi sliders with saffron aioli

Roasted vegetable mini quiche with goat's cheese and semi dried tomatoes



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## **GHOST IN HOUSE CATERING**

### **MIXED BUFFET MENU**

\$125 per guest (maximum 40 guests) Please select 4 dishes

#### **MEAT SELECTION**

##### **COLD**

Anti-Pasto meats with sourdough & maple roasted bacon butter.

Selection of seafood with sauces.

Slow poached Atlantic salmon with lemon, capers and dill mayonnaise

##### **WARM**

Spiced lamb rack on herbed couscous & pomegranate dressing

Pork loin in creamy mushroom sauce with rosemary & sage

Caramelized pork belly with chilli vinegar on coconut & coriander rice

Marinated and char grilled beef eye fillet with oregano salsa Verde

Asian inspired honey and hoisin glazed beef with cashew sour cream

Chermoula marinated chicken with crispy pancetta

Skillet grilled seafood and chorizo paella pan fried lemon snapper fillets on mint risotto

##### **VEGETARIAN**

Pesto marinated vegetables with fettuccini & pecorino cheese

##### **VEGAN**

Roast sweet potato and lentil curry on herbed basmati rice

##### **BUFFET INCLUDES**

Crispy potatoes, tomato, cucumber and avocado salad, creamy slaw with pear and honey toasted

walnuts, bread and butter

##### **DESSERT** Please choose 1 item

Cheese and dried fruit platter with a French baguette

Variety of petit fours

Apple and rhubarb crumble with vanilla ice cream



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## **SEAFOOD BUFFET MENU**

\$165 per guest (maximum 40 guests)

Please select 4 dishes

### **COLD**

Seafood platter with a selection of oysters, tiger prawns, and prawn cocktail with sour dough toast  
(lobster on available on request, market price value)

Garlic and chilli prawns and scallops with a trio of mushrooms

Oven baked Atlantic salmon with a herb and nut crumble

Coconut poached barramundi fillets with chilli & lime

Pan seared cod with white wine & tomato and basil sauce.

Cantonese steamed fish with ginger and scallions

### **VEGETARIAN**

Ratatouille tart with goat's cheese and semi dried tomatoes

### **VEGAN**

Quinoa with curried cauliflower, honey roasted chickpeas and a herb & pine nut dressing

### **FROM THE BUFFET**

Creamy potato, avocado and dill salad, tomato and cucumber salad with fetta and olives, rocket &  
pear salad with pecans, bread and butter

### **DESSERT**

Cheese and fruit platter

Variety of petit fours

Berry crumble with vanilla ice cream



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## **3 COURSE MENU OPTIONS**

### **ENTREE**

- Creamy garlic mushrooms in filo pastry
- Salmon tasting platter with sour dough toast
- Beef carpaccio with Parmesan, rocket and pine nuts

### **MAIN**

- Pan fried barramundi with lemon butter, honey toasted macadamia's on sweet potato and goats cheese ravioli
- Lamb cooked 3 different ways on mash potato, going with a red wine jus and roasted vegetables
- Prosciutto wrapped chicken thighs with spinach and Havarti cheese on a bed of creamy pasta
- beef eye fillet on potato gratin served with a mushroom jus and beans wrapped in serano ham.
- Glazed hoisin pork, spicy broccolini on basmati rice served with a Asian coleslaw.

### **DESSERT**

- Cheese platter with dried fruits, grapes and nuts
- Banoffee pie
- Variety of petit fours
- Home-made mango sorbet with fresh fruits



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