



## **GHOST II MENUS**

### **CANAPE 1 OPTION**

10 canapes plus mini substantial

**CHEF** Jesper Hansen

\$85 per person (min 40)

### **ON ARRIVAL**

Mixed olives & trail mix G/F

### **CANAPÉS**

Watermelon with feta cheese, mint & pink peppercorns V, G/F

Blackened salmon with coriander & mango mojo G/F

Chicken pistachio & raisin sausage roll with tomato relish

Peking duck pancake with crisp cucumber & Hoi Sin sauce

Chipotle spiced corn, fried beans & sour cream pizza V

Chicken & lemongrass skewers with chilli & lime G/F

Indian spiced Lamb kebabs with green chutney G/F

Mini slider with braised beef brisket & jalapeno mayo

### **SUBSTANTIAL CANAPÉ**

(Served in bamboo boats, with wooden forks)

Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon



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### **CANAPE 2 OPTION**

10 canapes plus 2 mini substantials plus sweet canape

#### **CHEF**

Jesper Hansen

\$115 per person (min 40)

#### **ON ARRIVAL**

Mixed olives & trail mix G/F

#### **CANAPÉS**

Prawn, chilli, finger lime, avocado & cucumber salad G/F

Chicken pistachio & raisin sausage roll with tomato relish

Lobster tail salad on grilled potato with saffron mayo & young leaves

Beef & red wine pie with tomato chutney

Crispy pork belly with watermelon, green onion & pickled ginger G/F

Gravlax – dill cured salmon, cumin flavoured bread, caramelized mustard

Chicken & lemongrass skewers with chilli & lime G/F

Onion & goats cheese pizzaladier with Pedro Ximenez glaze & micro herbs V

Indian spiced Lamb kebabs with green chutney G/F

Peking duck pancake with crisp cucumber & Hoi Sin sauce

#### **SUBSTANTIAL CANAPÉS**

Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon

Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon

#### **SWEET CANAPÉ**

Chef's selection of mini tartlets & macarons (gf options will be included)



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### **CANAPE 3 OPTION**

10 canapes plus 2 mini substantials plus 3 sweet canapes

#### **CHEF**

Jesper Hansen

\$125 per person (min 40)

#### **ON ARRIVAL**

Mixed olives & trail mix G/F

#### **CANAPÉS**

Mustard roasted frenched lamb cutlets with olive pesto  
Seared scallop with spiced avocado & mandarin oil served on the shell  
Cooked & peeled king prawns with homemade cocktail sauce  
Blackened salmon with coriander & mango mojo G/F  
Grilled prosciutto & haloumi wraps with date compote G/F  
Grain fed rump skewers with chimichurri sauce  
Chipotle spiced corn, fried beans & sour cream pizza V  
Toasted brioche with duck liver parfait & port wine marmalade  
Mini damper roll with spicy crab salad  
Lobster tail salad on grilled potato with saffron mayo & young leaves

#### **SUBSTANTIAL CANAPÉS**

Chipotle spiced pulled pork with red slaw & guacamole  
Salmon & dill pattie with remoulade & fennel slaw

#### **SWEET CANAPÉS**

Chef's selection of mini tartlets & macarons (gf options will be included)



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### **CANAPÉ SELECTION FOR NUMBERS GREATER THAN 40**

\$89 per guest - Please choose 4 Cold, 4 Warm, 2 Substantial and 1 Dessert

\$75 per guest - Please choose 3 Cold, 2 Warm, 1 Substantial and 1 Dessert

#### **CHEF**

Matt Bates – Sydney Elite chefs

#### **COLD**

Freshly shucked Sydney rock oyster with caramelized eschallot dressing (gf)

Miniature shortcrust tart with Meredith goats curd and spiced eggplant (v)

Raw Hiramasa kingfish with fresh pea, chilli and aioli on spoon (gf)

Jamon Serrano with shaved fig and organic fetta on sourdough crisp

Tasmanian Salmon tartare with fresh dill and citrus mayo on spoon (gf)

Hervey Bay Scallop ceviche with shaved fennel, ruby grapefruit and aioli on spoon (gf)

#### **WARM**

Fresh herb and buffalo mozzarella risotto balls with panko crust (v)

Seared Hervey Bay scallops with chorizo and sourdough crump (on spoon) (can be gf)

Crispy shredded duck filo cigars with spiced orange glaze

Blue swimmer crab and potato croquette with Sauce Gribiche

Grilled Queensland king prawns with citrus mayo dipping sauce (gf)

Wagyu beef mini pie with home-made shortcrust pastry and spiced tomato sauce

#### **SUBSTANTIALS**

Crisp pork belly bites with shaved Savoy cabbage and caramelized apple (gf) (noodle box)

Hand-made thyme gnocchi with seared prawns, cavolo nero, dried chilli and lemon (noodle box)

8-hour slow-roasted Berkshire pulled pork and hot slaw slider

Char-grilled S.A squid with crispy chorizo, parsley, kipflers and lemon dressing (gf) (noodle box)

Slow-cooked Black Angus beef, wild rocket, hot mayo slider

Mini burger with crispy chicken, spiced cabbage and mayo

#### **DESSERT CANAPÉS**

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

Seasonal berry cheesecake bites with coconut crumble (on spoon) (can be gf)

Organic dark chocolate and passionfruit mini tart

Mini brownie gateau with Valrhona chocolate mousse and mascarpone (on spoon)

Tiramisu with vanilla mascarpone, coffee liqueur and coffee crunch (in glass)

Summer berries with coconut custard and vanilla bean crumble (in glass) (can be gf)



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## **BUFFET 1**

\$110 per guest

### **CHEF**

Jesper Hansen  
(min 30)

### **ON ARRIVAL**

Mixed olives & trail mix G/F

### **CANAPÉS TO START**

Prawn, chilli, finger lime, avocado & cucumber salad G/F  
Roast beef & pickled vegetable wraps with tarragon mayonnaise  
Purple potato, kale & red pepper frittata with olive tapenade V G/F

### **FROM THE BUFFET SALADS**

North African spiced lentil salad with cucumber & lentils V G/F  
Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F  
Chat potatoes with rosemary, spring onions & yoghurt dressing V G/F

### **MAIN COLD ITEMS**

Roasted grain fed beef with rocket & mustard dressing G/F  
Tasmanian Smoked salmon with horseradish cream, capers & onions G/F  
Large King prawns with fresh lemons & homemade cocktail sauce G/F

### **MAIN HOT ITEMS**

Eggplant, zucchini & haloumi skewers with salsa verde V G/F  
Chicken & lemongrass skewers with chilli & lime G/F  
Seared salmon fillet on panzanella salad with fresh lime

### **CONDIMENTS**

Marinated feta, hummus, tomato relish, English and grain mustard  
Sourdough rolls with organic Danish butter

### **SWEET SELECTION**

Coconut panna cotta with mango & palm sugar caramel G/F  
Almond & white chocolate cake with macerated strawberries G/F  
Lemon curd tartlet



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## **BUFFET 2**

\$135 per guest (min 40)

### **CHEF**

Jesper Hansen

### **ON ARRIVAL**

Mixed olives & trail mix G/F

### **CANAPÉS TO START**

Lobster tail salad on grilled potato with saffron mayo & young leaves

Peking duck pancake with crisp cucumber & Hoi Sin sauce

Purple potato, kale & red pepper frittata with olive tapenade V G/F

### **FROM THE BUFFET**

#### **SALADS**

North African spiced lentil salad with cucumber & lentils V G/F

Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F

Chat potatoes with rosemary, spring onions & yoghurt dressing V G/F

Sweet potato, caramelised onion, cherry tomato, pinenut & rocket salad

### **MAIN COLD ITEMS**

Smoked chicken with avocado & charred corn salsa G/F

Tasmanian Smoked salmon with horseradish cream, capers & onions G/F

Gravlax – Dill marinated salmon with caramelised mustard dressing

Sydney Rock oysters with sherry vinegar & shallot dipping sauce

Poached Rock Lobster salad with asparagus, mango & citrus dressing

Large King prawns with fresh lemons & homemade cocktail sauce G/F

### **MAIN HOT ITEMS**

Eggplant, zucchini & haloumi skewers with salsa verde V G/F

Chicken & lemongrass skewers with chilli & lime G/F

Seared Barramundi fillet with orange & fennel salad, dill pesto

Rare roasted scotch fillet with mushrooms & red wine jus

### **CONDIMENTS**

Marinated feta, hummus, tomato relish, English and grain mustard

Sourdough rolls with organic Danish butter

### **SWEETS SELECTION**

Salted caramel, chocolate & passionfruit tart

Coconut & banana sponge with glazed ginger and dulce de leche G/F

Mixed berries & lychees with botrytis mascarpone, meringue & fairy floss G/F



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## **BUFFET 2**

\$120 per head choice of 3 canapes (from canape menu) 4 platters and 1 dessert platter

\$95 per head choice of 2 canapes (from canape menu) 2 platters and 1 dessert platter

### **CHEF**

Matt bates – Sydney Elite Chefs

### **ON ARRIVAL**

Mixed olives & trail mix G/F

### **COLD PLATTERS**

Black Angus carpaccio, celeriac remoulade, watercress, lemon  
 House-smoked ocean trout, pickled red onion, capers, horseradish cream  
 Serrano, peach or melon (seasonal), wild rocket, aged balsamic  
 Heirloom tomato, mozzarella, basil pesto  
 Poached prawns, shaved fennel, watercress, ruby grapefruit

### **WARM PLATTERS**

Poached Tasmanian King salmon, leeks, lemon, cream fraiche  
 Slow-cooked grass-fed lamb shoulder, pomegranate, kale, Israeli couscous  
 Roasted (med-rare) pepper-crust Black Angus sirloin, local mushrooms, chimichurri  
 Free-range de-boned chicken, butternut pumpkin, fetta, harissa  
 Roasted barramundi, cherry tomatoes, olives, zucchini, basil

### **DESSERT PLATTERS**

Coconut pannacotta, mango or berries (seasonal) coconut sorbet  
 Vanilla bean cheesecake, orange, mint, raspberry ice-cream  
 Rolled Pavlova, almond, passionfruit, strawberry, vanilla ice-cream  
 Local and Imported cheese, apple chutney, fig, flatbread  
 \*\* Share Platter option will also include complimentary platters of \*\*  
 Green micro salad, shaved radish, red onion, chardonnay vinaigrette

### **SERVED WITH**

Fresh baked bread, butter  
 Steamed baby potatoes, parsley, lemon

### **ADD ONS**

Maple and mustard Glazed Ham – served on the bone for carving - \$15 per person



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## **ASIAN BUFFET MENU**

\$130 per guest (min 40 guests)

### **CHEF**

Blonde Catering

### **ON ARRIVAL**

Mixed olives & trail mix G/F

### **CANAPÉS TO START**

Rice paper rolls with marinated vegetables & nam jim G/F  
Peking duck pancake with crisp cucumber & Hoi Sin sauce  
Mango, carrot and peanut salad with coriander dressing V, G/F

### **FROM THE BUFFET**

#### **SALADS**

Chicken, cashews, roasted pumpkin and spinach salad with tamarind dressing G/F  
Rice noodle salad with toasted sesame seeds & black vinegar dressing V, G/F  
Cabbage, baby corn, red peppers, water chestnuts & Vietnamese mint salad V, G/F

### **MAIN COLD ITEMS**

Roasted strips of beef with crispy vegetables & chili lime dressing G/F  
Large king prawns with lemons & homemade cocktail sauce G/F  
Sydney rock oysters with citrus soy dressing & fresh lemons

### **MAIN HOT ITEMS**

Fried Rice with vegetables, omelette & crispy shallots V, G/F  
Chicken & lemongrass skewers with chili and lime G/F  
Marinated BBQ Pork on stir-fried bok choy, red peppers, broccoli & sesame glaze

### **BREAD**

Sourdough rolls with organic butter

### **SWEET SELECTION**

Fruit Skewers – seasonal fruits & berries G/F  
Coconut panna cotta with mango & palm sugar caramel G/F  
Banana cake with candied ginger & passion fruit icing



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## SEAFOOD BUFFET

\$165 per guest (min 40 guests)

Freshly Shucked Sydney Rock Oysters accompanied by fresh lemons

Peeled Prawns

Sashimi, Salmon, Tuna, Kingfish & Tooth fish accompanied with ginger, seaweed salad, soy sauce & wasabi.

Steamed Sashimi Grade Scampi, sliced and ready to eat.

Tetsuya Smoked Ocean Trout, garnished with Spanish onion, caper berries & lime wedges.

WA Lobsters, Balmain Bugs & Blue Swimmer Crabs, all cut & ready to eat.

Mixed Sushi Varieties

Yarra Valley Caviar

### BUFFET INCLUDES

Rice, spinach, corn and edamame salad with a mango and herb dressing, cucumber salad with dill and spring onions, creamy coleslaw with walnuts & warm mushrooms, bread rolls & butter

Brown malt and honey loaf made with khorasan wheat flour



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## 3 COURSE SEATED MENU

\$155 per person (min 40)

### CHEF

Jesper Hansen

### ON ARRIVAL

3 elegant canapés on arrival (chef's selection)

### ENTRÉE

please select one

- Seared scallops with spiced avocado, gazpacho dressing & balsamic vinegar glaze G/F
- Grilled asparagus with poached egg, bitter leaf salad, truffle dressing & parmesan wafer V G/F
- Chicken, pistachio & mushroom terrine with date chutney, sourdough toast & watercress vinaigrette
- Lamb fillet with charred corn, Spanish onion puree, broad beans & roasted garlic jus G/F
- Grilled prawns with mango & cucumber salad, aquavit jelly, rye crisps & dill pesto

### MAINS

please select one

- Grilled barramundi with prawn risotto, asparagus, zucchini & a light curry broth
- Beef fillet with mushroom duxelle, potato gratin, buttered beans & balsamic jus
- Seared salmon on panzanella, (roasted peppers, tomato, anchovies, olives, capers and toasted sourdough with sherry vinaigrette)
- Crispy skinned chicken breast with colcannon, sugar snaps, roasted cauliflower & gremolata G/F
- Roasted field mushroom on zucchini spaghetti with peperonata, feta, black garlic & herb cream G/F

Sour dough bread rolls, organic butter



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## PLATED 3 COURSE OPTIONS FOR NUMBERS

\$145 per guest  
(min 40)

### TO STARTER

Pan seared prawns ,celeriac remoulade, red vein sorrel, lemon dressing  
 Zucchini quinoa fritters, pea mint cream, Hunter Valley goats 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  
 Confit WA octopus ,baby octopus ,red pepper, olive, chili aioli

### MAINS

Baby snapper, mussels, confit fennel, zucchini flower ,bisque  
 Peppered venison loin, quince, puff pastry ,radio ,chestnut  
 De-boned cornfed 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 pannacotta ,mango ,crumble, coconut sorbet  
 Vanilla cheese cake, mixed berries, orange cardamom ice cream  
 Local and imported cheeses ,fig loaf ,flat bread ,apple cherry chutney

### DESSERT – please select one

Mixed berries and lycees with botrytis mascarpone, meringue & fairy floss G/F  
 Chocolate & cherry ganache tart, gold leaf, cherry syrup & vanilla crème fraiche  
 Almond & white chocolate cake with tuille, macerated strawberries & Pimm's jelly G/F  
 Coconut & banana sponge with glazed ginger, dulce de leche & passionfruit crème cheese G/F  
 Australian cheese selection with lavosh, grapes & fresh



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