



MASTEKA MENUS

CANAPÉS MENU 1

7 Canapés, 1 Tasting Plate, 1 Dessert Canapé \$69 per guest

CANAPÉS MENU 2

8 Canapés, 2 tasting Plates, 2 Dessert Canapés \$99 per guest

COLD CANAPES

Vietnamese rice paper rolls with mint, coriander, vermicelli noodles and sweet chilli and palm sugar dipping

Sweet corn and herb cake with avocado puree and confit tomato

Scallop ceviche with cucumber and radish salsa

Roasted butternut pumpkin and goats feta and rosemary tart

Inside out cucumber and avocado sushi rolls with toasted black sesame

Fresh Crystal Bay king prawns with chilli, lemon and parsley

Market best oysters with rice wine dressing and salmon pearls

Baked Roma tomato, goats cheese and basil tarts

Smoked ocean trout sour dough rolls with chive and celeriac remoulade

Smoked salmon, rocket leaves, cream cheese, dill and lemon ribbon sandwich

Sautéed shitake mushrooms with leek and salsa verde

Roasted duck, shavings of banana flower, roasted aromatic ground rice,

Vietnamese mint, coriander, bean shoots, cucumber and red onion dressed with hoi sin and fresh lime

Corn fed chicken ribbon sandwiches with celery, walnuts and a tarragon mayonnaise

Balsamic glazed fig tartlet with prosciutto and dolce latte gorgonzola

Miniature sesame rolls with salami, fresh mozzarella, rocket leaves and green olive paste

HOT CANAPES

Medium spiced vegetable samosa with minted yoghurt

Spinach, pine nut and fetta pastry rolls

Corn fed chicken skewers with pancetta and oregano

Steamed chicken and shallot dumplings with soy and ginger dipping

Chicken and leek pies with herbed aioli

Prawn skewers with sweet chilli and palm sugar glaze

Organic pork and fennel sausage rolls with bush tomato chutney

Organic chorizo brioche burgers with red pepper relish, rocket leaves and saffron mayonnaise

Corn fed chicken skewers with peanuts, chilli and fresh coriander

Grain fed beef ragu pies with tomato chutney

Sweet potato and leek frittata finished with gorgonzola cream, toasted pine nuts and crispy sage

Wagyu beef sausage burgers on brioche sliders with caramelised Spanish onion and smoked cheddar cheese

Milk fed lamb cutlets with olive paste and rosemary – surcharge \$6.00 per person



Australian Charter Services

PO Box 57, Berowra Heights NSW 2082

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TASTING PLATES

- Salad of baked ocean trout, risoni and spring vegetables, with crème fraiche and lemon – served cold
- Seared tuna Nicoise salad with Borletti beans, green beans, cherry tomatoes, black olives and citrus vinaigrette
- Steamed barramundi with broccoli, lentils, parsley, chilli and toasted breadcrumbs
- Slow roasted lamb 'Greek style' with roasted chat potatoes, tahini and gremolata
- Moroccan chicken with chickpeas, green olives, tomato served with almond and raisin cous cous
- Slow roasted fillet of veal with cannellini bean puree and a warm eggplant and caper salsa
- Braised beef cheeks on potato puree topped with watercress leaves
- Baked zucchini and parmesan frittata with a tomato and spinach salad

DESSERT CANAPES

- Steamed Belgian chocolate almond small cakes with espresso cream and praline
- Italian meringue and passion fruit curd tart
- Steamed almond small cakes topped with macerated blueberries and vanilla cream
- Belgian chocolate ganache and salted caramel tarts with nut brittle
- Caramel bread and butter brioche pudding
- Traditional tiramisu served in shot glasses
- 'Eton Mess' served in shot glasses
- Vanilla panna cotta with summer fruits and candied almonds served in shot glass

ADDITIONAL MENU ITEMS

VEGETABLE DIP PLATTER

- Selection of three house made dips with vegetable crudités
(carrots, cucumber, celery, capsicum and cherry tomatoes) \$6.50 per Person

CHEESE PLATTER

- Selection of three premium cheeses, with sliced apples, muscatels, strawberries and oatmeal biscuits \$12.50 P/P

SEASONAL FRESH FRUIT PLATTER

- Selection of seasonal fruits, berries and melon \$6.50 Per Person

HAM SUPPER BUFFET

- Glazed honey baked leg ham buffet with green salad leaves; grain mustard; roasted new potato salad with baby capers and tarragon mayonnaise; and sour dough bread rolls with butter \$15.50 Per Person

CHILDREN'S MENU

- Small containers of hummus with crackers, celery and carrot sticks
- Cucumber sushi rolls
- Selection of quality meat pies and sausage rolls with tomato sauce
- Miniature ham and pineapple pizza OR margarita pizza – choose 1 topping
- Miniature cup cakes
- \$50 per child



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MASTEKA 2 BUFFET MENUS

Note: A minimum of 20 guests is required for Buffet menus

BUFFET OPTION 1

\$119.00 per guest

Fee includes chef/s fee for a 4-hour charter

Choice of:

2 canapés on Arrival

2 Main Selections

3 Side Selections

2 Dessert canapés

Sour Dough bread rolls with butter

BUFFET OPTION 2

\$139.00 per guest

Fee includes chef/s fee for a 4-hour charter

Choice of:

3 canapés on Arrival

3 Main Selections

3 Side Selections

2 Dessert canapés Sour Dough bread rolls with butter



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CANAPÉS ON ARRIVAL

Candied beetroot tartlet with thyme infused goats curd and walnut pesto

.

Vine ripened tomato tart with caramelised eschallots finished with creamed goat's cheese and petit basil leaves

.

Heirloom carrot frittata with parmesan cream and toasted pepitas

.

Sweet corn and herb cake with avocado puree finished with confit tomato

.

Fresh king prawns with chilli, lemon and parsley

.

Market best oysters with soy mirin dressing, green onions, black sesame and crispy shallots

.

Taramasalata croute with salmon pearls and black pepper

.

Balsamic glazed wild fig tart with prosciutto crudo and dolce latte gorgonzola

MAINS

Pan fried barramundi with anchovy sauce and sautéed savoy cabbage

.

Oven baked barramundi with spring vegetables and verjuice cream reduction

.

Ocean trout confit with celeriac remoulade finished with petite herbs

.

Baked corn fed chicken with crisp pancetta, roasted cauliflower and verjuice

.

Corn fed chicken on polenta cakes with 'Romesco' sauce

.

Roasted lamb rump with lentils, parsley, chilli and toasted breadcrumbs

.

Roasted lamb rump with fresh lemon and rosemary

.

Roasted fillet of beef served medium rare with Swiss brown mushrooms, onion and thyme



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SIDES / ACCOMPANIMENTS

Roasted baby potatoes, whole roasted garlic and thyme

•

Steamed new potatoes with butter and fine herbs

•

Roasted chat potato salad with spring onions, baby capers and tarragon mayonnaise

•

Panzanella salad – tomatoes, olives, capsicum and rustic bread

•

Tomato medley with parsley and fresh capers

•

Steamed broccolini with toasted almonds

•

Green beans with almond pesto

•

Rocket and parmesan salad with balsamic dressing

•

Mesclun salad with cherry tomatoes and champagne dressing

SOUR DOUGH BREAD ROLLS WITH BUTTER

DESSERT CANAPES

Belgian chocolate ganache and salted caramel tarts with nut brittle

•

Individual cherry cheese cakes

•

Plated' signature mess – lemon curd sponge, fresh mixed berries, meringue whipped cream and toasted almonds

•

Flourless Belgian chocolate small cakes with espresso cream and praline

•

Vanilla bean panna cotta with passion fruit, confit pineapple and shaved coconut

•

Orange and almond small cakes topped with vanilla cream and pistachio clusters



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SEAFOOD BUFFET MENU

\$130.00 per head Note: A minimum of 20 guests is required.

CANAPÉS ON ARRIVAL

Cured ocean trout melba toast with dill cream and smoked caviar

•

Balsamic fig tart with prosciutto crudo and gorgonzola

MAINS

Fresh peeled market fresh king prawns with lemon wedges and spicy cocktail sauce (3pp)

•

Freshly shucked market best oysters served natural and/or soy mirin dressing (2pp)

•

Marinated octopus salad with capsicum, flat leaf parsley and white beans

•

Smoked salmon with traditional condiments – capers, onions, dill crème fraiche

•

Crab and new potato salad with green peas, seeded mustard and chives

•

Steamed market best mussels served 'Provençale' style – served warm

•

Market best fish with lemon butter, steamed broccolini and petite herbs – served warm

SIDES / ACCOMPANIMENTS

Salad of bitter leaves, chervil and red radish salad with champagne dressing

•

Vine ripened tomato and mozzarella salad with basil leaves and balsamic reduction

SOUR DOUGH BREAD ROLLS WITH BUTTER

DESSERT CANAPES

Blueberry tiramisu – served in small glass

•

Dark chocolate and almond pyramids



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ADDITIONAL MENU ITEMS

CHARCUTERIE BOARD

\$22.50 per guest

Selection of cured meats, olives, pickled vegetables and pane de casa.

CHEESE PLATTER

\$15 per guest

Selection of three premium cheeses, with dried fruits, grapes and oatmeal biscuits

SEASONAL FRESH FRUIT PLATTER

\$7 per guest

Selection of seasonal fruits, berries and melon

HAM SUPPER BUFFET

\$18 per guest

Glazed honey baked leg ham buffet with green salad leaves; grain mustard; roasted new potato salad with baby capers and tarragon mayonnaise; and sour dough bread rolls with butter

CHILDREN'S MENU

\$55 per child (up to 10years old)

Hummus dip with rice crackers and carrot sticks (V)

•

Selection of quality meat pies and sausage rolls with tomato sauce

•

Small individual bowls of penne Neapolitan with shaved parmesan (V)

•

Selection of miniature cakes / slices

•

Seasonal cut fruit

WAIT STAFF *Ratio of 1-10 is required

\$275 charge per wait staff for a 4 hour charter

\$320 charge per wait staff for a 5 hour charter

\$370 charge per wait staff for a 6 hour charter

\$420 charge per wait staff for a 7 hour charter



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\$470 charge per wait staff for a 8 hour charter

SURCHARGES

15% Sunday surcharge on waiter's only

25% public holiday surcharge on menu and waiters (except dates below)

25, 26, 31 December and 1 January

CHEF

Menu prices include chef/s fee for a 4-hour charter

\$60 charge per Chef per additional hour



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