



CANAPÉ MENU

OPTION 1 CANAPÉ MENU

\$50.70 per guest

Asparagus and goats cheese tartlets

Lime and chilli prawns with wasabi mayo

Beef burgundy pie with tomato jam

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite Persian fetta, leek and thyme rice cakes

Asian infused ocean trout sang chow bow

Peking duck pancake with spring onion and hoi sin sauce

OPTION 2 CANAPÉ MENU

\$58.50 per guest

Asparagus and goats cheese tartlets

Lime and chilli prawns wasabi mayo

Petite salmon saltimbocca

Beef burgundy pie with tomato jam

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite Persian fetta, leek and thyme rice cakes

Asian infused ocean trout sang chow bow

Peking duck pancake with spring onion and hoi sin sauce



Australian Charter Services

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OPTION 3 CANAPÉ MENU

\$72.80 per guest

NSW Oysters with lemon grass, chilli and coriander

Grey Goose vodka-cured salmon and fennel salad on a spoon

Shaved baby beetroot with orange, spinach and balsamic reduction

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite Salmon saltimbocca

Asian infused ocean trout sang chow bow

Marinated octopus with olive, tomato and Pernod salsa

Lime and chilli prawns wasabi mayo

Minted sago and apple shots

OPTION 4 CANAPÉ MENU

\$76.70 per guest

NSW Local Oysters with lemon grass, chilli and coriander

Grey Goose vodka-cured salmon and fennel salad on a spoon

Shaved baby beetroot with orange, spinach and balsamic reduction

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite salmon saltimbocca

Asian infused ocean trout sang chow bow

Marinated octopus with olive, tomato and Pernod salsa

Lime and chilli prawns wasabi mayo

Green Peppercorn infused veal tartlets with cherry tomato mousse

Petite individual lemon curd tart

Minted sago and apple shots



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OPTION 5 CANAPÉ MENU

\$87.10 per guest

NSW local Oysters with lemon grass, chilli and coriander

Grey goose vodka cured salmon and fennel salad on a spoon

Shaved baby beetroot with orange, spinach and balsamic reduction

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite salmon saltimbocca

Asian infused ocean trout sang chow bow

Marinated octopus with olive, tomato and Pernod salsa

Lime and chilli prawns wasabi mayo

Green Peppercorn infused veal tartlets with cherry tomato mousse

Confit of pork belly with green apple and pear compote with shaving of apple chip

Miso poached chicken with salad of bean shoots and coriander served in bamboo boat

Bite size Chocolate tart with burnt orange glaze

Minted sago and apple shots



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OPTION 6 CANAPÉ MENU

\$91.00 per guest

NSW Local Oysters with lemon grass, chilli and coriander

Shaved baby beetroot with orange, spinach and balsamic reduction

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite salmon saltimbocca

Asian infused ocean trout sang chow bow

Marinated octopus with olive, tomato and Pernod salsa

Lime and chilli prawns wasabi mayo

Green Peppercorn infused veal tartlets with cherry tomato mousse

Confit of pork belly with green apple and pear compote with shaving of apple chip

Miso poached chicken with salad of bean shoots and coriander served in bamboo boat

Bite size Chocolate tart with burnt orange glaze

Petite individual lemon curd tart

Minted sago and apple shots



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BUFFET MENUS

BUFFET MENU ONE

\$97.50 per guest

A selection of boutique rolls with butter portions

A selection of petite rice paper rolls including vegetarian served with sesame dipping sauce

Petite salmon saltimbocca

Lime and chilli prawns wasabi mayo

Rocket, parmesan and lemon zest

Potato salad with a vinaigrette twist

Minted cucumber and sumac salad

Poached ocean trout with dill, lime and oven roasted capers and cucumber salsa

Saffron, fennel seed and cardamom spiced chicken with currant cous cous

Individual mini fillet mignon with béarnaise sauce

Minted sago and apple shots

Strawberry shortcakes



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BUFFET MENU TWO

\$111.80 per guest

A selection of boutique rolls with butter portions
NSW Oysters with lemongrass, chilli and coriander
Grey Goose vodka-cured salmon and fennel salad on a spoon
Peking duck pancake with hoi sin sauce
Petite Persian fetta, leek and thyme rice cakes
Steamed green beans with toasted flaked almonds and lemon butter
Roasted baby chats with whole egg mayo and radish sprouts
Chickpea, kumara and coriander salad with nigela seed dressing
Mixed organic sprout salad with classic vinaigrette
Vitello Tonnato
Chicken supreme with walnut panada and three tomato salsa
Steamed market fish with Snodgrass peanut and green mango sauce
Bite size Chocolate tart with burnt orange glaze
Petite individual lemon curd tart
Snodgrass Petite fours



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BUFFET MENU THREE

\$124.80 per guest

A selection of boutique rolls with butter portions
Grey Goose vodka-cured salmon and fennel salad on a spoon
Blue swimmer crab salad in lettuce leaf cup with pomegranate dressing
Peking duck pancake with hoi sin sauce
Steamed asparagus with emu prosciutto and gorgonzola
Kipfler and purple potatoes roasted with confit of garlic and tarragon
Cooked king prawns with Marie rose sauce
Cuttle fish and cucumber salad with pink radish and mint
Mixed organic sprout salad with classic vinaigrette
Watermelon and mint marinated lamb with English spinach and green lentils
Miso poached salmon with nigella seed, daikon and mirin soba noodles
Seared spatchcock stuffed with brown rice and porcini mushrooms
Caper crusted seared tuna with olive & baby tomato salsa
Assorted Australian cheese board with kiwi paste and lavosh
Bite size Chocolate tart with burnt orange glaze
Minted sago and apple shots
Snodgrass Petite fours



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AQUABAY PLATTERS

Antipasto platter

Selection of cold cured meats, marinated vegetables & a selection of lightly marinated olives served with crisp bread and lavosh

Seafood platter

Selection of local seafood including king prawns, farmed oysters, smoked salmon, king fish, scallops, scampi & blue swimmer crab dressed with parsley, lemon & garlic butter & served with toasted sourdough (selection of seafood can change dependant on season)

Oyster bar

Selection of freshly sucked NSW oysters with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa

Ocean King Prawn - King prawns served with fresh lemon and aioli

Selection of the fine Australian Cheese

Served with dried fruit & quince paste, deli-style crackers & walnut bread

Petite four stand - Selection of petite cakes & petite fours

Cured Meat - A selection of cured meats and chef's selection of deli choices

Chef's House made dip selection

Selected of house made dips, variety of flat breads and sticks and seasonal vegetables

Canapé and buffet

Min 10 pax or charge of \$300 for less than 10 pax

Flat fee for delivery of \$150 for Sunday and public holiday's

Sharing Platters - Min 10 guests \$40 per guest

Seafood platter min 10 guests \$90 per guest

Chef rate of \$360 on board



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INDIVIDUAL CANAPÉ CHOICES

\$7 per choice per person (minimum 6 choices)

Cold

Goat's cheese and asparagus tartlets

Prawn cocktail with Marie rose sauce

Vodka cured salmon tartlets with pearls of the sea with lemon cream

A selection of rice paper rolls with sesame dipping sauce

Marinated octopus with olive, tomato and Pernod salsa

Chicken and young coconut salad

Lettuce leaf cup with pomegranate and marinated blue swimmer crab

Peking duck pancakes with spring onion and hoi sin sauce

Sydney rock oysters – (extra charge)

Chicken and pistachio terrine on toasted brioche

Chicken san chow bow

Smoked salmon terrine on toasted brioche

Warm

Confit of pork belly with green apple compote

Beef burgundy pie floater

Grilled scallops with citrus and avocado salsa on a spoon

Beef burgers with gruyere and tomato salsa

Artichoke saltimbocca

Prawn and chorizo skewers

All prices include GST



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