



MV PLATINUM

CANAPE MENU

A total choice of 6 items from Canapé and Dessert options

3 hour @ \$35 per guest * 4 hours @ \$39 per guest *** 5 hours @ \$42 per guest**

SUBSTANTIAL CANAPE MENU

A total of 6 choices from Canapé, Dessert and 2 from Substantial option

3 hour @ \$48 per guest * 4 hours @ \$52 per guest *** 5 hours @ \$55 per guest**

CANAPES ITEMS

Local fresh tiger prawns, lightly battered with dipping sauces

Corn-fed chicken, fennel and iceberg pillows

Potato croquettes with herbed crème fraiche (v)

Freshly shucked oysters served natural with lemon juice and sea salt, and Kilpatrick style

Drunken Thai chicken cups

Crispy-skinned Asian pork belly served on a spoon with house made chilli sauce and coriander salad

Gourmet petite wagyu beef burgers

Cold smoked Tasmanian salmon and king island goat's cheese roulade with avocado salsa

Local fresh squid, chilli salted and lightly fried served with garlic aioli

mushroom and feta arancini balls, served with garlic aioli (v)

satay chicken and beef skewers served with spicy peanut sauce

tender high country lamb skewers marinated with chermoula, served with mint spiced yoghurt

seared local scallops with celeriac puree and crispy prosciutto drizzled with truffle oil

blue cheese and pine nut stuffed mussels, wrapped in prosciutto and lightly crumbed, served with a

tomato salsa

tomato and olive salsa served on garlic croutons, drizzled in balsamic reduction (v)

house made selection of fresh sushi and nori rolls

prawn and or vegetable rice paper rolls, served with nam jim dipping sauce

high country beef tartar, served on crute with wasabi mayo

double whipped brie on brioche toast, topped with pear chip (v)



Australian Charter Services

PO Box 57, Berowra Heights NSW 2082

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DESSERT CANAPÉS ITEMS

lemon meringue tartlets
chocolate sour cherry brownie with chocolate cream
salt and vinegar chocolate sticks
king island cheese board

SUBSTANTIAL CANAPES ITEMS

bowl items for cocktail menu:
wild mushroom risotto, with fresh shaved parmesan and truffle oil (v)
slow cooked veal in rich tomato ragout tossed in fresh pasta, with parmesan and gremolata
braised ox cheek in red wine sauce served with truffled pomme pure and sour cherries
thai curry with chicken served on coconut rice and finished with lychee, chilli and coriander salad
spinach potato gnocchi served in a rich tomato and basil ragout topped with fresh parmesan (v)
fresh squid lightly crumbed with spicy salt served with a fennel, tomato and rocket salad, with preserved
lemon aioli
soba noodle salad with chargrilled prawns and vanilla infused confit tomatoes

BUFFET MENU

OPTIONS ONE

\$45 per guest
Selection of fresh baked breads
Assorted finger sandwiches and tortilla wraps with fresh local fillings
Platter of gourmet cured and smoked meats
BBQ grill plate – marinated steak, gourmet sausages, chops, marinated chicken skewers
Caesar style salad
Celeriac and fennel coleslaw
Greek salad

TO FINISH

Seasonal fruit platter made from local fresh fruits
Selection of Australian gourmet cheeses



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BUFFET MENU OPTION TWO

\$55 per guest

Antipasto platter, sliced gourmet cured and smoked meats, grilled and marinated vegetables

Selection of fresh baked breads

Choice of one of the following:

Crispy skinned salmon fillets, with lemon beurre blanc

Rare roasted scotch fillet, rubbed with garlic and mustard, with a béarnaise and red wine sauce

Roasted spatchcock, boned rolled and stuffed with spinach semi dried tomato and feta served with thyme sauce

Crispy pork loin, stuffed with pancetta, sage and apricots served with spicy apple chutney

All the above options are serviced with roasted root vegetables and steamed greens

Greek Salad

Rocket, fennel and tomato salad

Penne pasta, grilled vegetable and pesto salad

TO FINISH

Please choose one of the following:

Individual tiramisu

Sticky date log with caramel fondue and fresh berry cream

Individual crème brûlée

Chocolate mud cake with fresh cream and berries

Seasonal fruit platter made from local fresh fruits

Selection of Australian Gourmet cheeses



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BUFFET OPTION THREE

@ \$65 per guest

Platter of gourmet sliced cured and smoked meats

Local fresh caught prawns, char-grilled with Aisan style sauce

Selection of fresh baked breads

Choice of 2 of the following:

Crispy skinned Tasmanian salmon fillets, with lemon bure blanc

Rare roasted Angus scotch fillet, rubbed with garlic and mustard, with a béarnaise and red wine sauce

Roasted spatchcock, boned rolled and stuffed with spinach semi dried tomato and feta served with thyme sauce

Crispy pork loin, stuffed with pancetta, sage and apricots served with spicy apple chutney

Whole baked barramundi with preserved lemon, fennel and tomato salsa

All options are served with roasted root vegetable and steamed greens

Greek Salad

Rocket, fennel and tomato salad

Penne pasta, grilled vegetable and pesto salad

TO FINISH

Choose two of the following:

Individual tiramisu

Sticky date log with caramel fondue and fresh berry cream

Individual crème brulee

Chocolate mud cake with fresh cream and berries

Seasonal fruit platter made from local fresh fruits

Selection of Australian Gourmet cheeses



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