



# *CHAOS CATERING*



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# CANAPE MENU

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## SILVER - \$80pp

3 SMALL, 1 SUBSTANTIAL, 1 DESSERT

## GOLD - \$100pp

3 SMALL, 2 SUBSTANTIAL, 1 DESSERT

## PREMIUM - \$125pp

4 SMALL, 3 SUBSTANTIAL, 2 DESSERT

## SMALL CANAPES

### SEAFOOD

Spanner Crab Miang with Coconut, Chili & Lime (GF/DF)

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Jervis Bay Scallops with Gooseberry, Elderflower and Asparagus (GF/DF)

Miso Marinated Salmon on Nori Wrapper

### MEAT & POULTRY

Pork Belly Miang with Coconut, Chili & Lime (GF/DF)

Wagyu Beef - Thin Sliced Wagyu Beef, Green Apple, Pickled Ginger Mayonnaise and Crispy Rice (GF/DF)

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Steamed Chicken & Coriander Har-Gow Dumplings (DF)

Spicy Chorizo & Cheese Arancini



## DIETARIES

Peanut & Ginger Miang with Coconut, Chili & Lime (VE/GF/DF)

Coconut Soup with "Noosa" Tomatoes, Kaffir Lime and Chili Oil (VE/GF/DF)

Mushroom & cheese Arancini (VE/GF)

Roasted Figs Stuffed with Greek Feta Cheese, Drizzled with Native Honey and Dusted with Edible Flowers (VEG)

## *SUBSTANTIAL CANAPES*

## SEAFOOD

Balmain Bug Roll - Chili Mayonnaise, Crunchy Iceberg & Chives (DF)

Crispy Prawn Roll - Pickled Ginger Mayo - Crunchy Iceberg Lettuce (DF)

"IkeJime" Rainbow Trout Tartelette - Citrus Marmalade - Herbs and Shiso (GF/DF)

Western Australian No1 Scampi Tails with Burro 1889 (GF)

## MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of Chickpea Flatbread with Capers & Pinenuts (GF/DF)

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)

Steak Katsu roll - Tonkatsu Sauce, Coleslaw & Pickled Ginger (DF)

"Riverina" Lamb Skewers with Piedmontes Salsa Verde and Horseradish (GF/DF)

Wagyu Beef Sliders - Cheese & Pickles (DF)

## DIETARIES

Cippolini Onion & Zucchini Tart (VE/DF/GF Possible)

Hierloom Tomato Tartelette with Summer Peach and Stracciatella (VEG/GF & VE Possible)

Farinata with Cippolini Onion, Rosemary, Arugula and Victorian Goat Cheese Crumble (VE/GF/DF Possible)

Zucchini & Chili Frittata with Aubergine Pickle and Yoghurt (VE) (GF/DF Possible)



## *DESSERT CANAPES*

### DESSERT

Chocolate & Hazelnut Ice Cream Sandwich (VE)

Raspberry & Custard Tarts (VE)

Summer Berry Tartelette (VE)

Lemon Meringue Tarts (VE/DF)

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

*VEG = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE*

## *FOOD STATIONS*

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### **LIVE ITALIAN BAR - \$200 pp**

### CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel  
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

### SAUCES

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

### SIDES

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan



## OPTIONAL

*Add fresh baked pizzas to the station baked in front of you and guests*

## JAPANESE BAR - \$170pp

### CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

### NIGIRI

Aburi Salmon Nigiri

Kingfish Nigiri

Crispy Prawn Nigiri

### ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

### SASHIMI

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

### OTHER

Oysters with Japanese Dressing



## SLIDERS BAR - \$125pp

### CONSISTING OF

Mini and medium-sized fresh baked slider buns turned into your favourite burger.

### BURGERS

Pulled Pork with Coleslaw

Fried Chicken & Cheese

Wagyu Cheese Burger

### TOPPINGS

Iceberg Lettuce

Sliced Aged Cheddar Cheese

Hot Sauces

Fermented Chili

Crispy Onions

Onion Jam

Pickles & Tomato

## PAELLA & RISOTTO BAR - \$100pp

### CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared Infront of you and your guests

### TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)

Chicken and Cheese Risotto



Chicken & Chorizo Paella

Prawn, Mussels and White Fish Paella

### TOPPINGS

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumbs

Freshly Picked Herbs

## CHARCUTERIE & CHEESE BAR - \$120pp

### CONSISTING OF

Grazing table filled with cheeses, fruits, cured, aged and sliced meats with fresh buns, crackers and condiments.

### TYPES TO CHOOSE FROM

Luna Holy Goat Cheese with Pistachio and Honey

Triple-Smoked Ham Sliced off the Bone in front of You and Your Guests

3 More Cheeses & 2 More Meat Selections

### EXTRAS

Sauces & Condiments

Fresh Baked Buns & Crackers

Fresh and Dried Fruits

Stations must be accompanied with a canape menu

All stations are minimum 20 guests

*All "live" stations require an additional chef each at \$165 per hour*