



NEW WARREN CATERING



W: sydneyharbourescapes.com.au HP: +61 2 9328 4748

FINGER FOOD MENU

(\$35 PER HEAD)

-Tiger prawn cocktails

-Assorted Sandwich
platter

-Calamari rings

-Spring rolls

All menus include free soft drinks



GOURMET CANAPE MENU

MINIMUM 10 PERSON

(\$58 PER HEAD)

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze (GF, V)
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
 - Chef selection of sushi
 - Spinach ricotta turnovers (V)
- Mini fruit cup with seasonal melons and berries (V, GF)

Optional **

Add Grilled lobster tail with garlic butter – Add \$25 per head



SILVER CANAPE MENU

MINIMUM 10 PERSON

(\$78 PER HEAD)

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
 - Chef selection of sushi
 - Oriental duck spring roll with chilli mayo
 - Prawn cocktail tartlets with pink tarama

PLATTER

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Optional **

Add Grilled lobster tail with garlic butter – Add \$25 per head



GOLD CANAPE MENU

MINIMUM 10 PERSON

(\$98 PER HEAD)

- Chef selection sushi

- BBQ pulled pork bao with cucumber, sour carrot and chili mayo

- Crab meat spring roll with Thai sweet chilli sauce

- Smoked salmon tartlet with avo mousse

- Semi cooked Queensland scallops on shell with wakame salad

- Mini wagyu burger in brioche bun with tomato and cheddar

- Melon wrapped with jamon iberico with baby bocconcini

- Crispy sesame prawn parcel with chilli mayo

PLATTER

- Dessert platter for share (in petit four size) (V)

- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

Optional **

Add Grilled lobster tail with garlic butter – Add \$25 per head



PLATINUM CANAPE MENU

MINIMUM 10 PERSON

(\$115 PER HEAD)

- Chef selection sushi
 - Oriental duck pancake with hoisin sauce and cucumber
 - Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
 - BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
 - Semi cooked Queensland scallops on shell with tomato salsa
 - Smoked salmon tartlet with avo mousse
 - Prawn cocktail tartlets with avocado mousse and dill
 - Melon wrapped with Spanish jamon skewer with baby bocconcini
 - Black truffle infused filet mignon crostini
- PLATTER**
- Dessert platter for share (in petit four size) (V)
 - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



SILVER BUFFET MENU

MINIMUM 10 PERSON

(\$88 PER HEAD)

APPETIZERS ON ARRIVAL

- Homemade mini quiches
- Chef selection sushi
- Mini wagyu burger with tomato and cheddar

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Homemade cheesy angus beef lasagne
 - Cold serve chicken pesto penne with sun dried tomato
 - Mediterranean shrimp and couscous salad
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)



GOLD BUFFET MENU

MINIMUM 10 PERSON
(\$110 PER HEAD)

APPETIZERS ON ARRIVAL

- Chef selection sushi
- Oriental duck spring roll with chilli mayo
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

PLATTERS

- Chef selection sashimi with lemon wedges (GF)

AND

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- 6 hours sous vide lamb rack with cumin rub (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)



PLATINUM BUFFET MENU

MINIMUM 10 PERSON

(\$130 PER HEAD)

APPETIZERS ON ARRIVAL

- Chef selection sushi
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chilli mayo

PLATTERS

- Chef selection sashimi with lemon wedges (GF)

AND

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- 12 hours sous vide scotch fillet with bake vegetable (GF)
- 63-degree confit salmon fillet with thyme, garlic and chilli (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chilli filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)



SILVER BBQ MENU

MINIMUM 10 PERSON

(\$66 PER HEAD)

APPETIZERS ON ARRIVAL

- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Chef selection sushi

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger rolls)



GOLD BBQ MENU

MINIMUM 10 PERSON

(\$88 PER HEAD)

APPETIZERS ON ARRIVAL

- Chef selection sushi
- Vietnamese crab meat spring roll (GF)

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger rolls)



PLATINUM BBQ MENU

MINIMUM 10 PERSON

(\$100 PER HEAD)

APPETIZERS ON ARRIVAL

- Chef selection sushi
- Vietnamese crab meat spring roll with Thai sweet chilli (GF)
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

PLATTERS

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

OR

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

MAIN COURSE

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- 6hr Sous vide lamb rack with rosemary rub (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Teriyaki salmon fillet with Grilled Lemon
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size) (V)



SILVER PLATTER MENU

\$200 EACH PLATTER

CHEESE PLATTER

-Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and dried fruits

FRUIT PLATTER

-Fresh Seasonal fruits with watermelon, rock melons, pineapple, fresh berries and strawberries

DESSERT BOX

-Variety Sweet and Dessert

-Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

ASSORTED SUSHI

-Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

VEGETARIAN ANTIPASTO AND DIPPING (V)

Hummus, beetroot hummus, babaganoush, vegetables, marinated olives, and crisp

CHARCUTERIE BOARD

-Salami, prociutto, ham, trio of dips, olives, crackers and nuts



GOLD SEAFOOD PLATTER MENU

SERVES 3-4 PERSON

\$490

- Fresh shucked oysters and lemon wedges 12pcs
- Salmon sashimi with soy sauce, wasabi paste
- Grilled scallops on shell with house dressing 10pcs
- Whole vanamei prawns with lemon 2Kg
- New Zealand green lip mussel 1kg
- Lobster tail grilled with garlic butter and herbs 2pcs
- Teriyaki salmon fillet boneless with skin 2pcs
- Crumbed calamari rings



PREMIUM SEAFOOD PLATTER MENU

SERVES 3-4 PERSON

\$800

- Fresh shucked oysters and lemon wedges 12pcs
- Sashimi platter (salmon, tuna, scallop etc.)with soy sauce, wasabi paste
- Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10 pcs
 - Whole Vanamei prawns with lemon 1Kg
 - Jumbo scampi serve raw with slice lemon 4pcs
 - New Zealand green lipped mussel 1kg
 - Teriyaki salmon fillet boneless with skin 4pcs
 - Crumbed calamari rings

