



GALAXY CATERING MENU



Every dish is thoughtfully crafted by our Executive Chef to showcase premium local ingredients

CANAPE MENU

CANAPE I - \$65 PER PERSON

- Avocado & pico de Gallo bites (v)
- Assorted sushi pieces including maki & nigiri. Soy, wasabi (v, df)
- Traditional herbed Vietnamese rice paper rolls, peanut hoisin sauce (vgn, gf, df)
- Forest mushroom, pea & parmesan arancini, truffle aioli (v,gf)
- Slow-braised beef brisket pies, smoky tomato relish
- Macadamia crusted king prawns, caviar aioli
- Prosciutto, leek & gruyere quiches, onion jam, parmesan
- Mini wagyu cheeseburgers, secret sauce

CANAPE II - \$85 PER PERSON

- Roasted mushroom tartlet, lemon thyme, shaved parmesan (v)
- Handmade sushi, pickled ginger, soy sauce (gf)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Twice-cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
- Handmade pork & prawn dim sim, chilli, lime & coriander dipping sauce
- Fresh peeled Australian King Prawn, cocktail sauce, snow pea tendrils (gf)
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun
- Chicken and leek mini pies, house-made chutney

CANAPE III - \$105 PER PERSON

- Karaage fried chicken, miso mayo, lime cheeks
- Twice cooked crispy chat potatoes, sweet chilli, sour cream, fresh chives (gf) (v)
- Angus beef Tataki, seaweed wakame salad, ponzu dressing (gf)
- Mushroom & bamboo shoot dumpling, ginger shallot relish (v)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

CANAPE IV - \$120 PER PERSON

- Roasted artichoke hearts, manchego cream, crispy kale, Rye crostini (v)
- Mushroom & bamboo shoot dumpling, ginger shallot relish (v)
- NSW South Coast oysters, chardonnay vinegar dressing (gf)
- Handmade sushi, pickled ginger, soy sauce (gf)
- Fresh peeled Australian King Prawn, cocktail sauce, snow pea tendrils (gf)
- Arancini, saffron & caramelised leek, smoked fior di latte, chive aioli (v)
- Battered Rock flathead fillet, lilliput caper tartare, Fennel fronds
- Chicken and leek mini pies, house-made chutney
- Cheeseburger w/ house aioli, lettuce, pickles on a sesame seed bun
- Substantial - Chicken & chorizo paella, heirloom tomatoes (gf)
- Dessert - Chocolate brownie, salted caramel (v)



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BUFFET MENU

BUFFET 1 - \$90 PER PERSON

ENTRÉE

Boutique bread rolls with butter (v)
Garden salad with balsamic dressing (v)
Spiced couscous, roasted sweet potato with feta, rocket and pine nuts (v)
Chat potato salad with fresh herbs and wholegrain mustard dressing (v)

MAINS

BBQ chicken with herb dressing
Fresh sliced ham with assorted condiments
Cooked fresh peeled ocean tiger prawns
Fresh Pacific oysters

DESSERT

Chocolate brownie s with berries and cream (v)
(served canapé style)

BUFFET 11 - \$130 PER PERSON

ENTRÉE

Smoked eggplant tartlet (v) charred baby onion, sumac & feta
Arancini (v) saffron & mozzarella, chive aioli
Sourdough bread, salted butter (v)
Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)
Heirloom tomato salad, charred corn, smoked paprika & lime dressing (v) (gf) (vgn)
Spiced Kent pumpkin, dukkha, torn mint, honey Greek yoghurt dressing, blossoms (v) (gf)

MAINS

Pumpkin ravioli, brown butter, wilted spinach, pine nuts, parmesan & sage (v)
Grilled Riverina beef flank MB2+, chimichurri, fine herbs (gf)
Baked Tasmanian salmon, shaved zucchini, lemon zest, baby radish (gf)

DESSERT

Chocolate brownie, salted caramel (v)



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PLATTERS

SIGNATURE GRAZING | 25PP

*Cured meats, assorted cheeses, fresh dips,
bread, crackers, fruits, chocolates, nuts*

SEAFOOD PLATTER | \$500

SERVES 10

*Ocean cooked king prawns with dill aioli
Fresh Pacific oysters with shallot dressing
Fresh sliced smoked salmon with capers
Balmain bugs with tartare sauce
(served with garden salad and boutique bread rolls)*

PRAWN PLATTER | \$300

SERVES 10

*Tiger prawns, peeled with tails on
(served with lemon and seafood sauce)*

HAM BUFFET | \$350

SERVES 10

*Whole honey baked sliced ham with condiments
(served with garden salad and boutique bread rolls)*

SWEET CANAPE PLATTER | \$150

SERVES 10

*Petite chocolate brownies
Assorted petite macarons
Assorted mini gelato cones*

SEASONAL FRUIT PLATTER | \$125

SERVES 10

Fresh seasonal fruit



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SUBSTANTIAL PLATTERS

CHICKEN FAJITA PLATTER | \$305

SERVES 10

Tender spiced chicken breast, sizzled capsicum & onion, corn, brown rice, coriander, lime, jalapeño & avocado crema, cherry tomatoes & black beans

FALAFEL BUDDAH PLATTER | \$305

SERVES 10

Crispy chickpea & parsley falafel, roast pumpkin, baby spinach, beetroot hommus, cucumber, cherry tomatoes, alfalfa, dukkah, brown rice & edamame (vgn)

CHIPOTLE BEEF PLATTER | \$315

SERVES 10

Slow cooked smoky chipotle beef, red cabbage, shredded carrot, kidney beans, coriander crema, crispy tortilla, tomato salsa & cheese

