

*Karisma*

TRANSFER CATERING MENU

Transfer Menus are available for 1-2 hour transfers

MINIMUM SPEND \$1,700 + CHEF FEE

Chef Fee is applicable to all menus:

\$100 Per Hour

Saturday & Sunday - Minimum 4 Hours

Monday to Friday - Minimum 3 Hours

LIGHT CANAPÉ MENU | \$38.00 PER PERSON

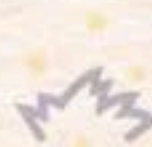
5x Gold or Diamond Range Canapés

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimichurri roasted beef, on sourdough baguette with whipped feta cream
- Whipped marinated feta, salsa verde and cherry tomato tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini with horseradish and parsley
- House dried cherry tomato tartlet with whipped goats cheese, and basil pesto
- Caramelised onion and blue cheese tart with vanilla bean honey

Gold Range Hot Canapés

- **Handmade pies** with potato puree and tomato chutney:
 - Wagyu beef
 - Spring lamb
 - Wagyu beef and pepper
 - Chicken, thyme and leek
 - Spinach and mushroom
 - Moroccan chickpea (vegan)
- **House-made pizza:**
 - Margarita with mozzarella and basil pesto
 - American pepperoni, napolitana sauce, mozzarella
 - BBQ pulled pork, bacon, shaved red onion and chipotle aioli
 - Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
 - Smoked chorizo, caramelised onion and Persian fetta
 - Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
 - Artichoke, marinated olive, shaved red onion, chili and fresh parsley
- **House-made chicken skewers:**
 - Malaysian Style Satay chicken skewers (GF)
 - Mediterranean style with olives, rosemary and parsley (GF)
 - Sticky korean with caramelised kimchi glaze (GF)
 - Thai style with lemongrass, ginger and lime leaf (GF)
 - Indian Style with Tandoori, and minted yogurt (GF)



LIGHT CANAPÉ MENU CONT...

Diamond Range Cold Canapé

- Pepper-crusted beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)
- **Hand-made Sushi:**
 - Katsu chicken, avocado and kewpie mayo (GF)
 - Teriyaki beef, cucumber and pickled ginger (GF)
 - Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
 - Cured salmon, shaved red onion, wasabi kewpie mayo (GF)

Diamond Range Hot Canapé

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried popcorn chicken with house made ranch aioli (GF)
- Wild mushroom, rosemary, and marinated fetta scrolls with tomato chili jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded French baguette, sous vide beef rump, horseradish cream & bordelaise sauce
- **Hand-made cocktail Pasties – served with tomato chutney**
 - Cornish Pastie
 - Moroccan chickpea (vegan)
 - Chili beef
 - Wagyu beef and red wine

