



# Karisma 2

## CATERING MENU

### Canapé Menu

#### SILVER PACKAGE | \$53.00 PER PERSON

7x Gold Range Canapés & 1x Substantial Canapé

#### GOLD PACKAGE | \$63.00 PER PERSON

2x Diamond Range Canapés, 5x Gold Range Canapés, 1x Slider Canapé, 1x Substantial Canapé

#### DIAMOND PACKAGE | \$73.00 PER PERSON

3x Diamond Range Canapés, 2x Gold Range Canapés, 1x Slider Canapé, 2x Substantial Canapés

#### PLATINUM PACKAGE | \$88.00 PER PERSON

3x Diamond Range Canapés, 3x Gold Range Canapés, 1x Slider Canapé, 2x Substantial Canapés,  
1x Sweet Canapés, Coffee, & Assorted Teas (made on request)

### 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

- Pork and fennel sausage roll w tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimichurri
- Roast purple carrot and marinated fetta arancini with chipotle aioli (GF)
- Thai fish cakes with Nam Jim and Asian salad
- **Handmade pies** with potato puree and tomato chutney:
  - Wagyu beef
  - Spring lamb
  - Wagyu beef and pepper
  - Chicken, thyme and leek
  - Spinach and mushroom
  - Morrocan chickpea (vegan)



## CANAPÉ MENU CONT...

### *Gold Range Hot Canapés*

Continuation...

- **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)

### *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





## CANAPÉ MENU CONT...

### *Platinum Range Cold Canapés*

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame-crusted tuna with wasabi kewpie (GF)
- Ash-cured salmon with pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce
- Handmade sushi with seared tuna, pickled ginger, wasabi kewpie

### *Platinum Range Hot Canapés*

- Lamb wellington with wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand-made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry with lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot (GF)
- Sesame crumbed prawns with yuzu mayonnaise (GF)
- King prawn skewers with chili, garlic, coriander (GF)

### *Substantial Range Canapés*

- Salmon croquettes with seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous, and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry with kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken with jasmine rice and roasted peanut sauce (GF)
- Harissa chicken with aromatic rice, dill and lemon yogurt, and cucumber salsa (GF)
- **Hand-made pasta:**
  - Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
  - Casserecia pasta with slow braised bolognese and red wine
  - Casserecia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan sourdough crumb
  - Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb
- **Hand-made brioche sliders: (GF options available)**
  - Cheeseburgers with American mustard aioli, ketchup house-made pickle
  - BBQ pulled pork with chipotle slaw
  - Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion
  - Wagyu beef burger, café de Paris aioli, mesculin, cheddar
  - Panko-crusted chicken, avocado, thyme and harissa aioli and iceberg
  - Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
  - Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
  - Mini steak roll with pepperonata, cheddar, aioli, caramelised onion
  - Mini steak roll with aioli, south american chimichurri, tomato
- **Salads, served in a noodle box:**
  - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
  - Poached chicken, quinoa, cucumber and rocket (GF)
  - Thai beef salad with nam jim, fresh mint and crispy onions
  - Chicken Caesar salad with maple bacon, shaved parmesan







## CANAPÉ MENU CONT...

### *Sweet Canapés*

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and whipped dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge & brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lime curd panna cotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

### *Additional Platters*

*\*\* Can be added to any menu by on-board Chef*

#### SEAFOOD PLATTERS | \$ POA

*Freshly cooked large king prawns with lime mayonnaise, Freshly shucked oysters with lemon wedges, Freshly shucked oysters with gin, cucumber and dill, Freshly shucked oysters with lemon, House beetroot cured ocean trout with horseradish cream, House cured salmon with dill and caper cream*

#### SEAFOOD PLATTERS | \$ POA

*Freshly caught from the east coast of Australia–Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments*

#### ANTIPASTO PLATTERS (10-15 GUESTS) | \$174.00 PER PLATTER

*Cured and smoked cold meats, chargrilled vegetables, olives, house-made dips with sourdough and grissini*

#### SWEET PASTRIES PLATTER | \$94.00 PER PLATTER

*Mix of 15 pieces*

*A selection of freshly baked mini sweet pastries*

#### PETIT FOUR SWEETS PLATTER | \$144.00 PER PLATTER

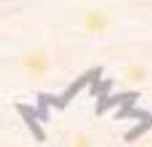
*Mix of 30 pieces*

*Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread*

#### DIP PLATTER (10-15 GUESTS) | \$94.00 PER PLATTER

*A selection of 3 house-made dips with sourdough, flatbread and grissini:*

- Roast beetroot hummus
- Caramelized onion and thyme
- Avocado and fetta cream
- Roasted eggplant
- Confit garlic hummus
- Charred capsicum
- Market fresh







## ADDITIONAL PLATTERS CONT...

### CHEESE PLATTER (10-15 GUESTS) | \$159.00 PER PLATTER-

*Selection of Australian cheeses, dried fruits, fresh grapes with crackers*

### Fruit Platters

### SEASONAL FRUIT PLATTER (10-15 GUESTS) | \$139.00

*Selection of seasonal fresh fruits*

### TROPICAL FRUIT PLATTER (10-15 GUESTS) | \$159.00

*Selection of seasonal tropical fruits*

## Buffet Menus

*A casual, self-serve at the buffet menu and guests are free to sit at their preferred location of the vessel*

### GOLD BUFFET MENU | \$68.00 PER PERSON

*Served on arrival - Cold grazing board (rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums, & assorted crackers),  
2x Main Dish, 2x Salads, Freshly-baked sourdough*

### DIAMOND BUFFET MENU | \$81.00 PER PERSON

*Served on arrival - Cold grazing board (rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums, & assorted crackers),  
3x Main Dish, 2x Salads / Sides, 1x Dessert Canapé  
Freshly-baked sourdough, Coffee & Assorted Teas (served upon request)*

### PLATINUM BUFFET MENU | \$103.00 PER PERSON

*Served on arrival - Premium cold grazing board (rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums, & assorted crackers),  
1x Seasonal Fresh Fruit Platter, 3x Main Dish, 2x Salads / Sides,  
2x Chef Selection Dessert Canapé, Freshly-baked sourdough,  
Coffee & Assorted Teas (served upon request)*

### EXTRAS

*Platters can be added to any packages (see Platters Menu)*

#### CANAPÉS:

Gold Range | \$7.00

Diamond Range | \$7.50

Platinum Range | \$8.50

Dessert Range | \$7.50

Slider Range | \$8.50

Substantial Range | \$9.50

Additional Buffet Main | \$14.00

Additional Buffet Salad | \$8.50



## BUFFET MENUS CONT...

### Main Dishes

- Lamb kofta with charred pita bread, fresh onion, parsley, and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni with napolitana sauce and shaved parmesan
- Charred beef rump, South American chimichurri, roasted carrots
- Whole chargrilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways with potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, with roasted onions, horseradish cream (GF)
- Salmon croquettes with seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko & oregano crumbed eggplant, napolitana sauce, fresh basil & fresh mozzarella
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
- Slow-braised beef brisket croquettes with smoked cauliflower puree, roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)

### Salads / Sides

- Rocket, grilled pear, crispy bacon fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimichurri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl couscous salad with Moroccan roasted vegetable, baby spinach & tahini dressing
- Fusilli pasta with chili, confit garlic, lemon and parsley
- Roasted chat potato salad with crispy bacon, shallots and aioli (GF)

### Dessert Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate - whipped chocolate mousse, chocolate fudge & brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd panna cotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

**\*\* Gluten Free (GF) = Attracts extra charge \*\***







## Mini Buffet Add-On Menu

*\*\* A standing buffet that can be added onto any canape menu*

*\*\* All hot mains are served in chafing dishes*

*\*\* Self-serve at the buffet with eco-friendly handheld bowls and sporks*

### MINI BUFFET PACKAGE 1 | \$25.00 PER PERSON

*2x Hot Buffet Mains, Selection of 2 Salads served with  
Freshly-Baked Bread Rolls, Butter and Condiments*

### MINI BUFFET PACKAGE 2 | \$35.00 PER PERSON

*3x Hot Buffet Mains, Selection of 2 Salads served with  
Freshly-baked Bread Rolls, Butter and Condiments*

## Mains

- Pumpkin, thyme and ricotta cannelloni with napolitana sauce and shaved parmesan
- Authentic satay chicken with sweet soy and coriander served with jasmine rice
- Thai red pumpkin curry with lime leaves and jasmine rice (GF)
- Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli & fresh parmesan
- Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
- Braised chicken with olives, pancetta, & basil served with charred parmesan polenta
- Chickpea tagine with confit garlic and lemon yoghurt
- Lemon, fresh garlic, Italian parsley, chili and olive oil, cassarecce pasta served with shaved parmesan
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko & oregano crumbed eggplant, napolitana sauce, fresh basil & fresh mozzarella
- Braised chicken thigh with leek, mushroom, and semi-dried tomato served with puree potato
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
- Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

## Salads / Sides

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimichurri (GF)
- Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
- Roasted pumpkin, watercress, sprouts & marinated fetta cheese & mixed seeds (GF)
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing (GF)
- Fresh garden salad with shaved radish, cucumber, cherry tomato & french dressing (GF)
- Roasted chat potato salad with crispy bacon, shallots and aioli (GF)





## Formal Dining Menu

### MAXIMUM 70 GUESTS

*Chef + Assistant applicable to all Formal Dining Menus*

*\*\* Please note that this menu is not available in December*

*\*\* All formal dining incurs an additional \$25 per person for furniture hire and set-up costs for table, chairs & basic table decor for your event.*

#### **GOLD FORMAL MENU | \$98.00 PER PERSON**

*2x Chef Selection Canapés on arrival, 2x Entrées served alternatively,  
2x Mains served alternatively, 2x Desserts served alternatively, Seasonal Side Salad,  
Freshly-baked sourdough and hand-made salted butter*

#### **DIAMOND FORMAL MENU | \$118.00 PER PERSON**

*3x Canapés on arrival, 2x Entrées served alternatively,  
2x Mains served alternatively, 2x Desserts served alternatively, Seasonal Side Salad,  
Freshly-baked sourdough and hand-made salted butter*

#### **PLATINUM FORMAL MENU | \$133.00 PER PERSON**

*Signature Grazing Table (consisting of hand-made pastries & tarts, hand-made dips,  
sliced cured meats and cold meats, crackers, rustic breads and selection of hot canapés)  
2x Entrées served alternatively, 2x Mains served alternatively,  
2x Desserts served alternatively, 2x Sides served on tables,  
Freshly-baked sourdough and hand-made salted butter*

### Plated Entrée

- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
- King prawns with lime and avocado puree, sourdough crumb and micro coriander
- Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
- Sticky onion and gruyere tart with whipped fetta and micro herb salad
- Pork belly with grape, apple and walnut salad (GF)
- Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
- Caramelised haloumi with asparagus, olives and lemon (GF)
- Smoked sweet potato with caramelised onion and goats cheese tart
- Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
- Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
- Confit leek, onion and young marjoram tart with house marinated feta
- Spinach, ricotta caramelised onion & herb pesto canelloni, Napolitana sauce and parmesan



## FORMAL DINING MENU CONT...

### *Plated Mains*

- Grass-fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
- Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
- Braised Pork belly, pork rillete, bacon crumb, and puree potato and apple jus (GF)
- Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
- Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
- Seared salmon with buttered leek, spinach puree, sorrel beurre blanc & baby herbs (GF)
- Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
- Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
- Crispy skin salmon braised leek, potato croquette, salsa verde (GF)
- Spinach, ricotta caramelised onion & herb pesto cannelloni, Napolitana sauce & parmesan
- Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
- Charred mediterranean chicken breast with rosemary, lemon, and olives, served with pearl couscous and tahini lemon dressing

### *Plated Dessert*

- Textures of chocolate-served in a glass
- Mango, strawberry and vanilla bean eton mess-served in a glass
- Salted caramel panna cotta with spiced oranges and almond wafer
- Apple and cinnamon crumble with vanilla cream and toasted almonds
- Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
- Rhubarb and almond tart with orange blossom and cream
- Blueberry trifle with vanilla bean custard and whipped chantilly
- Roasted rhubarb and apple crumble with almond, cinnamon and double cream
- Lime curd and coconut pannacotta with meringue and biscuit crumb

## *Signature Grazing Table*

\*\* A substantial grazing table that can be added onto any canape or buffet menu.

\*\* Consisting of finger foods as well as substantial canape items

\*\* A great addition to not only add extra food to your event but also some beautiful aesthetics.

**ADD-ON ONLY | \$25.00 PER PERSON**

### *Consisting of:*

- Handmade danishes, pastries & tarts 4
- House-made dips, sliced cured & cold meats
- Artisan crackers & rustic breads
- Hand-made hot canapes (chef's selection)





## Terms & Conditions

- Minimum 25 guests for all menus
- Chef charge applicable to all menus:
  - Monday to Saturday - \$100 per hour
  - Sunday - \$150 per hour
- Minimum 4 hour charge on Saturday - Sunday
- Minimum 3 charge on Monday - Friday
- Minimum spend of \$2,200 applies (plus chef charge) on:
  - Saturday and Sunday bookings
  - Thursday to Sunday in December
- Minimum spend of \$1,850 applies on all other dates

*While we do our best to accommodate genuine dietary requirements, not all menu items can be modified to suit every need. Some items may need to be substituted or adjusted on your group's requirements. Please inform us in advance so we can consult with our chef about the most suitable options. Kindly note that we are unable to cater to individual food preference.*

