



# *PLATINUM CATERING MENU*

**W:** [sydneyharbourescapes.com.au](http://sydneyharbourescapes.com.au)

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## *Express Canapé*

6 canapes = \$39pp | 8 canapes = \$49pp | 10 canapes = \$59pp

Min 10 pax

- Grilled chicken skewers, sweet chilli & lime dip
- Chef's choice finger sandwich
- Mini caramelised tomato & feta tarts
- Arancini – 4 cheeses, truffle dipping sauce.
- Arancini – roasted pumpkin & sage, truffle dipping sauce.
- Arancini – VEGAN Bolognese
- Smoked cod croquette, mayonnaise
- Jalapeno peppers, cream cheese filling
- Broccolini, cherry tomato, fresh basil skewers (GF)
- VEGETARIAN frittata
- Blackened corn & mint blinis, avocado salsa
- House made cheese & mushroom quiche.
- VEGAN Mexican roasted vegetable empanada
- VEGAN Indian spiced Aloo Bona Masala dip



## *Premium Canapés*

For 10 guests = \$525 | For 20 guests = \$1,040

For 30 guests = \$1,555 | For 50 guests = \$2,580

### 6 items - (min. 10 guests)

- Truffled mushroom pie, cheddar fondue dipping sauce
- Citrus salmon, avocado ceviche on corn tortilla, herbs
- Angus beef slider with tomato relish & gruyere cheese
- Shitake & water chestnut rice paper rolls, chilli lime dipping sauce
- Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot
- Roasted eye fillet of beef served with mini Yorkshire puddings & horseradish
- Sweet Soy Charred salmon & fresh basil (GF)
- Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider
- Tiger prawn & crunch slaw rice paper roll, sweet chilli
- Tartlet of Wild Mushroom & Slow Cooked Garlic
- Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider
- Spinach & Ricotta Roll, Tomato Ketchup (GF)
- Spinach & Mixed Vegetable Pie
- Chicken & Mushroom Pie, Tomato Chutney
- Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup
- Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup
- Pork & Fennel Sausage Roll
- Poached Coffs Harbour Prawns & Ranch Dressing (GF)
- VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)
- VEGAN Bolognese Arancini (V, VG, DF)
- VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)



## *Canapé Add-ons Selection*

**Add On for any Canape Option**

**\$13.50 pp / per item**

- Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)
- Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)
- Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)
- Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)
- Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)
- VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)
- Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)
- Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)
- Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)
- Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)
- Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)
- Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)
- Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)
- Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)
- Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)
- Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)
- Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)
- Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)
- Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)



\$16.50 pp / per item

- Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)
- Monster prawn cocktail, crips cos lettuce, poached prawn
- Mary Rose dressing (GF) Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)
- Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)
- Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)
- Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)
- Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes. Green beans, chat potatoes, olives, capers, lemon (GF, DF)
- Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing
- Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)
- Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)
- Mushroom & Tofu Stir Fry (GF, V, VG, DF)
- Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)

## *BBQ Selections*

BBQ OPTION 1 - \$30pp  
(Min. 10 Guests)

- 2 X Classic Pork or Beef Sausages
- Long Bread Roll
- Caramelised Onions
- American Mustard, BBQ Sauce, Tomato Ketchup



Classic Aussie BBQ - \$49pp  
(Min. 6 Guests)

- A selection of dips including hummus & Baba ghanoush accompanied with crackers, chips & bread
- Beef Sausages with Caramelized onions with tomato relish & mustard
- Satay Chicken Skewers
- A selection on accompanying salads including Greek Salad & Coleslaw
- Bread Rolls

Premium BBQ - \$82.50pp  
(Min. 10 Guests)

- Pork & Fennel Sausages
- Scotch Fillet Steak
- Lamb & Rosemary Skewers
- Garlic Prawn Skewers
- Classic Ceasar Salad (V)
- Classic Greek Salad
- Chunky Pumpkin, Honey Roasted Carrots Salad
- American Mustard, BBQ Sauce, Tomato Sauce

Souvlaki BBQ - \$45pp  
(Min. 10 Guests)

- 1 x Lamb Souvlaki
- 2 x Chicken Souvlaki
- 2 x Chickpea falafel
- Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread)



Premium Seafood BBQ – \$110pp  
(Min. 10 Guests)

- Fresh Damper Rolls
- Garlic King Prawn Skewers
- Salmon steaks, dill, and lemon
- Harvey Bay Scallops, chive butter
- Moreton Bay Bugs, tomatoes, lime salsa
- Grilled zucchini, chickpeas and mushroom salad, lime dressing
- Warm kale salad w toasted pine nuts, walnuts, grilled haloumi
- Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing

## *Buffet Selections*

Express Buffet - \$39pp  
(Min. 10 Guests)

### Choose 1 Main & 2 Sides

- Marinated Roast Loin of Pork with Maple & Dijon
- Portuguese Baked Chicken
- Roast Chicken with Sage & Paprika
- Roast Honey & Mustard Glazed Ham
- House Made Beef Lasagne
- House Made Vegetarian Lasagne
- Broccoli Chilli Noodles with Tofu (shared platter)
- Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice



- Stir Fried Singapore Noodles, Tofu & Cashews
- Indian Lentil Dahl & Smashed Indian Potato

### Sides (choose 2)

- Green Garden Salad
- Coleslaw Salad - (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)
- Classic Potato Salad
- Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough
- Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds
- Caprese Salad, Tomatoes, Baby Mozzarella & Basil
- Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil
- Steamed Green Beans, Peas, Butter

### Asian Theme Buffet -\$99pp (Min. 10 Guests)

### Buffet Includes

- Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart





Classic Buffet - \$69pp  
(Choose 2 mains & 3 sides)

Mains (choose 2)

- Salmon Steaks & Lemon Butter Sauce (GF)
- Seared Chicken Breast & Tomato Tapenade (GF, DF)
- Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)
- Roasted Belly Pork & Apple Chutney
- Pulled Pork Shoulder & Hoi Sin Sauce (DF)
- Seared Beef Steaks & Peppercorn (GF, DF)
- Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms
- Slow Cooked Lamb Shoulder & Eggplant Relish **(SURCHARGE \$12pp)**
- Roasted Lamb Leg, Pomegranate & Feta (GF) **(SURCHARGE \$12pp)**
- Garlic Prawns & Parsley Butter Sauce (GF)
- Whole Roasted Chicken, Oregano & Lemon (GF, DF)
- Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame
- Caponata Pasta & Fresh Parmesan Cheese (V)
- Roasted Sweet Potato, Walnut & Rocket
- Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

Sides (choose 3)

- Brown Rice Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)
- Honey Roast Sweet Potato, Walnuts & Blue Cheese (GF, V)
- Quinoa, Seeds and Nuts, Feta, Cranberries & Rocket (GF, V)
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Roasted Carrots, Caraway Seeds, Zucchini & Basil (GF, V, DF)



- Caprese Salad, Baby Mozzarella, Tomatoes & Basil (GF, V)
- Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)
- Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)
- Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)
- Zesty Potato, Pea, and Radish Salad & Fresh Mint (V, GF, DF)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano
- Winter roasted vegetables w tahini dressing salad, soaked sultanas

Italian Buffet - \$42.50pp  
(Min. 10 Guests)

Mains (Choose 2)

- Homemade beef lasagne
- Homemade vegetarian lasagne
- Spaghetti bolognese with fresh parmesan
- Baked vegetarian ziti (pasta bake)
- Cannellini beans, Roma tomatoes, wilted spinach
- Italian baked meatballs

Sides (Choose 2)

- Caprese Salad, Baby Mozzarella, Tomatoes, Basil
- Italian Garlic Bread
- Fresh peas, prosciutto, and bread Italian salad
- Italian chopped salad, lettuce, capsicum, olives, cucumber, basil
- Italian Green bean salad, lemon, olive oil, fresh herbs



- Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, and Italian Vinaigrette Dressing

Indian Buffet - \$42.50pp  
(Min. 10 Guests)

Mains (Choose 2)

- Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander
- Butter chicken with steamed rice
- Chicken tikka masala with steamed rice
- Cauliflower and mushroom curry with brown rice
- Chicken biryani

Sides (Choose 2)

- Vegetarian samosa
- Chickpea, tomato, and herb salad
- Spicy Indian Cucumber Salad with shredded coconut
- Roti - Indian Flatbread
- Tomato, cucumber and mint salad





French Buffet - \$42.50pp  
(Min. 10 Guests)

Mains (Choose 2)

- Coq au vin, chicken in burgundy wine with mushrooms and bacon
- House made cheese and mushroom quiche
- Mushroom fricassee risotto with fried parsley and white truffle oil
- Creamy potato gratin
- French ratatouille, eggplant, pumpkin, tomatoes, onion

Sides (Choose 2)

- Frisee salad, lightly tossed salad with goats cheese
- Steamed green beans, peas and French butter
- French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette
- Roti - Indian Flatbread
- Lyonnaise potatoes, fried onions

## *Platter Selections*

Cheese Platter - \$105 (serves 6)

- Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers



### Charcuterie & Antipasto Grazing Board

\$220 (serves 8-10)

- Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers

### Charcuterie, Antipasto & Crudites Platter

\$110 (serves 6)

- A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

### Vegetarian Grazing Box with Ricotta

\$150 (serves 8 - 10)

- Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread

### Seafood Platter

Oyster, Prawn & Salmon Platter - \$225

- Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons, and Dips

### Rice Paper Roll Platter

\$85 for 15 rolls | OR \$170 for 30 rolls

- Vegetarian – Avocado & Silken Tofu
- Steamed Chicken with Shiso Cress & Green Papaya (GF)

### Finger Sandwich Platter

\$75 for 15 pieces | OR \$110 for 30 pieces

- Ham and Mustard
- Coronation Chicken
- Smoked Salmon with Cream Cheese Filling

### Wraps Platter

\$75 for 10 pieces (5 wraps cut in half)

- A Chefs Selection of Gourmet Fillings Made Fresh Daily

### Gourmet Sandwiches, Wraps & Rolls Platter

\$150 (10 in total – 20 pieces)

- A Chefs Selection of Gourmet Fillings Made Fresh Daily

### Trio of Cold Sliders

\$90 for 15 pieces | OR \$175 for 30 pieces

- Chicken Schnitzel & Slaw
- Prawn Cocktail & Iceberg Lettuce
- Pulled Pork & Crunch Slaw

### Mini Caramelised Tomato & Fetta Tarts

\$79 for 15 pieces | OR \$135 for 30 pieces

- Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta





### Corn Fritters & Chunky Avocado Salsa

\$85 for 15 pieces | OR \$150 for 30 pieces

- (served at room temperature)
- A Delicious Combination of the Sweetest Fresh Corn and Fragrant Coriander,
- served with a Luscious Chunky
- Avocado Salsa

### Caprese Skewers

\$79 for 15 pieces | OR \$135 for 30 pieces

- A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

### Smoked Salmon Bellini

\$90 for 15 pieces | OR \$145 for 30 pieces

- Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

### Fresh Fruit Platter \$100

- Sliced Seasonal Best Fruit with Skin Off





## *Hot Platter Selections*

### Gourmet Mixed Pies & Sausage Rolls

\$85 for 15 pieces | OR \$170 for 30 pieces

- Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

### Gluten Free Pies & Savoury Rolls

\$110 for 15 pieces

- Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

### Gourmet Mixed Pies

\$85 for 15 pieces | OR \$165 for 30 pieces

- Savour Handcrafted Puff Pastries, Slow Braised Fillings in Four Distinct Flavours and Heinz Ketchup

### Sausage Rolls

\$85 for 15 pieces | OR \$165 for 30 pieces

- Pork & Fennel Encased in House Made Pastry and Heinz Ketchup

### Celebrate at Work Platter - \$320 (60 pieces)

- Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings & Heinz Ketchup (20)
- Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry, Seasoned and Served with Heinz Ketchup (20)
- Assortment of Vegetarian Quiche, Semi-Dried Tomato, Fetta & Cheddar, Onion Jam (20)



### Jalapeno Poppers

\$80 for 15 pieces | OR \$130 for 30 pieces

- Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling

### Arancini Trio

\$79 for 15 pieces | OR \$135 for 30 pieces

- 4 Cheese, Pumpkin, and Bolognese

### Assortment of Quiche Platter

\$85 for 15 pieces | OR \$170 for 30 pieces

- A Variety of Quiches. Vegetarian options included

### Grilled Chicken Skewers

\$105 for 15 pieces | OR \$150 for 30 pieces

- Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces: Zesty Lime aioli and Sweet Chili

### Mini Pecking Duck Pancakes

\$85 for 15 pieces | OR \$170 for 30 pieces

- Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots





# Grazing Stations

For large groups. Minimum order of 50 Guests

## (Min. 10 Guests) - \$25pp

- Honey roast leg of ham, served with chutney, relish, mustard, soft bread rolls

## Cheese Grazing - \$27.50pp

- Selection of Australian and European cheese, homemade pear chutney, dried figs, apricots, apple, fresh fruit, selection of crackers

## Antipasto Grazing - \$27.50pp

- Mezze boards, cured meat, salami, prosciutto, marinated olives, grilled halloumi, hummus, pesto, grilled vegetables, grilled flatbread, crackers

## Premium Cheese & Antipasto Grazing - \$49pp

- Selection of Australian and European cheese, homemade pear chutney, dried figs, apricots, apple, fresh fruit, selection of crackers
- Mezze boards, cured meat, salami, prosciutto, marinated olives, grilled halloumi, hummus, pesto, grilled vegetables, grilled flatbread, crackers
- Roasted vegetables, fresh oregano
- Marinated mozzarella balls
- Selection of dips, hummus, baba ghanoush, beetroot
- Dates, fresh grapes, fresh figs
- House made grissini, sourdough

Dessert Grazing - \$25  
3 desserts per person

Select 3

- Bitter chocolate torte and sour cherry
- Greek yoghurt pannacotta with fresh berries
- Mini Passionfruit Curd Pavlova & fresh mint
- Mini assorted macaroons
- Classic lemon tart with Italian meringue
- Chocolate tart served with white chocolate ganache

## *Desserts*

Celebrate Dessert - \$170 (20 pieces)

- Mini Macaroons (5)
- Lemon Tart with Smashed Meringue & Fresh Mint (5)
- Chocolate Tart served with White Chocolate Ganache (5)
- Mini Passionfruit Curd Pavlova & Fresh Mint (5)

