



Quantum

CATERING MENU

Canapé Selections

GOLD PACKAGE | \$70.00 PER PERSON

3 Cold Canapés, 3 Warm Canapés, 1 Substantial, 1 Dessert

PLATINUM PACKAGE | \$90.00 PER PERSON

4 Cold Canapés, 4 Warm Canapés, 2 Substantial, 2 Dessert

ELITE PACKAGE | \$110.00 PER PERSON

4 Cold Canapés, 5 Warm Canapés, 2 Substantial, 2 Dessert plus a choice of the stations below:
Glazed Ham Station OR Charcuterie & Cheese (Minimum 30 Pax)

Cold Canapés

- Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (gf)
- Miso eggplant, spearmint, new season orange, sesame aioli (V)
- Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
- Chipotle spiced chicken, superfood fine salad, shaved kale, red pepper, feta, activated almonds (GF)
- Citrus marinated king salmon, avocado jalapeño, peperonata, blue corn crisp (GF)
- Roast duck breast, hoisin sauce, baby greens, Light fermented chili, crispy onion, on a spoon (GF)
- Black Angus beef sirloin wrapped with prosciutto, horseradish cream, fried capers on sourdough crisp
- Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chili aioli on short crust tart

Warm Canapés

- Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
- Dukkah spiced lamb fillet, feta, heirloom cherry tomatoes, black olive on flat bread
- Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla
- Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon, tart
- Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon
- Popcorn cauliflower and chickpeas, roasted naan bread Rita
- Chicken and leek handmade pie, smoked chili tomato relish

CANAPÉ SELECTIONS CONT...

Warm Canapés

- Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun
- Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemongrass, bean sprouts
- Mexican spiced chicken rice bowl, roasted sweetcorn, tomato, black bean salsa, guacamole, salary
- Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, sushi rice and nori salad, edamame, coriander
- Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
- Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
- Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt
- Sticky pork belly Xcel roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Dessert

- Passion fruit curd and fresh strawberry crushed coconut meringue tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate espresso mousse, chocolate crumble
- Prosecco rosewater marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
- Triple cream brie, sour cherry and baby basil tart

STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET – REFER STATIONS MENU

Buffet Platter Menu

GOLD BUFFET PACKAGE | \$110.00 PER PERSON

2x Canapés on arrival (refer to Canapé Menu), 2 Cold Platters, 2 Warm Platters, 1 Dessert Platter

PLATINUM BUFFET PACKAGE | \$130.00 PER PERSON

3x Canapés on arrival (refer to Canapé Menu), 3 Cold Platter, 3 Warm Platters, 2 Dessert Canapés

CHEF CHARGES | \$560.00 PER 4-HOUR CHARTER (INC. GST)

Additional hour thereafter - \$140 per hour

Public Holiday Fee - 100% | Christmas Day and NYE - TBC

Cold Platters

- Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
- House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
- Salumi selection with pickles, olives and grilled veg
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

BUFFET PLATTERS CONT...

Warm Platters

- Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
- 8-hour slow-cooked S.A. lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Dessert Platter

- Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
- Strawberry cheesecake coconut crumble strawberry ice cream
- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Buffet Platter options includes complimentary platters of:

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

**FOOD STATIONS CAN BE ADDED TO ANY CANAPE OR BUFFET
REFER TO STATIONS MENU**

Seafood Buffet Menu

\$180.00 PER PERSON INCLUDING GST

CHEF CHARGES | \$560.00 PER 4-HOUR CHARTER (INC. GST)

Additional hour thereafter - \$140 per hour

Public Holiday Fee - 100% | Christmas Day and NYE - TBC

Canapés

- Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
- Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)
- Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

- Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
- (Lobster on request, price depends on market value)



SEAFOOD BUFFET MENU CONT...

Cold Platters

- Yellow fin tuna spring onion, king brown mushrooms, aged soy
- Qld spanner crab (de shelled), heirloom tomato medley, avocado, radish, cucumber, light chili

Warm Platters

- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)
- Large king prawns with butternut pumpkin, Persian fetta and Harissa (GF)
- Crispy-skinned WA Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

Included

- Steamed new potatoes
- Wild rocket, shaved pear, pecorino, aged balsamic dressing
- Spiced cauliflower, chickpeas, raita salad
- Handmade bread rolls, cultured butter

Dessert

- Handmade Pavlova nests with mango passionfruit curd and raspberry sorbet (GF)
- Local and Imported cheese served with spiced apple chutney, marinated figs & flatbread

Add Ons - Food Stations

Stations can be added to any canape or buffet event.

SASHIMI STATION | \$27.00 PER PERSON

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR | \$25.00 PER PERSON

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION | \$30.00 PER PERSON

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING | PRICE ON ENQUIRY

Shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION | \$23.00 PER PERSON

Served warm and carved to order served with mustards, pickles and soft rolls



FOOD STATIONS CONT...

CAVIAR STATION | PRICE ON ENQUIRY

Selection of caviars, ice bowl, complete with hostess to guide through the caviars

CHARCUTERIE & CHEESE | \$24.00 PER HEAD

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE | \$22.00 PER HEAD

Wide selection of both local and imported cheeses with various breads and classic accompaniments

Seated Menu

PLATED 3-COURSE MENU | \$145.00 PER PERSON

KID'S MENU | \$43.00 PER PERSON

CHEF CHARGES | \$560.00 PER 4-HOUR CHARTER (INC. GST)

Additional hour thereafter - \$140 per hour

Public Holiday Fee - 100% | Christmas Day and NYE - TBC

Entrée

- *Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing*
- *Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress*
- *De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth*
- *Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs*
- *Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe*
- *Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini*
- *Grilled Rare yellow fin tuna, shaved fennel, orange, aioli*
- *Confit WA octopus, baby octopus, red pepper, olive, chili aioli*

Main

- *Baby snapper, mussels, confit fennel, zucchini flower, bisque*
- *Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus*
- *De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley*
- *Hapuka Fillet, squid, chorizo, nettle butter, lemon*
- *Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus*
- *Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus*
- *Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze*

SEATED MENU CONT...

Dessert

- Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
- Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
- Coconut panna-cotta, mango, crumble, coconut sorbet
- Vanilla cheesecake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

Kid's Menu

- Margarita pizza bites
- Free range chicken strips, chips mayo
- Penne bolognaise and parmesan (plain if need)
- Vanilla ice cream, strawberries, crushed meringue

