



RASCAL CATERING



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CANAPE MENU

SILVER - \$80pp

3 SMALL, 1 SUBSTANTIAL, 1 DESSERT

GOLD - \$100pp

3 SMALL, 2 SUBSTANTIAL, 1 DESSERT

PREMIUM - \$125pp

4 SMALL, 3 SUBSTANTIAL, 2 DESSERT

SMALL CANAPES

SEAFOOD

Spanner Crab Miang with Coconut, Chili & Lime (GF/DF)

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Jervis Bay Scallops with Gooseberry, Elderflower and Asparagus (GF/DF)

Miso Marinated Salmon on Nori Wrapper

MEAT & POULTRY

Pork Belly Miang with Coconut, Chili & Lime (GF/DF)

Wagyu Beef - Thin Sliced Wagyu Beef, Green Apple, Pickled Ginger Mayonnaise and Crispy Rice (GF/DF)

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Steamed Chicken & Coriander Har-Gow Dumplings (DF)

Spicy Chorizo & Cheese Arancini



DIETARIES

Peanut & Ginger Miang with Coconut, Chili & Lime (VE/GF/DF)

Coconut Soup with "Noosa" Tomatoes, Kaffir Lime and Chili Oil (VE/GF/DF)

Mushroom & cheese Arancini (VE/GF)

Roasted Figs Stuffed with Greek Feta Cheese, Drizzled with Native Honey and Dusted with Edible Flowers (VEG)

SUBSTANTIAL CANAPES

SEAFOOD

Balmain Bug Roll - Chili Mayonnaise, Crunchy Iceberg & Chives (DF)

Crispy Prawn Roll - Pickled Ginger Mayo - Crunchy Iceberg Lettuce (DF)

"IkeJime" Rainbow Trout Tartelette - Citrus Marmalade - Herbs and Shiso (GF/DF)

Western Australian No1 Scampi Tails with Burro 1889 (GF)

MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of Chickpea Flatbread with Capers & Pinenuts (GF/DF)

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)

Steak Katsu roll - Tonkatsu Sauce, Coleslaw & Pickled Ginger (DF)

"Riverina" Lamb Skewers with Piedmontes Salsa Verde and Horseradish (GF/DF)

Wagyu Beef Sliders - Cheese & Pickles (DF)

DIETARIES

Cippolini Onion & Zucchini Tart (VE/DF/GF Possible)

Hierloom Tomato Tartelette with Summer Peach and Stracciatella (VEG/GF & VE Possible)

Farinata with Cippolini Onion, Rosemary, Arugula and Victorian Goat Cheese Crumble (VE/GF/DF Possible)

Zucchini & Chili Frittata with Aubergine Pickle and Yoghurt (VE) (GF/DF Possible)



DESSERT CANAPES

DESSERT

Chocolate & Hazelnut Ice Cream Sandwich (VE)

Raspberry & Custard Tarts (VE)

Summer Berry Tartelette (VE)

Lemon Meringue Tarts (VE/DF)

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

VEG = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

FOOD STATIONS

LIVE ITALIAN BAR - \$200 pp

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel
Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan



OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests

JAPANESE BAR - \$170pp

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigiri

Kingfish Nigiri

Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing



SLIDERS BAR - \$125pp

CONSISTING OF

Mini and medium-sized fresh baked slider buns turned into your favourite burger.

BURGERS

Pulled Pork with Coleslaw

Fried Chicken & Cheese

Wagyu Cheese Burger

TOPPINGS

Iceberg Lettuce

Sliced Aged Cheddar Cheese

Hot Sauces

Fermented Chili

Crispy Onions

Onion Jam

Pickles & Tomato

PAELLA & RISOTTO BAR - \$100pp

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared Infront of you and your guests

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)

Chicken and Cheese Risotto



Chicken & Chorizo Paella

Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumbs

Freshly Picked Herbs

CHARCUTERIE & CHEESE BAR - \$120pp

CONSISTING OF

Grazing table filled with cheeses, fruits, cured, aged and sliced meats with fresh buns, crackers and condiments.

TYPES TO CHOOSE FROM

Luna Holy Goat Cheese with Pistachio and Honey

Triple-Smoked Ham Sliced off the Bone in front of You and Your Guests

3 More Cheeses & 2 More Meat Selections

EXTRAS

Sauces & Condiments

Fresh Baked Buns & Crackers

Fresh and Dried Fruits

Stations must be accompanied with a canape menu

All stations are minimum 20 guests

All "live" stations require an additional chef each at \$165 per hour