



# SEVEN STAR CATERING MENU



## CANAPÉ MENU

**\*\* Minimum 10 Guests \*\***

**\$79.00 PER PERSON**

3 Cold, 3 Hot, 1 Substantial, 1 Dessert

**\$95.00 PER PERSON**

4 Cold, 4 Hot, 1 Substantial, 1 Dessert

**\$110.00 PER PERSON**

4 Cold, 4 Hot, 2 Substantial, 1 Dessert

### COLD CANAPÉ SELECTIONS

- Freshly Made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu & Egg served with a Peanut & Tamarind Sauce (V, DF, GF, VG)
- Mini Tomato Bruschetta with Fresh Basil & Oregano on Ciabatta Bread (V, VG, DF)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups & Crispy Wonton (DF, GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF, DF If no sauce)
- Sydney Rock Oysters served with a Champagne Vinegar & Cucumber Mignonette & Pearls of the Sea (DF, GF)
- Gravlax of New Zealand Ora King Salmon with Dill, Cucumber & Burnt Lemon Crème Fresh on a Sourdough Crouton
- Seared Abrolhos 1/2 Shell Scallop served on Vermicelli Salad with Ginger, Lime & Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach & Ricotta Mousse with a Caramelised Onion Jam (V)
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw & Coriander Salsa (GF)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

### HOT CANAPÉ SELECTIONS

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach & Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake & Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut & Coconut Sauce (GF, DF)
- 5 spice Duck Pancakes with Cucumber, Shallots & Hoisin Sauce (DF)
- Chimichurri King Prawn & Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey & Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa & Avocado Mouse (V, GF, DF)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing (DF if no sauce)



# CANAPÉ SELECTIONS CONT...



## SUBSTANTIAL CANAPÉ SELECTIONS

- Southern Fried Chicken Sliders with Coleslaw & Chipotle Aioli
- Pulled BBQ Brisket Slider with Coleslaw & Smoked Hickory
- Pecorino & Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri
- Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice (DF)
- Seared Salmon served with Vermicelli Asian Noodle Salad (V option, GF, DF)
- Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers & Field Mushroom resting on a Napolitana Sauce (V, DF)
- Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage & Burnt Butter Sauce (V)
- Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

## DESSERT CANAPÉ SELECTIONS

- Seasonal fresh fruit platters
- Chefs Selection of Petit fours
- A selection of fine Australian cheese served with dried fruit & deli style crackers

**\*Platters may be ordered in addition to the canape menu**

**Appropriate menu items are Halal friendly**

**Please incorporate your dietary requirements in your menu selection**

**\*Please note we are unable to guarantee no cross contamination for guests with allergies\***

## PLATTER OPTIONS

### ADDITIONAL TO CANAPÉ MENU

#### GRAZING STATION | \$30.00 PER PERSON

- Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections
- Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes, Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato
- Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts
- Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

#### OYSTER & PRAWN BAR | \$32.00 PER PERSON

- **(3 Oysters + 4 King Prawns Per Person)**

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa with Ocean King prawns served with fresh lemon and aioli with condiments

#### SEASONAL CHEESE & FRUIT PLATTER | \$20.00 PER PERSON

- Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread



## PLATTER OPTIONS CONT...



### FRESH COLD SEAFOOD PLATTER | \$85.00 PER PERSON

- **(Seafood selection may change dependant on season)**  
Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

### HONEY BAKED HAM STATION | \$20.00 PER PERSON

- Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

### RUSTIC CAJUN STATION | \$25.00 PER PERSON

- Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

### DESSERT STATION | \$20.00 PER PERSON

- Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

## CHEF'S SHARED PLATTERS

**\*\* Available for less than 10 guests \*\***

**\$350.00 | 2 GUESTS**

**\$140.00 PER PERSON THEREAFTER**

### PLATTER INCLUSIONS

- Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
- Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)
- Dill, red onion and caper berry potato salad (V)
- Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

### CHOICE OF

- Rib eye fillet with duxelles field mushrooms, confit tomato & red wine jus with roasted chat potatoes
- Succulent oven baked chicken marinated with cajun & lemon juice, served with a parsley garnish (GF)

### TO FINISH

- A selection of fine Australian cheese served with fresh and dried fruit with deli style crackers
- Tea, herbal teas and coffee
- **\*\*If you prefer something sweet, please let us know!**

**Appropriate menu items are Halal friendly**

**\*Please note we are unable to guarantee no cross contamination for guests with allergies\***

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE H = HALAL



# BUFEET MENU



## SUMMER BUFFET

**\*\* Minimum 10 Guests \*\***

**\$80.00 PER PERSON**

### ON ARRIVAL

- Assortment of Chef's Selection Canapés

### STARTERS

- Chef's special Antipasto platter of cured meats a selection of cheeses, dips & roasted vegetables
- Roast pumpkin, bocconcini & baby spinach arancini (V)

### WARM BUFFET

- Succulent oven baked chicken marinated with cajun & lemon juice, served with a parsley garnish (GF)
- Strip loin duxelles field mushrooms, confit tomato & red wine jus with roasted chat potatoes

### SEAFOOD

- Lemon & herb crusted Market Fish fillet served with a hollandaise sauce & grilled asparagus
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

### SALADS

- Dill, red onion & caper berry potato salad (V)
- Caprese salad of tomato, bocconcini & fresh basil (V)
- Rocket, Pear & Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

### TO FINISH

- Seasonal fresh fruit platters
- Chef's selection of house desserts made fresh on board daily
- Tea, herbal teas and coffee

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# BUFFET MENU 1



## BUFFET MENU 1

**\*\* Minimum 10 Guests \*\***

**\$110.00 PER PERSON**

### ON ARRIVAL

- Assortment of Chef's Selection Canapés

### STARTERS

- Chef's special Antipasto platter of cured meats a selection of cheeses, dips & roasted vegetables
- Roast pumpkin, bocconcini & baby spinach arancini (V)

### WARM BUFFET

- Succulent oven baked chicken marinated with cajun & lemon juice, served with a parsley garnish (GF)
- Rib eye fillet with duxelles field mushrooms, confit tomato & red wine jus with roasted chat potatoes

### SEAFOOD

- Lemon and herb crusted salmon fillet served with a hollandaise sauce & grilled asparagus
- Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
- Sydney Rock Oysters with champagne & vinaigrette & pearls of the sea (2 per person)

### SALADS

- Dill, red onion & caper berry potato salad (V)
- Caprese salad of tomato, bocconcini & fresh basil (V)
- Rocket, Pear & Parmesan salad dressed in a balsamic reduction (V)

- A selection of boutique rolls with butter portions

### TO FINISH

- Seasonal fresh fruit platters
- A selection of fine Australian cheese served with dried fruit and deli style crackers
- Chef's selection of house desserts made fresh on board daily
- Tea, herbal teas and coffee

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# BUFFET MENU 2



## BUFFET MENU 2

**\*\* Minimum 10 Guests \*\***

**\$145.00 PER PERSON**

### ON ARRIVAL

- Assortment of Chef's Selection Canapés

### STARTERS

- Chef's special Antipasto platter of cured meats a selection of cheeses, dips & roasted vegetables
- Roast pumpkin, bocconcini & baby spinach arancini (V)

### WARM BUFFET

- Succulent oven baked chicken marinated with cajun & lemon juice, served with a parsley garnish (GF)
- Rib eye fillet with duxelles field mushrooms, confit tomato & red wine jus with roasted chat potatoes

### SEAFOOD

- South Australian live mussels with coconut, lemon grass & fresh coriander
- Lemon and herb crusted salmon fillet served with a hollandaise sauce & grilled asparagus
- Fresh Lobster with garlic lemon & dill butter sauce
- Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger & lime dressing
- Fresh Tiger Prawns accompanied with herb & lemon aioli
- Sydney Rock Oysters with champagne & vinaigrette & pearls of the sea (3 per person)

### SALADS

- Dill, red onion & caper berry potato salad (V)
- Caprese salad of tomato, bocconcini & fresh basil (V)
- Rocket, Pear & Parmesan salad dressed in a balsamic reduction (V)
- A selection of boutique rolls with butter portions

### TO FINISH

- Tea, herbal teas and coffee
- Seasonal fresh fruit platters
- Chef's selection of house desserts made fresh on board daily
- A selection of fine Australian cheese served with dried fruit and deli style crackers

**Appropriate menu items are Halal friendly**

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