



SHADOW CATERING



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CHEFS MENU N°1

\$85 per person
6 classic, 2 substantial, 1 dessert

CLASSIC CANAPES

Pea, mint, feta crostini – V Falafel, hummus, dukkha – VE
Mushroom tart, parmesan, truffle – V / VE Karaage chicken, Japanese aioli, sesame seeds – GF Smoked beef, aioli, prawn, tomato dressing - GF Ceviche, coconut, lime, coriander, chili – DF, GF

SUBSTANTIAL CANAPES – CHOOSE TWO

Wagyu beef slider, cheese, pickle, milk bun Haloumi slider, rocket, house relish – VE
Wild mushroom risotto, parmesan, truffle – V / VE

DESSERT CANAPES

Salted chocolate pistachio brownie – N

Minimum of 20pax

Chef Charge of - \$500each applies

Two chefs required for charters of over 51pax

GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – NUTS | D – DAIRY FREE

CHEFS MENU N°2

\$100 per person

7 classic, 1 signature, 1 substantial, 1 dessert + grazing board

GRAZING BOARD

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, hummus, dukkha – VE Mushroom tart, parmesan, truffle – V / VE

Karaage chicken, Japanese aioli, sesame seeds – GF

Lamb kofta, yoghurt, mint, dukkha salt – N

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

SIGNATURE CANAPES – CHOOSE ONE

Sticky pork, betel leaves, crispy shallot, palm sugar, chilli Prawn baguette rolls,

Bloody Mary sauce, iceberg lettuce

Crispy duck char sui, bao buns, pickled cucumber carrot

Confit Fennel salmon, baby cos, pickled red onion, horseradish, potato hash

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

DESSERT CANAPE – CHOOSE ONE

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20pax

Chef Charge of \$500each applies

Two chefs required for charters of over 51pax

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CHEFS MENU N°3

\$135 per person

8 classic, 2 signature, 1 substantial, 2 dessert, grazing board

GRAZING BOARDS

Antipasto, dips, Australian cheeses, cured meats, breads, crackers & fruits

CLASSIC CANAPES

Falafel, beetroot hummus, dukkha – VE

Haloumi, heirloom tomato, basil, balsamic – V

Lamb kofta, yoghurt, mint, dukkha salt – N

Karaage chicken, Japanese aioli, sesame seeds – GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Ceviche, coconut, lime, coriander, chili – DF, GF

Scallop shells, cauliflower, butter crumb

Quail, carrot gingerbread, pistachio – N

SIGNATURE CANAPES – CHOOSE TWO

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF

Mini lobster brioche rolls, creamy slaw, celery, pickles, and potato crisps

Hot smoked salmon, baby cos, pickled red onion, crème fraiche,
horseradish, potato hash

Tuna tartare, avocado, wasabi, baby gem lettuce cups OR tapioca squid ink crisp – GF

Oysters from N.S.W lakes, yuzu



ponzu – GF

SUBSTANTIAL CANAPE – CHOOSE ONE

Paella pans, choice of chicken & chorizo OR prawns & scallops, peas – GF

Miso salmon, pickled ginger, sesame, cucumber – GF

Wild mushroom truffle risotto, parmesan, rocket – V, GF BBQ chicken, smoked
tomato tarragon vinaigrette – GF

Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley – GF

Grilled market fish, papaya, coconut lime chili – GF

DESSERT CANAPE – CHOOSE TWO

Chia coconut, passionfruit, almond – GF, VE, DF

Salted chocolate pistachio brownie – N

Lemon lime tarts

Minimum of 20pax

Chef Charge of \$500each applies

Two chefs required for charters of over 51pax

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BUFFET MENU

\$120 per person - Served in platters

2 canapes with a choice of 2 protein, 2 salad / veg, 1 fruit platter or dessert, bread basket

CANAPES

Chef's selection of two canapes

PROTEIN – CHOOSE TWO

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme – GF

Roast beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

SALAD AND / OR VEGETARIAN – CHOOSE TWO

Roasted root veg, Salsa Verde, rocket – VE, GF

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate nuts & seeds, tahini yoghurt dressing – N, V, GF



Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives – GF

Super greens, tamari sesame seeds, broccolini, Asian greens, ponzu dressing – VE, GF

Basil rocket pesto, penne, tomato confit, parmesan – V Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

DESSERT – CHOOSE ONE

Dessert platter: chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available

OR

Fruit platter: selection of fresh seasonal fruit – VE

No Chef required Minimum 10 Pax

Delivery fee of \$60 applies

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SIGNATURE CANAPE MENU

Signature canapes can be ordered as an addition to any menu package

CANAPES

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps – **\$18**

Crispy duck char sui, bao buns, pickled cucumber, carrot – **\$18**

Hot smoked salmon, baby cos, pickled red onion, crème fraiche

horseradish, potato hash – **\$18**

Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce – **\$18**

Sticky pork, betel leaves, crispy shallot, palm sugar, chili – **\$18**

Tuna tartare, avocado, wasabi, baby gem lettuce cups

OR tapioca squid ink crisp – GF – **\$18**

Fijian coconut ceviche, lime, coriander, chili, papaya – GF – **\$18**

Oysters x 3pp, 2 styles:

Shallot red wine vinegar Or Nori ponzu – **\$18**

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GRAZING PLATTERS

Grazing platters can be ordered as an addition to any menu package

Oysters – \$280

Wakame seaweed, pickled ginger, ponzu sauce, lemon

QLD tiger prawns– \$300

Tail on, harissa aioli, lemon – GF

Mezze platter – \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips – V

Cured meats – \$265

Salami, prosciutto, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough

Fromage plate – \$265

Australian cheese selection, tropical fruits, bread basket, quince paste, Lavosh

Dessert platter – \$180

Chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available

Fruit platter – \$160

Selection of fresh seasonal fruit – VE

Grazing platters serve approximately 10 people

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CHILDREN'S MENU

\$49 per person

One main, one dessert, one fruit plate

FRUIT PLATE

Selection of fresh seasonal fruit – VE

MAIN – CHOOSE ONE

Fish n chips, tartare, lemon - grilled option available (GF, DF)

Chicken grilled (GF, DF)

or crumbed, sweet potato fries Sausage rolls, tomato sauce

Pasta, tomato, Parmesan cheese, pesto - GF option available

Vegetarian flatbread pizza - GF option available

DESSERT – CHOOSE ONE

Chocolate cookies with cream Banana pudding with berry jam

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