



THE JACKSON CANAPÉ MENU



**PLEASE PICK AND CHOOSE FROM THE BELOW ITEMS TO CREATE YOUR UNIQUE MENU
TO MAKE UP THE MINIMUM SPEND OF \$100 PER PERSON.**

CANAPE ITEMS LEVEL 1

\$10 per person

- Mini beef slider with tomato, cheddar cheese and caramelised onion
- Malay coconut chicken and lamb kofta skewers w dipping sauces (gf df)
- Caramelised onion, pamesan cheese tartlet with chive garnish (v)
- Tomato avocado salsa tartlets with soft herbs (v)
- Mini German kranzky dogs with American mustard and ketchup, fried onions in a brioche finger bun
- Selection of handmade quiches in shortcrust pastry with soft herbs and marinated feta (v)
- Salt and pepper calamari with a ginger and shallot dressing
- Soft tortilla boats with spiced beef, avocado and tomato salsa w sour cream
- Noona style meatballs in roasted tomato sauce and melted mozzarella
- Mini beef bourguignon pie
- A selection of nori rolls (v)
- Thai beef salad in Chinese take outs
- Truffled mushroom arancini with aioli (v)
- Fresh Vietnamese spring rolls with vermicelli and prawns with a sweet chilli sauce (gf df)
- Chicken and jalapeño empanada with spiced chipotle dipping sauce
- Moroccan lamb samosa with a lemon preserved yoghurt

CANAPE ITEMS LEVEL 2

\$11 per person

- Chive tied, Peking Muscovy duck pancake with shallots, baby coriander and hoisin (df)
- Pumpkin veloute with chive oil in a demitasse cup (v gf)
- Penne with slow cooked ragu and shaved pecorino in a mini bowl
- Prawn and blue swimmer crab bisque in espresso cups (gf df)
- Salmon slices with a dill, caper and lemon beurre blanc
- Steamed prawn dumpling with a saffron sauce served in tasting spoons with chives
- Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet
- Oyster pillows lightly fried until golden with cumin and coriander yoghurt (gf)
- Fish and Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon
- A selection of nigiri and nori rolls with wasabi and soy (v)

CANAPE MENU LEVEL 3

\$14 per person

- Miniature chive crumpet with Huon salmon, mousse and Yarra Valley caviar, chive garnish
- Australian oysters with a selection of sauces and vinaigrettes, Kilpatrick (gf df)
- Pepper crusted tenderloin fillet with basil pesto on crostini
- Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce and melba toast
- Seared and pepper crusted Australian yellowfin tuna and wasabi crème
- Petite squares of prawn and blue swimmer crab lasagna in a seafood bisque
- Szechuan fried king prawns with coriander
- Frenched lamb cutlet, grilled to perfection with basil and parmesan drizzle
- Thai green curry with free range poached chicken, turmeric rice, thai eggplant, coriander and toasted shallots in a mini bowl (gf)
- Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion and coriander salsa in a mini bowl (gf)
- 12-hour braised lamb shoulder in oregano with couscous, preserved lemon and Greek yoghurt in a mini bowl (gf)

FOOD STATIONS

The Starship Group food stations are a unique food offering, demonstrating an interactive experience offered to your guests for your special event. Our team of experienced chefs create an interactive and personal food experience.

Please note, numbers under 120 passengers will incur a Chefs charge.

MEXICAN TORTILLA STATION

\$20 per person

Soft tortilla bases

Slow roasted wagyu brisket for 4 to 6 hours with our own Starship BBQ rub and finished with our smokey BBQ basting

Pulled free range chicken

Char grilled roasted vegetables (v)

Chicken and jalapeño empanada

Mexican black bean mixed capsicum salad (v)

Tomato salsa with coriander, red onion, lime juice (v)

Shredded lettuce, sour cream, avocado

Chipotle and fiery chipotle sauces

ASIAN NOODLE MARKET STATION

\$24 per person

A classic Hawker food stall with all the trimmings, flash cooked at our own wok station.

Char Kay Teow

Hainan Chicken, master stock poached chicken with jasmine rice, coriander, cucumber, chilli and shallot dressing

Singaporean chicken satays with fried shallots, diced red onion and coriander

Sambal oelek, fish sauce and chilli, ginger shallot

DUMPLING STATION

\$20 per person

A selection of dumplings served with all your favorite accompaniments.

Chicken ginger dumpling

Tofu and shitake mushroom (v)

Pork pan fried gyoza

King prawn dumplings

Vegetarian Selection (v)

Sambal oelek, Kikkoman soy, fresh red chilli and fish sauce, shallot and ginger confit

PAELLA

\$22 per person

Traditional paella pans a la Valencia with arborio rice, prawns, chicken, mussels, calamari, and chorizo

Vegetarian and vegan option also available on request

PREMIUM GRAZING STATION

\$26 per person

The grazing table consisting of a gourmet selection of small goods all hand selected by our executive chef with plenty of vegetarian options.

Charred sourdough bread

Mortadella, San Daniele prosciutto, salami inferno infused with smoked paprika

Marinated green olives with lemon peel, star anise, coriander seeds and confit garlic (v)

Platters of char grilled vegetables, mushrooms, zucchini, capsicum (v)

Hummus with sumac (v)

Pickled heirloom vegetables, julienne raw vegetables (v)

Boccincini, vine ripened cherry tomatoes and basil leaves in dressed with virgin olive oil (v)

A variety of locally sourced Australian cheeses all served with truffle honey, seasonal fruit

Lavosh crackers and quince paste

SEAFOOD HARVEST

\$28 per person

A selection of fresh Australian seafood display with all the trimmings.

Yamba prawns cooked, served with fresh lemon and accompanied sauces

Huon smoked salmon, finely diced red onions

Clarence River grilled baby octopus with olive oil, lemon and garlic

Wakame seaweed with sesame oil

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce, apple and lemon grass granita

JAPANESE SUSHI AND SASHIMI STATION

Market price per person

A selection of dumplings served with all your favorite accompaniments.

Huon king salmon, king fish and harissa tuna

Selection of nigiri and nori rolls

Miso Soup

Wakame seaweed with sesame oil

Fresh horseradish, wasabi and egg yolk mayonnaise, pickled ginger, mirin vinaigrette and Kikkoman soy sauce

DESSERT CANAPES

\$12 per person

A buffet of Chef's selection of Starship mini desserts.

GELATO BAR

\$10 per person

Live gelato stand of up to 8 flavours served in gelato bowls or wafer cones.