



TOO UP CATERING MENU



CANAPÉ - LIGHTHOUSE PACKAGE

\$40.00 PER PERSON

Minimum 8 guests

Designed for 1 to 2-hour event and is suitable for a swift social

- *Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/v)*
- *Summer Rice Paper Rolls with Green Mango & Mint (gf/v)*
- *Little Chicken Sandwiches with Tarragon & Chives*
- *Tartlets with Goat Curd, Tomato & Basil (v)*
- *Prawn Zucchini Skewers with Lemon Salt (gf)*

CANAPÉ - PORTHOLE PACKAGE

\$50.00 PER PERSON

Minimum 8 guests

Designed for 2 to 3-hour event and is suitable for a light lunch

- *Crostini with Duck Confit & Cornichons*
- *Little Chicken Sandwiches with Tarragon and Chives*
- *Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs*
- *Bocconcini, Cherry Tomato and Basil Skewers (gf/v)*
- *Rare Roast Beef Brioche with Horseradish Cream & Cress*

HOTS

- *Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)*
- *Arancini with Pumpkin, Sage and Mozzarella (v)*

For all packages, we include cocktail napkins & skewers as required

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE



CANAPÉ MENUS CONT...



CANAPÉ - ANCHOR PACKAGE

\$65.00 PER PERSON

Minimum 8 guests

Suitable for a 3 to 4-hour elegant afternoon or evening

- Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
- Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (v)
- Peking Duck Crepe with Hoisin and Cucumber
- Roasted Turkey, Cranberry and Brie Brioche

HOTS

- Syrian Spiced Lamb Kofta with Tahini
- Beef & Guinness Pies with Tomato Relish
- Grilled King Prawn in Pernod & Garlic Butter (gf)

PLATTERS

ANTIPASTO NIBBLE PLATTERS | \$25.00 PER PERSON

A selection of:

Cured meats
Olives
Mozzarella
Grissini (GF)

FRESH SEAFOOD PLATTERS | \$100.00 PER PERSON

MINIMUM 6 PAX | ADDITIONAL \$90.00 PER PERSON FOR MORE THAN 6 PAX

A selection of:

Fresh local prawns
Oysters
Crab
Moreton Bay bugs (GF)

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PLATTERS MENU CONT...



CHEESE PLATTER | \$20.00 PER PERSON

A selection of:

Quality Australian soft and hard cheese
GF & non GF crackers
Carrot and cucumber crudités

SEASONAL FRUIT PLATTER | \$15.00 PER PERSON

A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries, etc.

BBQ MENUS

'MATES' BBQ | \$40.00 PER PERSON

- A range of delicious dips, lavosh and cornichons
- Marinated chicken skewers
- A selection of gourmet sausages
- A selection of salads

'AUSSIE' BBQ | \$60.00 PER PERSON

- A range of delicious dips, lavosh and cornichons
- Angus fillet steak
- Fresh local prawns
- A selection of gourmet sausages
- A selection of salads

'SEAFOOD' BBQ | \$60.00 PER PERSON

- A range of delicious dips, lavosh and cornichons
- Tasmanian salmon steaks
- BBQ king prawns
- A selection of salads

SALAD SELECTION

For group of up to 6, choose 2 salads | For group of up to 7+, choose 3 salads

- Spicy pumpkin and couscous
- Beetroot, goats cheese and walnuts
- Classic Greek salad
- Garden fresh green salad
- Creamy aioli potato salad

*(Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)*

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