



TOPAZ

DROP OFF CATERING MENU

DELIVERY

\$250 minimum order

\$50 delivery fee applies to all orders

Orders must be finalised 5 days prior to charter





BREAKFAST

Breakfast Pots

\$12 each | 12 Assorted - \$127

Triple cocoa and chia pudding with cocoa crunch (VG)(NF)(H)

Yuzu curd, meringue, creamy Greek yoghurt and apricot granola (V)(NF)

Watermelon and strawberry chiller with coconut yoghurt and pepita crunch (VG)(GF)(NF)(H)

Fruit Cups

\$10 each | 6 Pots - \$52

A delicious, colourful blend of fresh seasonal fruit

Mini Muffins

12x one flavour - \$57 | 24 Assorted - \$110

Banana and coconut muffin (V)(GF)(NF)(H)

Raspberry and maple loaded muffin (V)(NF)(H)

Double chocolate and salted caramel muffin (V)(NF)(H)

Petit Croissants

12 Assorted - \$76 | 6x one flavour - \$39

Double smoked ham and tasty cheddar cheese (NF)

Caprese croissants with provolone dolce, fresh tomato and pesto mayo (V) (NF)(H)



Breakfast Pastry Collection

Assorted box - \$147

Friandise mini-Danish pastries x 12 (V H)

Chocolatey malted shake muffin x 4 (V NF H)

Summer berry and maple loaded muffin x 4 (V NF H)

Caprese croissants with provolone dolce, fresh tomato and pesto mayo x 4 (V NF H)

Double smoked ham and tasty cheddar cheese x 4 (NF)

Morning Danish Collection

26 Assorted - \$136

Chocolate twist, custard swirl, cinnamon mini scroll, and cranberry twist.

Breakfast Rolls

Collection 12 assorted - \$120

Minimum 6 of one flavour - \$12 each

Bacon, egg, tasty cheese, sriracha mayonnaise on a soft brioche bun (NF)

Spinach, egg and hollandaise sauce Florentine on a charcoal brioche bun (V / NF / H)

Breakfast Wraps

12 Assorted - \$125

Minimum 6 of one flavour - \$13 each

Scrambled tofu, tomato relish and spinach wraps (GF)(NF)(H)(VG)

Bacon, egg, tomato relish and spinach wraps (GF)(DF)(NF)



PLATTERS

Quiche

6 of one flavour - \$46

20 assorted - \$142

Chorizo and Queso Manchego quiche (NF) Leek and gruyere quiche (V)(NF)(H)

Sundried tomato, feta and rocket pesto quiche (V)(NF)(H)

Finger Sandwiches

24 assorted pieces (serves 8) - \$119

6 pieces (serves 2) - \$32

Poached chicken, baby spinach and fine herbs on rye bread (DF)(NF)(H)

Crushed egg, green shallot and cracked pepper with whole egg mayonnaise

and fresh baby spinach on Whole meal (NF)(H)(V)

Smoked salmon, rocket, dill, cream cheese, capers, red onion on multigrain (PESC)(NF)(H)

Double smoked Black Forest leg ham, mayo, mild English mustard

Smoked King Island cheddar, McClures pickles on white bread (NF)

Australian Cheese Platter

Serves 12 - \$172

A selection of three Australian cheeses with fresh grapes, berries

dried fruits, walnuts and assorted crackers)



Artisanal Antipasto Platter

Serves 10 - \$135

Sliced charcuterie meats, marinated vegetables, olives, falafel hummus

Assorted cheeses with crisp crackers, and bread

Sushi Platter

Small platter (20 pieces) - \$110

Small vegetarian platter (20 pieces) - \$103

Large platter (48 pieces) - \$228

Generous pieces of top quality freshly made sushi, and nigiri.

We recommend two pieces per person if served with additional platters/food

If only serving sushi, we recommend minimum six pieces per person

Rice Paper Rolls

24 pieces assorted - \$127

6 pieces one flavour - \$35

Pickled Japanese radish, avocado & fresh herb, turmeric (VG)(GF)(NF)(H)

Satay Prawn and avocado (GF)(DF)(H)

Lemongrass chicken & shiso in black sesame (GF)(DF)(NF)(H)

Tempura enoki mushroom & toasted oats in beetroot (VG)(NF)(H)



BANQUETS

Vegetarian Banquet

Serves 8 - \$249

Vegetarian tart for sharing, encased in a rich polenta crust V NF H

Saffron and Mozzarella Arancini x8 V NF H

French curry spiced cauliflower florettes with grapes, fried curry leaves & pistachios GF H VG

Wild rocket with charred corn, fetta, avocado, parsley, mint & wild rice with

a Monterrey lime dressing salad V GF NF H

Mediterranean Salad with tomatoes, pimentos, red onion mint, parsley, olives

rocket, cucumber, fetta V GF NF H

Italian Banquet

Serves 8 - \$249

Penne Bolognese NF H Caponata with Steamed Rice GF NF H VG

Saffron and Mozzarella Arancini x8 V NF H Rocket, Parmesan and Walnut Salad V H

Baby Spinach and Bacon Salad with Zesty Yoghurt Dressing

Cheesy Herb Pan Bread x8 V NF H

Asian Banquet

Serves 8 - \$249

Sticky chicken with Steamed Jasmine Rice GF DF NF H

Steamed Bok Choy with Sesame GF NF H VG

Tofu Poke Box GF NF H VG

Char Siu Pork Salad with Glass Noodles GF DF

Prawn and Peanut Rice Paper Rolls x8 GF DF

Sweet Chili Sauce GF NF H VG



Fresh Mex Banquet

Serves 8 - \$249

Warm soft tortillas (12), BBQ pulled pork

Chipotle chicken skewers (8)

South West style vegan chilli, Queso dip

Traditional corn chips, Fresh dressed slaw, jalapenos pico de gallo salsa and guacamole

Lunchbox Legends Collection

Serves 10 - \$243

Roast beef, Swiss cheese, fried shallots, lettuce, tomato

wholegrain mustard & sour cream on crusty white roll x4 NF H

Falafel, tabouleh, hommus, and garlic aioli on a spinach wrap x4 NF H VG

Poached chicken, baby spinach and fine herbs in a crusty white roll x4 DF NF H

Double smoked Black Forest leg ham, mayo, English mustard, Smoked cheddar

McClures pickles on a tomato wrap x4 NF

Pickled Japanese radish, avocado & fresh herb, turmeric x6 GF NF H VG

Lemongrass chicken & shiso in black sesame Rice Paper Roll x6 GF DF NF H

Mediterranean Salad with Tomatoes, pimentos, red onion mint, parsley

olives, rocket, cucumber, fetta V GF NF H

Vietnamese Collection

Serves 6 - \$161

Chicken Breast Banh Mi Baguette with pickled Carrot, Chilli, Pate, Coriander

Shallots and Mayonnaise x6 NF

Chilled Gua Bao with pork, Slaw and Satay Mayo x6

Satay Prawn and avocado rice paper rolls x6 GF DF H

Rice Vermicelli Salad with Salt and Pepper Tofu and Zesty Nam Jim Dressing GF NF H VG



PROTEINS TO SHARE

18 hour Slow Roasted Lamb Kleftiko, Potatoes & Persian Feta

Serves 8 - \$304

18 Hour garlic and rosemary slow-roasted lamb Shoulder
served with Roasted Kipfler potatoes, Persian Feta and house-dried Roma
(Served whole. Please add a note if you like this to be carved)

Free Range Roasted Chicken with Green Olives & Pomegranate

Serves 6 - \$175

Free Range Bannockburn Chicken, roasted with a pomegranate glaze
served on a bed of Jeweled Farro with Green olives and fresh pomegranate
herbed buttermilk dressing and fresh lemon
(Served whole. Please add a note if you like this to be cut into pieces)

Whole spiced, Baked Cauliflower

Serves 6 - \$110

A beautiful baked cauliflower, coated in mild French curry spice
and served with pistachios and grapes.

Maple Ginger Ocean Trout

Serves 6 - \$190

Maple, ginger and garlic marinated Ocean Trout with miso butter
infused sweet potato puree, salt and pepper enoki mushrooms
and charred greens.



Teriyaki Chicken

Serves 6 - \$127

Teriyaki chicken flavoured with ginger, honey, sesame and spring onions served on a bed of fluffy jasmine rice, with steamed edamame and bok choy.

SIDES & SALADS

Roast Kipfler Potatoes

Serves 8 - \$82

Golden roasted Kipfler potatoes, Roasted in extra virgin olive oil finished with fresh rosemary, and Murray pink salt

Chargrilled Broccolini With Toasted Almonds

Serves 8 - \$82,

Fresh, steamed broccolini, tossed in extra virgin olive oil and chargrilled, served with toasted, flaked almonds, sea salt

Caprese Salad

Serves 8 - \$122

Traditional caprese with sun ripened heirloom tomatoes, torn buffalo mozzarella extra virgin olive oil, fresh basil, sea salt and cracked black pepper.



Simple Tender Leaf Salad

Serves 8 - \$50

A selection of fresh baby herb and mesclun lettuce leaves served with balsamic and olive oil dressing

Pea and Quinoa Salad

Serves 5 - \$48

A refreshing healthy salad of mixed organic quinoa with green pea feta and snow pea tendrils

Mediterranean Salad

Serves 5 - \$50

Tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta

Golden Goddess Salad

Serves 5 - \$61

A mix of delicious winter vegetables, roasted and tossed with rocket pepitas and Golden Goddess turmeric dressing

Zaatar Pesto Pasta Salad

Serves 5 - \$47

Aegean style Fusilli pasta salad with Zaatar, lemon and EVOO cured cavolo nero, whipped fetta and nut-free pesto



Rocket, Walnut & Parmesan Salad

Serves 5 - \$50

Wild rocket with fig and parmesan salad with toasted walnuts

Baby Spinach and Bacon Salad with Zesty Yoghurt Dressing

Serves 5 - \$50

Baby spinach leaves, crisp bacon, roasted sweet red onion, crunchy toasted almonds, raisins and pomegranate with a zesty, light yoghurt dressing (GF)

Garden Greens Salad

Serves 5 - \$50

Mixed leaves, tomato, cucumber, red onion, light vinaigrette

Charred Corn, Avocado Feta and Wild Rice Salad

Serves 10 - \$76

Salad of Wild rocket with charred corn, creamy feta, avocado, parsley mint, and crispy puffed wild rice with a Monterrey lime dressing



SWEET

Chocolate Box Collection

Serves 10 - \$136

Snickers peanut caramel tart x4 V H Kitkat Jaffa bar x6 V H
Oreo mousse cake x5 NF Bounty coconut creme cake x5 NF
Salty Malty Milk chocolate brownie x5 V NF H

Chocolate Box Collection

Serves 12 - \$136

Dark chocolate and white chocolate chunk brownie x10 GF NF H
Fudgy salty malty milk chocolate brownie x10 V NF H
White chocolate and raspberry brownies x10 V NF H

Gone Troppo Sweet collection

Serves 12 - \$146

Dark chocolate and white chocolate chunk brownie x10 GF NF H
Fudgy salty malty milk chocolate brownie x10 V NF H
White chocolate and raspberry brownies x10 V NF H

Seasonal Sliced Fruit

Small, Serves 6 - \$55

Large, Serves 10 - \$84

Market fresh seasonal fresh cut fruit

Artisan Cakes and slices

15 pieces of one flavour - \$104

Collection of 30 pieces with assorted flavours - \$150

Mango torte with puffed wheat & white chocolate (NF)
Tiramisu slice with cocoa crunch
Gin & tonic cheesecake (NF)
Rocky road mousse cake with berry marshmallow Carrot cake
with apricot, sour cream & mandarin (V)(NF)



Donuts

8 of one flavour - \$104

Chocolate Rocher donut (V H)
Iced Raspberry Vovo donut (V NF H)
Rhubarb and custard donut (V NF H)

Italian dolce collection - \$139

Candied lemon and ricotta cannoli x 14 (V NF H)
Tiramisu creme slice x 10
Chocolate Rocher donut x 8 (V H)



W: sydneyharbourescapes.com.au

HP: [+61 2 9328 4748](tel:+61293284748)