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WHITEHAVEN CATERING MENU



Canapé Selections

Light Canapé Menu Option 1 (6 pieces)

Minimum 10 pax - \$49 pp

- Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill Moroccan Cocktail Pie (VG)
- Grilled Chicken Skewers, Chermoula, Lime Topping with Cucumber Tzatziki (Halal, GF)
- Spicy Chicken Empanada
- Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE, GF)
- Tiger Prawn & Green Mango Rice Paper Rolls (GF)

Light Canapé Menu Option 2 (6 pieces)

Minimum 10 pax - \$49 pp

- Mini Caramelised Tomato & Feta Tarts Moroccan Cocktail Pie (VG)
- Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (V, GF) Slow Cooked Lamb Shoulder Pie
- Chicken Rice Paper Roll with Steamed Chicken & Shiso Cress (GF, DF)

Small Group Canapé Option (7 pieces)

Minimum 4 pax - \$57 pp

- Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill
- Moroccan Cocktail Pie (VE)
- Grilled Chicken Skewers, Chermoula, Lime Topping with Cucumber Tzatziki (Halal, GF)
- Coconut Dusted Sugar Cane Prawns with Lime Sauce
- Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE) x (2)
- Sweetcorn Fritters accompanied with Avocado Salsa (V)

Canapé Option 1 (12 pieces)

Minimum 10 pax - \$85 pp

- Roasted Pumpkin & Sage Arancini Balls with Truffle Mayo (VE, GF) x (2)



- Moroccan Cocktail Pie (VG)
- Petite Chicken and Leek Pie with Celery and Spring Onions
- Tiger Prawn & Green Mango Rice Paper Rolls with Mint, Coriander & Chilli Sauce (GF) x (2)
- Best Market Oysters with Lime Emulsion (GF)
- Coconut Dusted Sugar Cane Prawns with Lime Sauce
- Wild Mushroom Tartlet
- Sweet Soy Charred Salmon with Fresh Basil (GF)
- Skewered Chicken with Cucumber Tzatziki x (2)

Canapé Option 2 (14 pieces)

Minimum 10 pax - \$105 pp

- Moroccan Cocktail Pie (VG)
- Four Cheese Arancini with Truffle Dipping Sauce (VG)
- Tiger Prawn & Green Mango Rice Paper Rolls with Mint, Coriander & Chilli Sauce (GF) x (2)
- Satay Chicken & Coconut Sambal with Coriander & Dry Fried Onion (Halal) (GF) x (2)
- Best Market Oysters with Lime Emulsion (GF) x (2)
- Coconut Dusted Sugar Cane Prawns with Lime Sauce x (2)
- Assorted Fresh Rice Paper Rolls – Tofu, Prawn, Chicken, Vegetable
- Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill x (2)
- Steak Green Peppercorn Pie

BBQ Selections

Classic Aussie BBQ Option 1

Minimum 6 pax - \$49 pp

To Start

- A selection of dips including hummus and Baba Ganoush with an accompaniment of crackers, chips & breads



BBQ Includes

- Beef Sausages with Caramelized onions with tomato relish & mustard
- Satay Chicken Skewers
- A selection on accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise
- Bread Rolls

BBQ Menu Option 2

Serves 2 - 8 pax = \$110 pp

To Start

- Charcuterie & Antipasto Grazing board
- Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread.
- Australian cheese, dried fruit, house made chutney and water crackers.

BBQ Includes

- Pork Sausages
- Peppered Rump Steak with Mustard on the Side Lemon Chicken with parsley served with Minted Yoghurt
- Smoked Salmon – Crackers, Lemon, Capers, Pickled Red Onion, Dill, Horseradish Cream Rainbow Quinoa with Avocado, Shaved Fennel and Persian Fetta, and Fresh Chervil Salad
- Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion & Egg Mustard Mayonnaise (Vegetarian) Crusty French Baguette
- Chocolate Brownie Platter – 8 pieces Small Cheese Platter



Buffet Selections

Buffet Option 1

Minimum 10 pax - \$65 pp

To Start

Charcuterie & Antipasto Grazing board Includes

- Selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread.
- Australian cheese, dried fruit, house made chutney and water crackers.

Buffet Includes

- Lemon & Thyme Roasted Chicken with Charred Lemon
- Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)
- Mixed Vegetable Salad including Classic Mixed Roasted Vegetables, Pumpkin, Carrots, Beetroot, Red Peppers, Semi Dried Tomatoes & Tarragon
- Quinoa Salad with Chickpeas, Carrots, Shallots, Parsley, Moroccan Spice, Preserved Lemon & Vinaigrette Crusty French Baguette

Buffet Option 2 (Asian Theme)

Minimum 15 pax - \$99 pp

To Start

- Satay Chicken & Coconut Sambal with Coriander and Dry Fried Onion (Halal, (GF))
- Peking Duck Spring Roll with Hoisin Plum Dipping Sauce

Buffet Includes

- Tofu and Black Mushrooms with Julienne Carrots and Chilli Sesame Oil Dressing Braised King Prawns with Broccolini, Garlic & Chilli
- BBQ Pork with Curried Singapore Noodles, Shallot & Carrots Steamed Jasmine Rice
- Seasonal Best Fresh Fruit Platter - Sliced and Skin Off (Vegetarian) Custard Tart



Buffet Option 3

Minimum 10 pax - \$69 pp

Buffet Includes

- Choose your Main Protein from list below (2 only)
- Portuguese Baked Chicken with Preserved Lemon & Parsley
- Whole Roasted Chicken with Oregano & Lemon (GF)
- Slow Cooked Lamb Shoulder with Eggplant Relish
- Slow Cooked Beef Cheek, Master Stock & Shitake Mushrooms
- Seared Beef Steaks with peppercorn
- Vegetarian Lasagna

Served with:

- Zesty Potato, Pea & Radish Salad with Fresh Mint (GF, DF, V)
- Chunky Pumpkin, Honey Roasted Carrots, Rocket, Zucchini, Feta Flaked Almonds (GF, V)
Mixed Leaves Green Salad (GF, DF, V)
- Dinner Rolls (VE)\

Buffet Option 4

Minimum 10 pax - \$99 pp

Buffet Includes

- Choose your Main Protein from list below (3 only)
- Whole Roasted Chicken with Oregano & Lemon (GF)
- Seared Chicken Breast with Tomato Tapenade (GF)
- Slow Cooked Lamb Shoulder with Eggplant Relish Salmon Steaks with Dill & Lemon
- Roasted Pork Belly with Apply Chutney (GF)
- Roasted Sweet Potato with Butter Curry Caponata Pasta with Fresh Parmesan Cheese
- Cheese & Antipasto Grazing Board Vegetarian Lasagna

Served with:

- Brown Rice, Pistachios, Radicchio, Apple Goats Cheese Salad



- Honey Roasted Sweet Potato with Walnuts & Blue Cheese
- Roasted Pumpkin & Pearl Couscous, Watercress, Red Wine Vinegar Dressing
- Chef's Selection Sweets

Seafood Buffet Option 1

Minimum 10 pax - \$105 pp

To Start

- Small Cheese Platter

Buffet Includes

- Grilled Garlic Prawns
- Chargrilled Salmon Fillets
- Sydney Rock Oysters
- Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion and Egg Mustard Mayonnaise (Vegetarian)
- Rainbow Quinoa with Avocado, Shaved Fennel and Persian Fetta, and Fresh Chervil Salad
- Crusty French Baguette Chocolate Brownie Platter – 8 pieces

Platter Selections

Cheese Platter

Serves 8 – 10 = \$165 per platter

- Premium Australian and Continental Cheese x (3)
- Fresh and Dried Fruit
- Chutney and Water Crackers



Charcuterie & Antipasto Grazing Board

Serves 8 – 10 = \$165 per platter

- Selection of cured meats
- Grilled vegetables, olives, labneh, hummus, pickles and grilled sumac flatbread.
- Australian cheese, dried fruit, house made chutney and water crackers.

Vegetarian Antipasti & Mezze Platter

Serves 8 – 10 pax = \$165 per platter

- Selection of fresh and crunchy vegetables with ricotta, dips x (3)
- Gluten free crackers and bread

Seafood Platter

Oyster, Prawn & Salmon Platter - \$196 per platter

- Oysters x (12)
- King Prawns x (12)
- Smoked Salmon x (12 slices) with Baguette, Lemons and Dips

Smoked Salmon Platter

Serves 8 – 10 pax = \$165 per platter

- Includes Crusty Baguette
- Grilled Lemon,
- Capers,
- Pickled Red Onion,
- Dill and Horseradish Cream

Rice Paper Roll Platter

10 Rolls in Total, Cut in Half - \$145 per platter



Assortment of Rice Paper Rolls with accompanying sauces Including

- Tiger Prawn & Green Mango (GF)
- Tempura Tofu & Banana Flower Salad (GF, VE)
- Vegetarian Rainbow Rice Paper Rolls (GF, VE)
(with Beetroot, Red & Yellow Capsicum, Carrots, Mint, Coriander, Ginger & Peanut Sauce)
- Steamed Chicken with Shiso Cress & Green Papaya (GF)

Point Sandwich Platter

10 sandwiches in Total - \$145 per platter

- Assortment of Gourmet Sandwiches Including;
- Chopped Chicken Breast with Italian Parsley & Mayonnaise
- Rare Smoked Roast Beef with Cheese, Mustard, Pickles & Lettuce
- Salad (including Avocado, Tomato, Cucumber, Lettuce) (VG)
- Ham & Cheddar with Roma Tomatoes, Mayonnaise and Baby Spinach
- Chopped Egg with Mayonnaise, Chives & Lettuce

Wraps Platter

12 pieces in Total - \$95 per platter

- Assortment of Gourmet Wraps Including;
- Falafel with Cucumber, Lettuce, Red Onion, Tomato & Minted Yoghurt & Chilli
- Smoked Salmon with Crème Cheese, Pickled Onion, Capers & Spinach
- Chicken Caesar Schnitzel with Cos Lettuce, Parmesan, Bacon & Dressing
- Shaved Ham with Cheddar, Roma Tomatoes, Mayonnaise & Baby Spinach

Gourmet Mixed Pies & Sausage Rolls

15 pieces - \$85 per platter

- Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup



Small Bites Platter

20 Pieces - \$145 per platter

Choose four items;

- Mini Gourmet Pies
- Mini Pork & Fennel Sausage Rolls
- Spicy Chicken Empanada
- Mini Moroccan Vegan Pie
- Mushroom & Parmesan Arancini
- Smoked Salmon
- Tart Vegetarian Samosa

Heart Inspired

Serves 10 - \$165 per platter

- Includes delicious heart healthy fresh crunchy vegetables
- Hummous, Baba Ghanoush & Cherry Tomatoes

Vietnamese Rice Paper Rolls

15 pieces - \$95 per platter

Fresh, vibrant and delicious

- Your choice of either chicken or avocado & tofu noodle salad

Cold Sliders

18 Pieces - \$139 per platter

- Chicken Schnitel & Slaw
- Prawn Cocktail & Iceberg Lettuce
- Falafel & Slaw
- Desserts



Fresh Fruit Platter - \$95

- Sliced Seasonal Best Fruit with Skin Off

Sweet Treats Platter \$99

- Gourmet Assortment Including – 9 Pieces
- Double Chocolate Brownie Squares (3)
- Blueberry Almond Frangipane (GF) (3)
- French Macaroons (GF) (3)

Celebrate Dessert

18 Pieces - \$150.00

- Gourmet Assortment Including – 18 Pieces
- White Chocolate & Raspberry Tarts
- Rosewater Mini Cakes
- Mini Pistachio & Yoghurt Macaroons
- Mini Pavlovas with Passion Fruit Curd & Fresh Mint