



Southwinds Catering

SOUTHWINDS CANAPE MENU

Minimum Spend Applies:

\$660 Monday to Friday

\$825 Saturday

\$1100 Sunday

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$45pp (1 substantial & 4 standard)

Choice of 7 \$55pp (2 substantial, 4 standard, 1 dessert)

Choice of 9 \$65pp (2 substantial, 5 standard, 2 dessert)

Standard Cold Canapes

Vegetarian

Tartlet of eggplant caponata, goat cheese and toasted macadamia (V)

Frittata of baby spinach, ricotta and asparagus (V)

Basil, Boconcini and Tomato Skewers (V)

Crunchy vegetable & sriracha tofu rice paper roll w/ peanut sauce (VE, D, GF)

Vietnamese rice paper roll of avocado, pomelo, mint w/ nouc cham (V & GF)

Seafood

King Prawn and lychee rice paper roll, soy mirin dipping sauce

Peeled King Prawns with Saffron Aoli (DF, GF)

Smoked Salmon Bellini, Avocado mousse and dill

San choy bau of king prawn, crisp noodle and water chestnut

Sydney Rock Oysters with lemon

Meat

Chicken rice paper roll w/Chinese cabbage, mint, coriander

Peking duck pancake, shallot, hoisin and cucumber

Chicken and water chestnut san choy bau

Substantial Canapes

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared Japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing

Dessert Canapes

Chocolate brownies

Assorted Petite fours tarts

Petite Portuguese Tarts

Petite cupcakes, assorted flavours

CHEF CANAPE MENU

PREPARED BY CHEF ONBOARD – *Minimum spend \$1540*

Chef Fee Applies Min 5 hours Mon-Sat \$90 per hour, Sun \$105 per hour

Choice of 5 \$70pp (1 substantial & 4 standard)

Choice of 7 \$80pp (2 substantial, 4 standard, 1 dessert)

Choice of 9 \$90pp (2 substantial, 5 standard, 2 dessert)

Standard Cold Canapes

Vegetarian

Parmesan wafer w/ pear, gorgonzola, organic honey and hazelnut (V)

Tartlet of green olive, vine leaf, artichoke and pecorino cheese (V)

Ancient grain nori roll, black fungus salad, crispy noodles (V, GF)

Glazed kingfish sashimi, toasted sesame and yuzu dressing (GF)

Seafood

Lemon Prawn Skewers

Salmon Tostada, with avocado, chipotle mayo and sesame (GF / DF)

Barramundi Spring Rolls (DF)

Oysters with Pink Ginger and Soba Noodles (DF)

Oysters with Red Wine Vinaigrette (GF / DF)

Oysters with Mojito Dressing (GF / DF)

Meat

Pulled pork burrito, guacamole, roast corn and chilli beans
Peking duck pancake, shallot, hoisin sauce
Wagyu beef tataki, horseradish & shisho cress
Tea-smoked Duck Miang on Betel leaf, with Shredded coconut, and Finger lime (DF / GF)
Satay Chicken Skewers (DF)
Handcrafted Lamb and Vegetable pies
Handcrafted Braised Beef Cheek pies
Pork and Bok Choy Dumplings with Chilli sambal and Black Vinegar dressing

Substantial Canapes**Cold Canapes**

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll
Poke bowl of black rice, seared salmon, avocado and yuzu mayo
Seared Japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing

Dessert Canapes

Bite-sized pavlova w/ kiwi, passionfruit lemon curd (GF)
Belgian chocolate mousse with Honeycomb
Assorted Petite fours
Petite Portuguese Tarts
Petite cupcakes, assorted flavours
Mini gelato cones, assorted flavours

PLATTERS**Cold Seafood Platter (min 15 pax)**

\$75 per person, Minimum 48 hours notice

Cooked Balmain Bug (1)
Large Cooked Prawn (2)
Japanese spiced Seared Salmon (60gram)
Marinated Octopus Salad with Potato, Olive, Capers & Tomato
Taramasalata dip with Olive oil Croutons
Tarte and Cocktail sauce, Lemon Wedge

Cheese Platter (min 5 person)

\$17.90 per person

A variety of Blue vein, Mature Cheddar, Black Pepper cheddar, Blueberry Cheese and Chilli
Lime cheese served with/ Lavosh, Dried Fruits, Fresh Fruits, Nuts and Fig paste

Mezze Platter (min 5 person)

\$17.90 per person

Hummus and Baba Ghanoush complimented with Morcon spicy Picante Salami, Pork Neck,
Chorizo, Dolmades, Pesto Feta Cheese, Kalamata Olives, Sun-dried Tomatoes and Pita Bread

Fruit Platter (min 5 person)

\$12.50 per person

A selection of seasonal fruits

Beverage Packages

Captains Package

\$20 Per Person / Per Hour

Swift Orange NSW, NV Sparkling Cuvee

Bouch Aine Heritage Chardonnay, France

Little Angel Sauvignon Blanc, New Zealand

La Tonnelle Rose Vins Breban, France

Commodores Package

\$30 Per Person / Per Hour

Laurent Perrier La Cuvee, France

Bouch Aine Heritage Chardonnay, France

Little Angel Sauvignon Blanc, New Zealand

La Tonnelle Rose Vins Breban, France

Admirals Package

\$50 Per Person / Per Hour

Laurent Perrier Ultra Brut, France

Laurent Perrier Cuvee Rose, France

Howard Park 'Miamup' Chardonnay, Australia

Rabbit Ranch Sauvignon Blanc, New Zealand

Villa AIX Provence Rose, France

Sea Lord Package

\$140 Per Person / Per Hour

Laurent Perrier La Cuvee, France

Laurent Perrier Grand Siecle, France

Laurent Perrier Cuvee Rose, France

Shaw & Smith M3 Chardonnay, Australia

Bream Creek Sauvignon Blanc, Tasmania

Miraval Cotes de Provence Rose, France

Petaluma Hanlin Hill Riesling, Australia

Provided with all packages

Peroni Nastro Azzurro, Italy

4 Pines Pacific Ale, Manly

Selection of soft drinks

Water