



Ghost 2 Catering Menus 2024

CANAPE MENUS

Canape Menu

\$79 pp (Choose 3 cold, 3 warm, 1 substantial & 1 dessert)

\$95 pp (Choose 4 cold, 4 warm, 2 substantial, 1 dessert)

\$120pp (1 Food Station, 4 cold, 4 warm, 2 substantial, 1 dessert) – Food station Glazed Ham or Charcuterie & Cheese

Min 10 passengers (plus chef fees)

COLD

freshly shucked sydney rock oysters with cucumber, caramelised vinegar minognette (gf)

cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)

chilled Queensland king prawns with yuzu aioli (gf)

poached free range chicken, celery hart, walnuts, shaved apple, aioli tart

king salmon sashimi, pick led cucumber, pink ginger, shallots, wasabi sesame seeds (gf)

thai style black angus beef salad, green chilli, snake beans, roasted peanuts, glass noodles, hot lime dressing (gf)

king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (gf)

(All cold canapes can be made GF)

WARM

fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli (v)

quick – fried tiger prawns, capers, radish remoulade, dry chilli on spoon

sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v, vg, gf, df)

spicy pulled chicken, grilled eggplant, butter nut pumpkin quesadilla, avocado cream

peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini

blow torched Atlantic scallops, pickled dicon, miso cirus dressing , nori seasoning on spoon (g f)

hand made beef empanadas, saltana's, olives, chimichuri

grass fed beef handmade pie, smoked tomato relish

SUBSTANTIAL

char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf)

veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild rocket

grilled rodriguez chorizo hot dog pick led white cabbage, hot mustard, aged cheddar, aioli

sugar cured king salmon light ly seared, orecchiette pasta salad, chard broccoli, pea, dry chilli, baby spinach

slow cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl

roasted miso eggplant, kimchi, soba noodles, baby greens bowl

crispy fried Korean chicken, hot slaw, sesame mayo slider

pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

DESSERT CANAPES

passionfruit curd and fresh strawberry tar t

sea-salt caramel and brownie crumble tar t

valrhona dark chocolate mousse, raspberry, coco pop crunch

prosecco marinated strawberries, watermelon, mint, meringue

whipped vanilla bean cheesecake with honeycomb crumble (on spoon)

triple cream brie, sour cherry and baby basil tart



VEGETARIAN CANAPE MENU

\$79 pp (Choose 3 cold, 3 warm, 1 substantial & 1 dessert)

\$95 pp (Choose 4 cold, 4 warm, 2 substantial, 1 dessert)

\$120pp (1 Food Station, 4 cold, 4 warm, 2 substantial, 1 dessert)

Min 10 passengers (plus chef fees)

cold

spiced butternut pumpkin, hummus, crispy onion tart (gf)

miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v) (gf)

sour cherries, crisp pear, shaved hazelnut, orange (gf)

smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)

caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel leaf (gf)

warm

wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli

silkin tofu daikon, cucumber, green chilli salad, nahmjin dressing (gf)

crispy feta, pea, spinach filo cigars with spiced orange glaze

black bean, spiced avocado, cherry tomato quesadilla

popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

caponata, feta, cherry tomatoes, toasted pine nuts (gf)

hand made chickpea spiced curry pie, saffron tomato chutney

substantial

Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)

miso crusted eggplant salad, soba noodles, baby greens, crispy onion

sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pickles, soy lime dressing shredded nori (bowl)

sautéed gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)

crispy tofu, hoisin, Asian slaw, lime, chilli roll

veggie burger, blackened haloumi, piquillo peppers, salsa verde

dessert canapes

passionfruit curd and fresh strawberry tart

sea-salt caramel and brownie crumble tart

valrhona dark chocolate mousse, raspberry, coco pop crunch

prosecco marinated strawberries, watermelon, mint, meringue

whipped vanilla bean cheesecake with honeycomb crumble (on spoon)

triple cream brie, sour cherry and baby basil tart

STATIONS MENU

Stations – for above 20 passengers

For under 20 guests, requires a chef fee of \$450 for 4 hours

SASHIMI STATION – \$20 per head

prestigeharbourcruises.com.au



Kingfish, tuna and fresh seasonal seafood served raw and carved to order

SUSHI AND SASHIMI STATION – \$25 per head

Section of hand made sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR – \$20 per head

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION – \$20 per head

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

ROAMING OYSTER SHUCKERS – \$25 per head

Freshly shucked regional oyster from around Australia – Sydney Rock, Pacific's and Flats. Plus chef fee of \$450 (4 hours)

GLAZED HAM STATION – \$20 per head

Served warm and carved to order served with mustard, pickles and soft rolls

CHARCUTERIE & CHEESE – \$20 per head

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE – \$18 per head

Wide selection of both local and imported cheeses with various breads and classic accompaniments

BUFFET MENU

Minimum 10 passengers. Plus chef charges

GOLD BUFFET PACKAGE – \$126 per head

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE – \$147 per head

(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

Buffet includes:

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon

Cold Platters

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad



Warm Platters

Grilled Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, BBQ zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken, Moroccan spiced vegetables, sumac, cucumber yoghurt (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

Dessert Platters

Valrhona Dark chocolate pave, candied peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Share Platter option will also include complimentary platters of **

- Green micro salad with shaved radish, red onion and cold-pressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

VEGETARIAN BUFFET MENU

Minimum 10 passengers. Plus chef charges

GOLD BUFFET PACKAGE – \$126 per head

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE – \$147 per head

(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

cold platters

grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

sweet potato, pick led daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredith

goats cheese feta, peas, dry chilli, lemon

warm platters

grilled miso eggplant, soba noodles, baby greens lime chilli dressing

spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

dessert platters

valrhona dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

strawberry cheesecake coconut crumble strawberry ice cream



handmade pavlova nests mango passionfruit curd raspberry sorbet (gf)
local and imported cheese served with spiced apple chutney, marinated figs and flatbread

buffet includes

- green micro salad with shaved radish, red onion and cold-pressed dressing
- fresh baked bread rolls and pepe saya butter
- steamed baby potatoes with parsley butter and lemon

SEAFOOD BUFFET MENU

Seafood Buffet – \$170 per person
Min 10 passengers

Canapés

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)
Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Cold Platters

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)
Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
Large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
Salt and pepper squid, new season potato salad, chorizo, dry chili

Dessert

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

Sides

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced Broccolini, oyster sauce, smoked chilli, crispy onion
Handmade bread rolls, cultured butter

FORMAL DINING MENU

Formal Plated Menu – \$145 per head
Over 15 guests requires additional chef fee of \$450 for 4 hours

Entree

Pan-seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs



Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

Mains

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered venison loin, quince, puff pastry, radio, chestnut
De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon
Grass-fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

Desserts

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut pannacotta, mango, crumble, coconut sorbet
Vanilla cheesecake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney