

Ariston Catering

Canape

All charters will attract a chef charge of \$430 for a 4 hours charter. Each additional hour is \$100

gf – gluten-free, v – vegetarian, ve – vegan

Canapé Menu One

\$ 47.00 per person, including GST.

Recommended for 2 hour charters only.

Korean spiced tuna, cucumber spaghetti nori cup (gf)

Corn and zucchini fritter with avocado, olive, tomato and eschalot salsa (ve, gf)

Peking duck pancake with spring onion, cucumber and hoisin

Mini salmon skewer wasabi miso brush, toasted sesame (gf)

Pork, veal and fennel polpette in roasted tomato sugo (gf)

Polenta and truffle chips with shaved parmesan and chives (v, gf)

porcini mushroom arancini ball with basil aioli. (GF, V)

Canapé Menu 2 – \$68.00 per person inc GST

recommended for 3 – 4 hours charters

Fresh pacific oysters with shallot and citrus dressing (ve, gf)

Ocean cooked king prawns cracked pepper and lemon (gf)

Steamed prawn and pork dim sim chilli sambal

Bengal spiced cauliflower fritti with lemon dip (ve, gf)

Porcini mushroom arancini ball with basil mayo (v, gf)

Tandoori brushed rock ling pops with coastal honey and sumac yoghurt (gf)

Crisp lamb and rosemary pie with piquant chutney

Served in a small bowl or noodle box

Thai chicken curry with steamed fragrant rice and crisp shallots (gf)

Sweet Canapé:

Mini pavlova with fresh cream and summer berries. (GF, V)

Canapé Menu 3 – \$79.00 per person inc GST

recommended for 4-hour charters

Canapé:

Peking duck pancakes with spring onion, cucumber and hoisin sauce

Lime marinated tuna logs with wasabi mayonnaise and baby cress (gf)

Corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)

Kingfish ceviche served on an edible spoon

Individual antipasto boats

Aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)



Karaage chicken with kewpie mayonnaise and togarashi
Pulled pork slider with apple and fennel slaw grain mustard mayonnaise
Roasted tomato arancini filled with mozzarella with garlic aioli (v, gf)

Served in a small bowl or noodle box
Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus (gf)

Sweet Canapé:
Classic baked chocolate tart. (V)

Additional Items – served in a small bowl or noodle box

Substantials – \$9.90 per person inc GST
Beer battered flathead gougons with tartare sauce and chips
Thai green chicken curry with fragrant rice and crisp shallots (gf)
Slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)
Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)
Braised beef bourguignon with root vegetables and parisienne mash (gf)
Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)
Fillet of rock ling with ginger and shallots in 8 hour master stock and rice noodles
Char sui pork with vegan fried rice and fried eschallots

Platter Menu

Please note: When ordering platters only, a \$65.00 delivery charge will be applied. (ordered in multiples of 10 only)

Ham Buffet
\$385.00 per ham, including GST
Whole guinness and honey baked ham with condiments and boutique bread rolls

Antipasto Platter
\$155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)
Rustic italian breads, grissini and flatbreads. [GF options]
Oven baked semi dried tomatoes, marinated green olives,
Grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
Smoked salmon, hot sopressa salami and san danielle prosciutto

Cheese Platter
\$155.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)
Selection of local cheeses, dried fruits and assorted crackers. [GF options]



Seafood Platter

\$545.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Ocean cooked king prawns with dill aioli

Fresh pacific oysters with shallot dressing and salmon roe

Blue swimmer crab with fresh lemon wedges

Balmain bugs with tartare sauce

BBQ salmon fillets with rocket and basil pesto

Buffet Menus

All charters will attract a chef charge of \$430 for a 4 hours charter. Each additional hour is \$100

Menu 1 – \$112.00 per person inc GST

Served as a side or table buffet

Canapé

Peking duck pancake with spring onion, cucumber and hoisin sauce.

Aloo bonda – indian potato fritters with coriander yoghurt. (GF, VEG)

Portuguese style tuna, caper and parsley tart.

Buffet

Assorted boutique bread rolls with butter. (V)

Chilled pacific oysters with shallot and citrus dressing. [2 per person] (GF)

Fresh king prawns dill and lime aioli. [3 per person] (GF)

Insalata of finely shaved cabbage, italian parsley pine nut and raisin with grated pecorino. (GF, V)

Crisp broccolini salad with chilli, lemon and baby capers. (GF, VEG)

Cocktail potato salad with lemon, caper and grain mustard vinaigrette. (GF, VEG)

Grilled swordfish on vine ripened tomato, with fresh rocket and salsa verdi (gf)

Chicken saltimbocca with light marsala and grain mustard jus (gf)

Slow roast lamb shoulder with caramelised shallots and button mushrooms, jus. (GF)

Dessert

Seasonal fresh fruit platter (VE, GF)

Petite piquant chocolate brownie. (GF, V)



Menu 2 – \$136.00 per person inc GST

Served as a side or table buffet

Canapé

Yellow fin tuna tartare on edible spoon with lime zest and crème fraîche.

Peking duck pancake with spring onion, cucumber and hoisin sauce.

Bengal spiced cauliflower fritti with lemon dip (ve, gf)

Buffet

Assorted boutique bread rolls with butter. (V)

Ocean cooked king prawns with dill aioli. [3 per person] (GF)

Fresh pacific oysters with shallot and finger lime dressing. [2 per person] (GF, VEG)

Smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers. (GF)

Curly endive and radicchio salad with toasted chia, pumpkin and sesame seeds. (GF, VEG)

Pearl cous cous and roast sweet potato salad with pomegranate dressing, fetta and fresh parsley (v)

Kipfler potato salad with fresh herbs and crisp shallots and light mustard dressing. (GF, VEG)

Bbq salmon fillets with fresh rocket and salsa verdi (gf)

Pan fried spatchcock marinated in sage, lemon zest and chilli. (GF)

Whole roasted beef fillet with red wine and rosemary jus. (GF)

Dessert

Petite apple tarte tatin with double cream. (V)

Individual pavlovas with fresh chantilly cream and berries. (GF, V)

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Beverage Package

Deluxe Beverage Package

\$ 14.50 per person per hour

Beer

Corona Extra

Peroni Nastro Azzuro (imported)

Cascade Premium Light

White Wine

Jules Taylor Sauvignon Blanc, Marlborough NZ

Kim Crawford Pinot Gris, Hawkes Bay NZ

Red Wine

Gilardi 'Ravelet' Rose French

Barossa valley Wine Company Gravel Track Shiraz, SA

Stoneleigh Pinot Noir

Sparkling

Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.

Alternative quality beers and wines will be served if the selection is unavailable.

Exclusive Beverage Package

\$30.00 per person, per hour

Beer

Cascade Premium Light

Peroni

Corona

Red Wine

Banjo's Run Pinot Noir

St Hallett The Reward Cabernet Sauvignon

Banjo's Run Merlot

White Wine

Coldstream Hills Chardonnay

Banjo's Run Sauvignon Blanc

Kim Crawford Pinot Gris, Hawkes Bay NZ

Champagne

Veuve Cliquot Yellow Label Brut



Selection of soft drinks, juices, mineral water, tea and coffee.

Add on:

House Spirits Package – \$10 per person per hour

Alternative quality beers and wines will be served if the selection is unavailable

Ariston Consumption Bar Menu

Sparkling Wines Bottles

Veuve Cliquot Champagne \$130.00

Petaluma Croser N.V \$ 58.00

Chandon Brut NV \$55.00

White Wines

Wither Hills Sauvignon Blanc Nz \$40.00

Kudos Pinot Gris NZ 2014 \$45.00

Coldstream Hills Chardonnay 2015 \$60.00

Red Wines

Gilardi Ravelet Rose French \$49.00

Banjo's Run Merlot 2013 \$62.00

St Hallet Reward Cab Sav 2014 \$60.00

Banjo Run Pinot Noir 2013 \$38.00

Stoneleigh Pinot Noir 2015 \$43.00

Beers – \$9.00

Cascade Premium light

Corona Extra

Peroni Nastro Azzuro

House Spirits – \$10.00

Soft drinks, Teas & Coffee – \$4.00