

Mohasuwei Catering Menus 2024

CANAPE MENUS

GOLD PACKAGE – \$79 per person

4 cold, 4 warm, 1 substantial, 1 dessert (minimum 20 pax)

PLATINUM PACKAGE – \$99 per person

5 cold, 5 warm, 2 substantials, 2 desserts (minimum 18 pax)

ELITE PACKAGE – \$119 per person

5 cold, 5 warm, 2 substantials, 2 desserts + Choice of one food station – glazed ham, or charcuterie & cheese (minimum 16 pax)

C O L D

Freshly shucked Sydney rock oysters with apple cider, cucumber vinaigrette (gf)
Heirloom cherry tomatoes, Bruschetta, whipped feta, basil, Croute
Chilled Queensland king prawns with citrus mayo dipping sauce (gf)
Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo
Spicy King Salmon Tartare, sesame Miso aioli
Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, kewpie mayo, fried garlic (gf)
Alaskan King crab, smoked sweet corn, basil, Aleppo chilli, miniature tart
(All cold canapes can be made GF)

W A R M

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls, smoked paprika aioli (v)
Moroccan spiced butternut pumpkin, hummus, crispy onion, puff pastry tart (gf)
Duck potstickers, shallots, crispy onion, Ponzu dressing
Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon
Greek style lamb seared, truss tomatoes, cucumber, feta on crispy pita
Pumpkin and spiced roasted eggplant quesadilla, chimichurri, avocado
Popcorn free range chicken, nori salt, lemon aioli
Black Angus handmade pie, smoked chilli tomato relish

S U B S T A N T I A L S

Fried buttermilk chicken, butter lettuce, tomato jalapeno salsa relish, smoked paprika aioli on a milk bun
Shredded black Angus beef Thai salad, noodles, mint, lemongrass, bean sprouts
Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy
Seared king Tasmanian salmon poke, Japanese pickles, nori, edamame, coriander
Tikka Masala spiced chicken, organic brown rice, baby coriander
Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard, cucumber yoghurt bowl
Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

D E S S E R T S

Lemon and passionfruit curd, fresh strawberry crushed meringue
Sea-salt caramel and brownie crumble tart
Valrhona dark chocolate and coffee mousse with honeycomb crumble

Prosecco rose water marinated strawberries, watermelon, mint meringue
Whipped vanilla bean cheesecake, peach, passionfruit crumble
Triple cream brie, sour cherry, baby basil tart

Food stations can be added to any canapé package with a minimum of 30 guests

BUFFET MENUS

GOLD BUFFET PACKAGE – \$112 pp

2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter + complimentary share platters included (Min 18)

PLATINUM BUFFET PACKAGE – \$133 pp

3 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert canapes + complimentary share platters included (Min 15 guests)

COLD

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
Salami selection with pickles, olives and grilled veg
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

WARM

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

DESSERTS

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

***** 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

Food stations can be added to any buffet package with a minimum of 30 guests.



Seafood Buffet Menu

\$175 per person inc. GST (min 12)

All dishes below are included except lobster, subject to market value.

CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (V)

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (GF available)

Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

COLD PLATTERS

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli (Lobster available upon request)

Yellowfin tuna spring onion, king brown mushrooms, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

WARM PLATTERS

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

Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

BUFFET INCLUDES

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, raita salad

Handmade bread rolls, cultured butter

DESSERTS

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

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

FOOD STATIONS

Food stations can be added to any canapé or buffet event with a minimum of 30 guests

Sashimi station \$22.00

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

Dumpling bar \$21.00

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

Oyster tasting station \$22.00

Showcasing freshly shucked regional oysters from around Australia- Sydney rock, Pacific's and flats

Live oyster shucking \$22.00 + additional \$300 chef fee

Shucked to order Sydney rock, Pacific and flats by chef onboard

Glazed ham station \$21.00

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

Caviar station

Price on enquiry

Selection of caviars, complete with hostess to guide through selections

Charcuterie & cheese \$20.00

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

Just cheese \$17.00

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

FORMAL DINING MENU

Plated 3 Course Menu \$139pp

minimum 15 pax – Max 20 pax

One choice per course for all guests

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goats cheese, watercress

De-boned quail, 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, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered venison loin, quince, puff pastry, radicchio, chestnut

De-boned cornfed 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