



Quantum Catering Menus 2024

CANAPE MENUS

Gold Package \$65 Per Head

3 Cold, 3 Warm, 1 Substantials, 1 Dessert

Platinum Package \$85 Per Head

4 Cold, 4 Warm, 2 Substantials, 2 Dessert

Elite Package \$105 Per Head

4 Cold, 5 Warm, 2 Substantials, 2 Dessert Plus a choice of one of the below stations

Glazed Ham Station, Charcuterie & Cheese – Min 30 Pax)

Cold *(can be made GF)*

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)

Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart

Chilled Queensland king prawns with citrus aioli dipping sauce (GF)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon

Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp

Spicy Yellow fin tuna Tartare, Sesame Miso aioli on Wong tong

Crostini, Prime New York Steak, Horseradish, aioli Shiitake Mushrooms

Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

Warm

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

Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon

Chipotle spiced pork belly, avocado smash, black bean cherry tomato on quesadilla

Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon

Duck Potstickers, shallots, crispy onion Ponzu dressing in spoon

Popcorn cauliflower and chickpeas, roasted naan bread Rita

Chicken and leek handmade pie, smoked chilli tomato relish

Substantials

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, beansprouts

Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli

Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, coriander in bowl

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac, cucumber yoghurt

Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Dessert

Passion fruit curd and fresh strawberry crushed coconut meringue tart



Sea-salt caramel and brownie crumble tart
Valrhona Dark chocolate espresso mousse, chocolate crumble
Prosecco rosewater marinated strawberries, watermelon, mint, meringue
Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
Triple cream brie, sour cherry and baby basil tart

Stations can be added to any canape or buffet – refer stations menu

FOOD STATIONS

Stations can be added to any canape or buffet event

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$17 per head

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats
\$18 per head

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head
PLUS additional \$250 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per head

BUFFET MENUS

Gold Buffet Package \$95 Per Head

2 x canapés on arrival – refer to canape menu, 2 cold platters, 2 warm platters, 1 dessert platter

Platinum Buffet Package \$115 Per Head

3 x canapés on arrival – refer to canape menu, 3 cold, 3 warm platters, 2 dessert canapes

Cold Platters

- 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)
- Salumi 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 Platters

- 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

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

Share Platter option includes 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

SEAFOOD BUFFET MENU

\$150 per person

Canapés

- Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
- Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be GF)
- Chili lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cold

- Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, caper mayonnaise, citrus aioli
- Yellow fin tuna spring onion, king brown mushrooms, aged soy
- Qld spanner crab (de-shelled) heirloom tomato medley, avocado, radish, cucumber, light chili



(lobster on request, price depends on market value)

Warm

- 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 WA 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

Dessert

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

Stations can be added to any canape or buffet – refer stations menu

FORMAL DINING

Plated 3 Course Menu \$130.00 Inc Gst

Kids Menu \$38.00/head

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 lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus
- De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
- Hapuka Fillet, 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 panna-cotta, mango, crumble, coconut sorbet
- Vanilla cheesecake, mixed berries, orange cardamom ice cream
- Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

Kids Menu

- Margarita pizza bites
- Free range chicken strips, chips mayo
- Penne bolognaise and parmesan (plain if need)
- Vanilla ice cream strawberries, crushed meringue

Note: *Public Holidays incur a 20% surcharge*