



Sydney Sundancer Catering

All menus are freshly prepared by a chef on board. Tailored options are available on request.

SUNDANCER FINGER FOOD MENU

Cocktail Menu 1 – \$85.00 per person

Assorted sashimi

Sushi

Seafood pate served with gourmet crackers and crudites

AAA Sydney Rock oysters

Brioche with Smoked Tasmanian Ocean Trout and salmon caviar

Medallions of lobster with a warm honey macadamia and tomato basil dressing

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

Cashew and basil tartlets

Jumbo Tiger prawns with a choice of avocado or Sundancer dip

Curry puffs with a Thai cucumber, coriander and peanut dipping sauce

Chicken and lamb sates

Tea and coffee

Belgian shell chocolates

For Groups of less than 25, the above selections will be reduced.

Cocktail Menu 2 – \$50.00 per person

Duck and Orange pate served with crusty French bread

Smoked salmon and dill dip served with crudites and gourmet crackers

Blue Cheese Mousse served with savoury biscuits and crudites

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

Cashew and basil tartlets

Herb cheeses in golden cases

Scallop bites with sweet Bavarian mustard

Chicken and pistachio nut ribbon sandwiches

Herbed Lamb kebabs with garlic mint yoghurt

Antipasto plate

Coffee and tea

Chocolates

Cocktail Menu 3 – \$55.00 per person

Pheasant pate served with fresh crusty bread

Duck and Orange pate with fresh crusty bread

Smoked salmon and dill dip served with crudites and gourmet crackers

Roasted capsicum, basil, cherry and sundried tomatoes on pesto toast

AAA Sydney Rock oysters

Sushi

Pasture fed Beef Eye fillet with home- made Béarnaise sauce on crusty French bread

Lamb sates

Chicken sates

SYDNEY SUNDANCER BUFFET MENU**Buffet Menu 1 – \$40 per person****Entrée**

Duck and Orange Paté

Tuna and Pineapple Mousse

Blue Cheese Mousse

Buffet

Free Range Corn Fed Filleted Chicken Breast in a curry mayonnaise Sauce, served with rice tossed with toasted flaked almonds and grapes

Leafy Green Salad with Herb Lemon Dressing

Crusty, Freshly baked Bread

Dessert

Homemade Carrot Cake

Tea or Coffee

Optional Upgrade

The above menu can be varied to include generous portions of King Prawns with Sundancer Sauce and Sydney Rock Oysters. The menu would then be \$58.00 per person.

Buffet Menu 2 – \$58 per person**Entrée**

Duck and Orange Paté

Blue Cheese Mousse

Hot Lamb and Chicken Satays

Buffet

Barbequed tenderloin, grass fed beef eye fillet with home made bernaish sauce

Potato Salad with Basil and toasted pine nut sauce

Leafy green salad with herb and lemon dressing

Crusty, Freshly baked Bread

Dessert

Pecan Praline Cheesecake

Chocolate Peppermint Cheesecake

Tea or Coffee

Optional Upgrade

The above menu can be varied to include generous portions of King Prawns with Sundancer Sauce and Sydney Rock Oysters at an extra \$18.00 per person

Buffet Menu 3 – \$70 per person

**Please choose one of each marked * in Buffet and Dessert for groups under 25 guests.
For more than 25 both are served.*

Entrée

Duck and Orange Paté

Lumpfish Caviar Paté

Tuna and Pineapple Mousse

Buffet

Home Roasted Turkey with Paté de fois gras and Chestnut Stuffing with Cranberry Sauce

Barbequed Glazed Ham*

Grass fed tenderloin Beef Eye fillet with home made béarnaise sauce*

King Prawns with Sundancer Sauce

Sydney Rock Oysters with an optional vinaigrette dressing and limes

Pasta Salad with basil dressing, sundried tomatoes and sugar snap peas

Avocado, spinach, rocket, pinenut and mushroom Salad

Crusty, Freshly baked Bread

Dessert

Hazelnut Meringue and Strawberry Gateau*

Pecan Praline Cheesecake*

Tea or Coffee

Buffet Menu 4 – \$90 per person

**Please choose 3 entrees and 1 dessert for groups of less than 25 guests*

Entrée

Smoked Salmon and Dill Dip

Pineapple and Tuna Mousse*

Prawn and Avocado Mousse*

Seafood Pate*

Buffet

Lobster and avocado salad with ginger and pink peppercorn dressing

King prawns with Sundancer sauce

Sydney rock oysters served with an optional vinaigrette dressing and limes

Balmain bugs with optional mango sauce

Whole baked Tasmanian ocean trout or Tasmanian Atlantic salmon

Potato salad with green pea and mint mayonnaise

Tossed green salad

Dessert

Hazelnut meringue and strawberry gateau*

Pecan praline cheesecake*

Tea or Coffee

Buffet Menu 5 – \$110 per person**Entrée**

Assorted Sashimi platter:

Seared Tuna with Za'atar and an orange/soy dipping sauce

Seared tandoori Kingfish and a yoghurt/cucumber dipping sauce

Atlantic salmon sashimi

Sydney rock oysters served with an optional vinaigrette dressing and limes

Lobster with an optional macadamia, basil and honey Sauce

Buffet

King Prawns with Sundancer Sauce

Smoked Tasmanian ocean trout with sweet Bavarian mustard sauce

Whole baked Tasmanian ocean trout or Tasmanian Atlantic Salmon

Seared tenderloin grass-fed beef eye fillet marinated in lemon grass ginger, lime juice and Asian spices

Moreton Bay bugs with mango sauce

Leafy salad with mango, avocado, pomegranates, bacon and pecans

Spinach, rocket, roasted capsicum, avocado and toasted sesame seed salad

Crusty, freshly baked bread

Dessert

Hazelnut Meringue and strawberry gateau*

Australian and French cheeseboard

Platter of Fresh Fruits

Belgian shell chocolates & Tea/Coffee

Sundancer Formal Dining Menu – \$60 to \$120 per person

(Suitable or up to 10 guests)

Choose 1 Entree, 1 Main Course and 1 Dessert

Entree

Saffron angel hair pasta with smoked ocean trout, leeks and mascarpone, wrapped in Smoked Ocean Trout

Citrus prawns and scallops with squid ink linguine

Assorted Sashimi

*One dozen A grade large Sydney rock oysters served natural, with fresh limes or vinaigrette

*Terrine of roasted summer vegetables with goats cheese and rocket v

Prawns and scallops in champagne and ginger sauce en brioche

Cream of macadamia soup v

Sweet corn and basil soup (served hot or cold) v

*Spicy citrus prawns with rocket and coriander

Main Courses

Seared, grass fed beef eye fillet, marinated in Lemon Grass, tamarind, ginger, lime juice and spices, served with roast Sweet Potatoes and sugar snap peas and sprinkled with roasted peanut granules.

Rack of Cervena free range farmed venison, with an orange and veal sauce, infused with Cinnamon Bark and served on a bed of pureed parsnip with vegetables.

*Corn fed free range filleted chicken breast with macadamia dressing, mango salsa, avocado, sugar snap peas and roasted macadamia nuts.

Grilled Tasmanian Atlantic salmon on a warm vegetable salad with creamy almond and herb pesto.

Chicken medallions with caramelised apple Sauce and prosciutto with seasonal vegetables.

*Barbecued prawns peri peri with wild rice and mesclun salad.

*Barbecued Lobster. Whole Lobster with Honey Lime Butter with wild rice and mesclun salad.

Seared Kangaroo with bok choy, and caramelised roasted onion and roast beetroot wedges served with a yoghurt and tarragon yoghurt.

Glazed Duck Breast served with seasonal greens.

Mushroom and asparagus risotto V.

Dessert

*Citron Fromage – A light tangy lemon mousse

Chocolate heart dessert with creme anglais and coffee anglais.

Three berry almond torte – A taste sensation of raspberries, boysenberries, blueberries and strawberries over an almond torte with mascarpone.

*Selection of Australian and French cheeses with seasonal fruit.

Apple and walnut timbale with maple Sauce.

*Tangy orange (or lime) tart with ginger cream.

‘Wicked’ chocolate mud cake with hot fudge sauce and King Island cream.

Almost as wicked!!! Sticky fig and date pudding with hot fudge sauce and fresh cream.

Orange Almond cake with orange sauce and fresh cream

*All Suggestions marked * are ideal for a light lunch. v = vegetarian*