

KARISMA 2

***Chef & Assistant charge applicable with spends below \$4800 on catering**

*** Saturday Bookings - Minimum spend of \$4000 on catering plus chef charge applies**
Chef charge: \$100 per hour (min 3 hour charge)

CANAPE MENU

150 guests maximum

Silver Package - \$50.00 per guest

7x Gold Range Canapé's
1x Substantial Canapé

Gold Package - \$60.00 per guest

2x Diamond Range Canapé's
5x Gold Range Canapé's
1x Slider Canapé
1x Substantial Canapé

Diamond Package - \$70.00 per guest

3x Diamond Range Canapé's
2x Gold Range Canapé's
2x Substantial Canapé
1x Slider canapé

Platinum Package - \$85.00 per guest

3x Platinum Range Canapé's
3x Diamond Range Canapé's
1x slider Canapés
2x Substantial Canapé
1x Sweet Canapé
Coffee & Assorted Teas (made on request)

Additional Platters, Substantial Grazing Table & Mini Buffet can be added onto any menu

Additional Canapes

Gold Range - \$6
Diamond Range - \$6.50
Platinum Range - \$7.50
Dessert Range - \$6.50
Slider Range - \$7.50
Substantial Range - \$9

CANAPE ITEMS

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil

Gold Range Hot Canapés

- Handmade pies with potato puree and tomato chutney
 - Wagyu beef mince
 - Spring lamb
 - Wagyu beef and pepper
 - Shepherds Pie
 - Spinach and mushroom
- House made pizza
 - Margarita with mozzarella and basil pesto
 - BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
 - Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
 - Smoked chorizo, caramelised onion and Persian fetta
 - Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
- Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nam jim and Asian salad

Diamond Range Cold Canapés

- Pepper crusted beef with spiced tomato mascarpone on sourdough crouton
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream
- Seared haloumi with salsa verde and baby herbs (GF)
- Hand made sushi with pickled ginger, katsu chicken, nam jim (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney
 - – Cornish Pastie
 - – Moroccan chickpea and vegetable
 - - Chilli beef
 - – Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli

Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

- Handmade pasta:
 - Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
 - Papardelle pasta with slow braised bolognese and red wine

- Handmade brioche sliders:
 - Cheeseburgers with American mustard aioli, housemade pickle and fried onion
 - BBQ pulled pork with chipotle slaw
 - Wagyu beef burger, café de Paris aioli, wild rocket, cheddar
 - Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
 - Chickpea and white bean fritter with wild rocket, spiced chutney, aioli
 - Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion

- Salads, served in a noodle box:
 - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Thai beef salad with nam jim, fresh mint and crispy onions