

Ghost I Catering

Canape Menu

\$79 pp (Choose 3 cold, 3 warm, 1 substantial & 1 dessert)

\$95 pp (Choose 4 cold, 4 warm, 2 substantial, 1 dessert)

\$120pp (1 Food Station, 4 cold, 4 warm, 2 substantial, 1 dessert – if caviar chosen price will change)

COLD

freshly shucked sydney rock oysters with cucumber, caramelised v inegar minognette (g f)

cherry truss tomatoes, smoked chutney, shaved goat cheese, salsa verde, pangrattato (v)

chilled Queensland king prawns with yuzu aioli (g f)

poached free range chicken, celery hart, walnuts, shaved apple, aioli tart

king salmon sashimi, pick led cucumber, pink ginger, shallots, wasabi sesame seeds (g f)

thai style black angus beef salad, green chilli, snake beans, roasted peanuts, glass noodles, hot lime dressing (g f)

king crab ceviche, baby coriander, red pepper, crispy sweet potatoes, lemon aioli (g f)
(All cold canapes can be made GF)

WARM

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

quick – fried tiger prawns, capers, radish remoulade, dry chilli on spoon

sumac roasted pumpkin chutney, falafel, pine nuts, hummus, crispy shallots (v,vg ,g f,df)

spicy pulled chicken, grilled eggplant, butter nut pumpkin quesadilla, avocado cream

peppered lamb loin, peperonata, olive, shaved pecorino, salsa verde, crostini

blow torched Atlantic scallops, pickled dicon, miso cirus dressing , nori seasoning on spoon (g f)

hand made beef empanadas, saltana's, olives, chimichuri

grass fed beef handmade pie, smoked tomato relish

SUBSTANTIAL

char sui style chicken with shredded baby bok choy, sprouts, organic rice bowl (gf)
 veggie burger, halloumi, grilled eggplant, blackened peppers, salsa verde, wild
 rocket
 grilled rodriguez chorizo hot dog pick led white cabbage, hot mustard, aged cheddar,
 aioli
 sugar cured king salmon light ly seared, orecchiette pasta salad, chard broccoli, pea,
 dr y chilli, baby spinach
 slow cooked grass-fed sumac lamb shoulder gnocchi, caponata, kale, pecorino bowl
 roasted miso eggplant, kimchi, soba noodles, baby greens bowl
 crispy fried Korean chicken, hot slaw, sesame mayo slider
 pulled bbq black angus beef, hot spiced slaw, wild rocket on soft milk bun

DESSERT CANAPES

passionfruit curd and fresh strawberry tart
 sea-salt caramel and brownie crumble tart
 valrhona dark chocolate mousse, raspberry, coco pop crunch
 prosecco marinated strawberries, watermelon, mint, meringue
 whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
 triple cream brie, sour cherry and baby basil tart

Vegetarian Canape Menu

\$79 pp (Choose 3 cold, 3 warm, 1 substantial & 1 dessert)

\$95 pp (Choose 4 cold, 4 warm, 2 substantial, 1 dessert)

\$120pp (1 Food Station, 4 cold, 4 warm, 2 substantial, 1 dessert)

Min 10 passengers (plus chef fees)

cold

spiced butternut pumpkin, hummus, crispy onion tar t (gf)
 miniature short-crust tar t with gold heirloom cherry tomato, whipped ricotta,
 pecorino, black olive, basil reduction on spoon (v) (gf)
 sour cherries, crisp pear, shaved hazelnut, orange (gf)
 smoked eggplant, horse radish, capers, charcoal wafer cone, roe (gf)
 caramelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori on betel
 leaf (gf)

warm

wild mushroom, pea, pecorino arancini balls with panko crust, truff le aioli
silkin tofu daikon, cucumber, green chilli salad, nahmjn dressing (gf)
crispy feta, pea, spinach filo cigars with spiced orange glaze
black bean, spiced avocado, cherry tomato quesadilla
popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon
(gf)
caponata, feta, cherry tomatoes, toasted pine nuts (gf)
hand made chickpea spiced curry pie, saffron tomato chutney

substantial

Moroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
miso crusted eggplant salad, soba noodles, baby greens, crispy onion
sweet potato, enoki mushrooms, avocado, edamame poke with Japanese pick les,
soy lime dressing shredded nori (bowl)
sautéed gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bowl)
crispy tofu, hoisin, Asian slaw, lime, chilli roll
veggie burger, blackened haloumi, piquillo peppers, salsa verde

dessert canapes

passionfruit curd and fresh strawberry tart
sea-salt caramel and brownie crumble tart
valrhona dark chocolate mousse, raspberry, coco pop crunch
prosecco marinated strawberries, watermelon, mint, meringue
whipped vanilla bean cheesecake with honeycomb crumble (on spoon)
triple cream brie, sour cherry and baby basil tart



Stations Menu

Stations – for above 20 passengers

SASHIMI STATION – \$20 per head

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

SUSHI AND SASHIMI STATION – \$25 per head

Section of hand made sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR – \$20 per head

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

OYSTER TASTING STATION – \$20 per head

Showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats

ROAMING OYSTER SHUCKERS – \$25 per head

Freshly shucked regional oyster from around Australia – Sydney Rock, Pacific's and Flats

GLAZED HAM STATION – \$20 per head

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

CAVIAR STATION – POA

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

CHARCUTERIE & CHEESE – \$20 per head

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

JUST CHEESE – \$18 per head

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

Buffet Menu

GOLD BUFFET PACKAGE – \$126 per head

(2 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE – \$147 per head

(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)



Min 10 passengers

Buffet includes:

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

Cold Platters

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Grilled Tasmanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale,bbq zucchini and warm Israeli couscous

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

Free-range de-boned chicken, Moroccan spiced vegetables, sumac, cucumber yoghurt (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zuchinni (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita



Dessert Platters

Valrhona Dark chocolate pave, candied 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 coldpressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

Vegetarian Buffet Menu

Minimum 10 passengers. Plus chef charges

GOLD BUFFET PACKAGE – \$126 per head

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE – \$147 per head

(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

cold platters

grilled eggplant carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

sweet potato, pick led daikon, wild mushroom, bean sprouts aged soy orecchiette salad, broccolini, meredith goats cheese feta, peas, dry chilli, lemon

warm platters

grilled miso eggplant, soba noodles, baby greens lime chilli dressing

spiced charred cauliflower pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

roasted red pepper, black olive, harissa, shaved zucchini with local mushrooms and chimichurri (gf)

Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita



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

buffet includes

- 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

Buffet Menu

GOLD BUFFET PACKAGE – \$126 per head

(2 x chef selection canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE – \$147 per head

(2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters)

Min 10 passengers

Buffet includes:

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

Cold Platters

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

Warm Platters

Grilled Tasmanian salmon, soba noodles, baby greens lime chilli dressing
8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous
Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken, Moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)
Moroccan spiced grilled vegetables, chermoula, chickpea, cucumber raita

Dessert Platters

Valrhona Dark chocolate pave, candied 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 coldpressed dressing
- Fresh baked bread rolls and Pepe Saya butter
- Steamed baby potatoes with parsley butter and lemon

Seafood Buffet Menu

Seafood Buffet – \$170 per person (min 10 passengers)

Canapés

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)
Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

Cold Platters

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)
Pepper-seared Yellowfin tuna Tataki, pickled daikon, wild mushroom, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli



Warm Platters

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

Large king prawns with chermoula, chickpea, harissa spiced yogurt (gf)

Salt and pepper squid, new season potato salad, chorizo, Aleppo chili

Dessert

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

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

Sides

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced Broccolini, oyster sauce, smoked chilli, crispy onion

Handmade bread rolls, cultured butter

Formal Plated Menu

Formal Plated Menu – \$145 per head

Over 15 guests requires additional chef fee of \$450 for 4 hours

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 venison loin, quince, puff pastry, radio, chestnut

De-boned corn-fed 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

Beverage Packages

Silver Beverage Package @ \$20.00 per person per hour

Josef Chromy Pinot Noir Chardonnay NV, TAS
Mandoleto Pinot Grigio, Veneto Italy
Rameau d'Or 'Petit Amour' Rose, Cotes de Provence France
Debussy Reverie Chardonnay, Loire Valley France
Yering Station 'Little Yering' Pinot Noir, Yarra Valley VIC
Deep Woods Cabernet Shiraz, Margaret River WA
Corona, Mexico
Peroni, Italy

Gold Beverage Package @ \$30.00 per person per hour

Moet & Chandon Brit Imperial, Champagne France
Terra Viva Pinot Grigio, Veneto Italy
Scarborough Chardonnay, Hunter Valley NSW
Rameau d'Or Rose, Provence France
Stoney Rise Pinot Noir, TAS
The Hedonist Shiraz, McLaren Vale SA
Corona, Mexico
Peroni, Italy

Platinum Beverage Package @ \$40.00 per person per hour

Perrier – Jouet Blanc de Blancs, Champagne France
Maison Saint AIX Rose, Provence France
Domaine Nozay Sancerre, Loire Valley France
Shaw and Smith M3 Chardonnay, Adelaide Hills SA
Mount Edward Pinot Noir, Central Otago NZ
Glaezter 'Bishop' Shiraz, Barossa Valley SA
Corona, Mexico
Peroni, Italy