

Food Catering Options: Karisma



*Chef charge applicable to Canape and Buffett Menus

Canapé Menus

Silver Package - \$50.00 per guest

(min 30 guests – lighter option)

7x Gold Range Canapés

1x Substantial Canapé

Gold Package - \$60.00 per guest

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

Diamond Package - \$70.00 per guest

3x Diamond Range Canapés

2x Gold Range Canapés

2x Substantial Canapé

1x Slider canapé

Platinum Package - \$85.00 per guest

3x Platinum Range Canapés

3x Diamond Range Canapés

1x slider Canapés

2x Substantial Canapé

1x Sweet Canapé

Tea & Coffee Station (at request)

*A Gold Canape can also be exchanged for a Sweet Canape or vice versa

Additional Canapes

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9

** menu items may be subject to change



Canapé Menus

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)

** menu items may be subject to change

Canapé Menus

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)

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Canapé Menus

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:

- oFusilli pasta with wild mushroom, fresh thyme and crispy bacon
- oPapardelle pasta with slow braised bolognaise 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 roquette, 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 roquette, 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

** menu items may be subject to change

BUFFET MENU

Gold Buffet Menu - \$65 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

Tea and coffee station and petite fours

Diamond Buffet Menu - \$78 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapés

Platinum Buffet Menu - \$100 per guest

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter –

3x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added -

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9

** menu items may be subject to change

BUFFET ITEMS

- Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
- Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled Barramundi with Vietnamese noodle salad (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
- Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
- Salmon croquettes w/ seasonal salad and dill, caper emulsion
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
- Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
- Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Fusilli pasta with chilli, confit garlic, lemon and parsley
- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)
Attracts extra charge = ****

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PLATTER MENUS

All the platter are designed to be added to any of our BBQ, Buffet or Canape Menu.

Antipasto Platter- \$150 (serves 10)

A selection of cheeses, cured meats, dips, fresh and preserved vegetables, fruits & accompaniments, served with fresh artisan bread and crackers.

Cheese Platter- \$120 (serves 10)

A selection of cheeses, nuts, fresh and preserved fruits and accompaniments with lavish crackers and artisan bread

Fruit Platter- \$90 (serves 10)

A platter of beautifully presented fresh seasonal fruit

**Petit Fours Sweets Platter
\$120 (includes 25 pieces)**

A selection of indulgent various sweet treats

** menu items may be subject to change

SEAFOOD PLATTERS

Prawn Platter - \$200

(Serves 10) - approx. 5-7 per person
Cold

A delicious platter of Ocean King prawns with lemon wedges and seafood sauce.

Oyster, Bug and Prawn Platter - \$260

(Serves 12)

Approx. 2-3 prawns pp, 1 oyster pp + half bug pp
Cold

Fresh Sydney Rock oysters, Tiger Prawns and Moreton Bay bugs (halved), served with lemon wedges and seafood sauce.

Divine Seafood Platter - \$275

(Serves 4-6)

Cold

2 x Cooked Blue Swimmer Crabs (Cleaned)
2 x Balmain Bugs (Cut & Cleaned)
12 x Sydney Rock Oysters (Opened)
30 x Tiger Prawns Cooked
200g x Salmon Sashimi Sliced
200g x Tuna Sashimi Sliced
1 x Jar of Seafood Sauce

Deluxe Seafood Platter - \$360

(Serves 4-6)

Cold

1 x Whole Eastern Rock Lobster Cooked (Cut in Half)
6 x Sydney Rock Oysters (Opened)
30 x Tiger Prawns Cooked
Salmon Sashimi Sliced
Kingfish Sashimi Sliced
Tuna Sashimi Sliced
2 x Moreton Bay Bugs Cooked (Cut in Half & Cleaned)
1 x Blue Swimmer Crab Cooked (Cleaned)
1 x Jar of Seafood Sauce

*Prawns peeled for additional \$25 per platter

GRAZING TABLES

Morning Tea Graze \$25pp (Min charge 30 guests)

Includes a variety of sweet and savory pastries, mini muffins, quiches, scones with jam & cream & seasonal fruit

*Suitable for 30-65 guests, this is a light option designed for a 3 hour or less morning charter.

Brunch Graze \$35pp (Min charge 30 guests)

Includes a variety of cheeses and cold meats, sweet and savory pastries, mini muffins quiches, smoked salmon & goat cheese bruschetta, scones with jam & cream, Greek yoghurt and muesli cups, mini sandwiches and wraps, seasonal fruit and fresh artisan bread.

*Suitable for 30-65 guests, this is a more substantial option designed for a morning charter.

Antipasto Graze \$55pp (Min charge 30 guests)

*Only available for daytime charters

Includes a variety of hard and soft cheeses, cold meats, fresh and pickled vegetables, olives, dips, fresh and dried fruit, crackers and fresh artisan bread.

*Suitable for 30 - 65 guests

*Add assorted sweet petit fours to your graze for \$10pp