

# KARISMA 1 Catering Menu

\*Chef charge applicable to all menus - \$75 per hour (min 4 hour charge - \$300)

\*Min 25 guests for all menus

\*Saturday & Sunday bookings (+ Thurs to Sun in December) - minimum spend of \$2200 applies (plus chef charge)

## BUFFET MENUS

### **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

### **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 Canapé  
Coffee & Assorted Teas

### **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 our buffet menu  
2x Salads/Sides  
Freshly baked sourdough  
2x Chef selection Dessert Canapés  
Coffee & Assorted Teas

## 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

## 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)

### **DESSERT CANAPES**

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

### **CANAPE MENU**

**Silver Package - \$50.00 per guest**

*\*Min 35 guests for this menu*

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

Tea & Coffee Station (at request)

**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, Israeli 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
  - Pappardelle pasta with slow braised bolognese and red wine
- Handmade brioche sliders:
  - Cheeseburgers with American mustard aioli, homemade 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

### **Mini Buffet Add-On**

*\*A standing buffet that can be added onto any canape menu*

*\*All hot mains are served in chafing dishes*

*\*Self-serve at the buffet with eco-friendly handheld bowls and spoons*

**Mini Buffet Package 1 - \$22 per guest**

**2x Hot Buffet mains**

**A selection of 2 Salads**

**served with freshly baked bread rolls, butter, and condiments**

**Mini Buffet Package 2 - \$32 per guest**

**3x Hot Buffet mains**

**A selection of 2 Salads**

**served with freshly baked bread rolls, butter, and condiments**

**Mains-**

- Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
- Authentic satay chicken with sweet soy and coriander served with jasmine rice
- Thai red pumpkin curry with lime leaves and jasmine rice (GF)
- Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
- Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
- Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
- Chickpea tagine with confit garlic and lemon yogurt
- Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan
- Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
- Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
- Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
- Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
- Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

**Salads/Sides-**

- Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
- Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
- Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
- Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
- Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
- Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)

- Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

### **Platters**

***\*Can be added to any menu by our on board chef***

#### **Seafood platters** - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise

Freshly shucked oysters with lemon wedges

Freshly shucked oysters with gin, cucumber and dill

Freshly Shucked oysters with lemon

House beetroot cured ocean trout with horseradish cream

House cured salmon with dill and caper cream

#### **Seafood Platters**- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

#### **Antipasto platter** - \$170.00 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives, homemade dips with sourdough and grissini

#### **Sweet Pastries Platter** - \$90.00 per platter

Mix of 15 pieces

A selection of freshly baked mini sweet pastries

#### **Petit Four Sweets Platter** - \$140.00 per platter

Mix of 30 pieces

Selection of homemade friands, caramel slice, mini tarts, brownie and banana bread

#### **Dip Platter** - \$90.00 (serves 10 - 15 guests)

A selection of 3 homemade dips with sourdough, flatbread and grissini

Roast beetroot hummus/Caramelised onion and

thyme/Avocado and fetta cream/Roasted eggplant/Confit

garlic hummus/Charred capsicum/Market fresh

#### **Cheese platter** - \$110.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

#### **Fruit platters**

##### **Seasonal Fruit Platter** - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

##### **Tropical Fruit Platter** - \$155.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits

Gluten Free = (GF)

Attracts extra charge = \*\*\*\*