

Experience  
MASTEKA II

2017 - 2018

Summer  
Buffet Catering



# CANAPÉS

**Option one selection of: 2x Canapés, 2x Mains, 3x Sides, 2x Dessert, \$120pp**

## Cold Canapés

Drunken chicken salad with enoki & cucumber in a wonton cup

King prawns with lime, chili & Japanese mayonnaise

Frittata of sweet potato, feta, spinach, caramelized onion & sumac

Watermelon, feta, mint & pistachio soil

Thai beef salad with mint, coriander, lime chili & nam jim in a wonton cup.

Baby pea, mint lemon & ricotta crostini

Beetroot & buckwheat with goats curd, buckinis & baby basil

Ceviche of Ocean trout with lime, chilli, coriander

Maffra Cheddar on homemade Oatcakes with Radish and Balsamic Pickled Onion

**Option two selection of: 3x Canapés, 3x Mains, 3x Sides, 2x Dessert, \$139pp**

## Hot Canapés

Ocean trout wrapped with mandarin Szechwan salt

Quail saltimbocca, wrapped in Parma ham with sage

Roast chat potatoes filled with roasted chicken, sage, apple & lemon

Slow cooked beef with sweet onion & red wine pies and house made tomato relish

Herb, honey and soy marinated lamb cutlets

Scallop seared with lemon puree & baby mint

Wild mushroom & truffle tarts with truffle oil and pink salt

Wagyu sliders with gruyere cheese on a poppy seed bun

Herb, honey & soy marinated lamb cutlets

# MAINS

King prawn, watercress and shaved fennel and radish salad, chardonnay vinaigrette

Herb crusted salmon fillet on a green bean, lemon and olives with cured cucumber

Baked ocean trout tarator with coriander and mint, walnut and sumac crust

Grilled cajun chicken on corn, chia Seed, coriander and lime salad

Persian quail breast with radicchio, mache, fig, walnut and goats curd

Roast fillet of beef, horseradish, baby spinach, field mushrooms, balsamic glaze

Roast fillet of beef with roasted pumpkin, cherry tomatoes, Sicilian olives and pesto oil

Roast lamb rumps on minted baby potatoes, peas and crème fraîche

# SIDES

Sugar snap, snow pea, pea shoots, orange and hazelnut dressing

Asparagus salad with French beans, soya beans, shallots, chilli and sesame seeds

Rocket, fig and candied walnut salad with mustard dressing

Chilli roast sweet potato, zucchini, with roast pears, hazelnuts and spinach

Shredded white cabbage salad with pecorino, pine nuts and sultanas

Bloody Mary salad of tomato, celery, and olives with black rice

Heirloom tomato salad with peach, tarragon and bocconcini

Wild and Basmati rice salad with almonds, pinenuts, herbs and cranberries

Warm chick pea salad with roast capsicums, parsley, and feta

Bread and butter basket

# DESSERT

Champagne jellies with raspberries

Ricotta pannacotta with espresso syrup

Crunchy lemon meringue tarts

Mini pavlovas with passion fruit, mascarpone and strawberry

Double chocolate and raspberry mini cakes with sour cream icing and raspberry

Salted caramel and chocolate tartlets with gold dust

Raspberry and cream macaroons

Tiramisu shots with chocolate coffee beans

Dolce latté on biscotti with strawberry and walnut

# SEAFOOD BUFFET

**Full selection below for \$165 per person - Minimum 35 guests**

Freshly shucked mix of Sydney Rock & Pacific Oysters

Poached king prawns with a sauce selection of: Lemon in muslin pink grapefruit

mayonnaise, eshallot vinaigrette. Nam jim Japanese mayonnaise

Trio of sashimi of salmon, tuna loin, kingfish served with soy, wasabi & pickled ginger

Flying fish roe and salmon roe in bowls on ice with fresh buckwheat blinis

Optional Extra - Caviar selection on ice (surcharge on demand dependent on quality & volume of caviar)

Ocean trout carpaccio with petals, finger lime & pomegranate

Dill cured gravlax side with rye bread, capers, mustards, gherkins

Kingfish tastaki with crispy ginger & garlic swordfish skewers with dragoncello

Baked king prawns rapped in prosciutto

Grilled Balmain bugs in the shell with garlic, chill, parsley oil

Lemon & lime wedges

Wakame seed weed salad

Selection of 3 salads from the side menu

Serving of bread selections