

# MASTEKA 2

2019 CATERING MENU



# CANAPE MENU

## CANAPE MENU 1 | \$79 per person

4 Cold Canapes, 4 Warm Canapes, Choice of 1 Substantial & 1 Dessert

## CANAPE MENU 2 | \$99 per person

5 Cold Canapes, 5 Warm Canapes, Choice of 2 Substantials & 2 Desserts

### COLD CANAPES

Freshly shucked Sydney Rock oysters with cucumber apple cider vinaigrette (gf)

Spiced butternut pumpkin, hummus, crispy onion miniature tart

Chilled Queensland king prawns with citrus mayo dipping sauce (gf)

Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

Cured Tasmanian King Salmon with avocado, jalapeno, sesame seed, shaved radish on spoon

Black Angus beef tataki with shitake mushrooms, black sesame seed, Ponzu dressing on spoon

QLD spanner crab, broad bean crush, black quinoa, chilli , cavolo nero , lemon aioli , crisp sour dough

### WARM CANAPES

Fresh herb and green pea taleggio risotto balls with panko crust (v)

Smoked bacon croquette, provolone cheese, caper mayonnaise

Crispy Berkshire pork belly bites, black caramel, spring onion, pickled ginger on spoon

Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart

Crispy shredded duck filo cigars with spiced orange glaze

Pan seared yellowfin tuna with orange, fennel, feta, dried chilli tart

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

# CANAPE MENU

## SUBSTANTIAL CANAPES

Crispy spiced chicken with shaved slaw and red-eye mayo on a milk bun

Black Angus beef (Medium Rare) mini burger with double cheese, pickles and mustard ketchup sauce

House smoked Berkshire pork slider with fennel, apple and spicy chipotle mayo

Seared King Tasmanian salmon with goats cheese ravioli, pine nuts and caponata and lemon (in bamboo boat)

Chilli lime caramel chicken, soba noodle and baby greens salad (in bamboo boat)

Slow cooked grass-fed sumac lamb shoulder with chickpeas, rainbow chard and cucumber yoghurt (in bamboo boat)

Sticky pork belly bites with apple and shaved radish salad, baby potatoes and chorizo, (in bamboo boat)

## DESSERT CANAPES

Passionfruit curd and fresh strawberry tart

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate mousse, raspberry, shaved liquorice (in a glass)

Prosecco marinated strawberries, watermelon, mint, meringue (in a glass)

Whipped vanilla bean cheesecake with honeycomb crumble (on spoon)

Triple cream brie, sour cherry and baby basil tart

# OPTIONAL ADD ONS

Available as an Addition to Canape Menu 1 & 2 | Minimum 30 Guests

**Cheese Station** | \$12 per person

Selection of both local and imported cheeses with various breads and classic accompaniments.

**Charcuterie & Cheese** | \$16 per person

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

**Glazed Ham Station** | \$18 per person

Served warm and carved to order. Served with mustards, pickles and soft rolls.

**Dumpling Bar** | \$18 per person

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

**Sashimi Station** | \$20 per person

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

**Oyster Tasting Station** | \$22 per person

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

**Live Oyster Shucking** | \$22 per person (Plus \$200 Chef Fee)

Shucked to order Sydney Rock, Pacific and Flats by chef on board.

**Caviar Station** | Market Price

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

# BUFFET MENU

## **BUFFET MENU 1** | \$115 per person

2 Canapes, 2 Cold Platters, 2 Warm Platters, 3 Sides, 1 Dessert Platter

## **BUFFET MENU 2** | \$135 per person

3 Canapes, 3 Cold Platters, 4 Warm Platters, 3 Sides, 2 Dessert Platters

### **COLD PLATTERS**

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy

House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)

Salumi selection with pickles, olives and grilled veg

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

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

### **WARM PLATTERS**

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish

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

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

Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt

Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

# BUFFET MENU

## SIDE PLATTERS

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

## 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

# CONDITIONS

## **CANAPE & BUFFET MENUS**

A chef is included for all catered jobs up to 4 hours. If additional hours are required, the chef will be charged at \$70 per hour.

For all charters over 4 hours of 45 guests or more, two chefs will be required at \$70 per chef, per hour.

A minimum of 25 guests are required for all canape menus.

A minimum of 18 guests are required for all buffet menus.

## **WEEKENDS & PUBLIC HOLIDAYS**

All Public Holiday charters will incur a chef surcharge of \$300 per chef for all 4 hour charters.

Please enquire for Christmas Day, Boxing Day, New Years Eve, New Years Day rates.