

MASTEKA 2

CANAPE & PLATTER MENU



CANAPE MENU

CANAPE MENU 1 | \$79 per person

4 Cold Canapes, 4 Hot Canapes, Choice of 1 Substantial & 2 Desserts

COLD CANAPES

Drunken chicken salad with enoki and cucumber served in a wonton cup

King prawns with lime, chilli & Japanese mayonnaise (GF)

Frittata of sweet potato, feta, spinach, caramelized onion and sumac (GF) (V)

Vodka and citrus cured ocean trout (GF)

HOT CANAPES

Seared scallop with baby corn puree and coriander (GF)

Wild mushroom and gorgonzola arancini with truffle aioli (V)

Wagyu sliders with gruyere cheese, caramelized onion and baby spinach

Herb, honey and soy marinated lamb cutlets (GF)

CANAPE MENU 2 | \$99 per person

5 Cold Canapes, 5 Hot Canapes, Choice of 2 Substantial & 2 Desserts

COLD CANAPES

Thai beef salad with mint, coriander, lime, chilli and Nam Jim served in a wonton cup

Hot smoked ocean trout on blini with crème fraiche and fish roe

Vegan California rolls with kale, sunflower, miso and tamari (GF) (V)

Japanese spiced green tea noodles with salmon tataki (GF)

Sweet and sour eggplant ricotta tartlet (v)

HOT CANAPES

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

Peking duck pancakes with hoi sin, cucumber and shallots

Wattle seed chicken and plum skewers (GF)

BBQ saltbush lamb cutlet with bush tomato relish (GF)

Barramundi taco with avocado salsa, iceberg lettuce and aioli

CANAPE MENU

SUBSTANTIAL ITEMS

Menu 1 – Select 1 | Menu 2 – Choice of 2 (Alternate Serve)

Hot smoked ocean trout nicoise with dill dressing, cherry tomato, green bean, chat potato, olive, caper & lemon (GF)

Fillet of beef served with roast pumpkin, spinach, cherry tomato, chimichurri and toasted pepitas (GF)

Roasted vegetable salad with cherry tomatoes, grapes, ricotta and almonds (V) (GF)

Persian spiced chicken (or haloumi vegetarian option) with pearl couscous, tabbouleh, lemon and sumac dressing

Tandoori lamb (or vegan curry vegetarian option) with jeweled rice, pappadums and mint raita

DESSERT CANAPES

Menu 1 & 2 - Select 2

Mini pavlovas with passionfruit mascarpone, strawberry and macadamia (GF)

Salted caramel and chocolate tart with golden popcorn

Tiramisu cups with chocolate coffee beans

Summer berry trifles with pistachio and rose (GF)

Chocolate mousse shots with vanilla cream and cocoa nibs

Lemon polenta almond cakes with citrus icing and crystalized violets (GF)

OPTIONAL ADD ONS

Trio of Dips | \$4 per person

Trio of dips served with seasonal vegetable crudites, selection of breads and sourdough.

Cold Meat Platter | \$5 per person

Truffle salami, bresaola, prosciutto and fig served with a selection of breads and sourdough.

Luxury Cheese Board | \$5 per person

Goats cheese, manchego, gorgonzola, Bouche d'Affinois, Maffra vintage cheddar, quince paste, seasonal fruit and crackers

Honey Roast Leg of Ham | \$8 per person

Served with relishes, mustard, soft rolls, rocket & parmesan salad and red slaw with chipotle

Honey Roast Ham & Beef Sirloin | \$8 per person

Served with relishes, mustard, soft rolls, rocket & parmesan salad and red slaw with chipotle

Fruit Platter | \$4 per person

Selection of seasonal fruits

Kids Picnic Boxes (up to 10 years old) | \$15 per person

Mixed sandwiches, cup of popcorn, carrot sticks, homemade sausage roll, piece of seasonal fruit and a juice popper

PLATTER MENU

\$200 Per Platter | Minimum 3 Platters | Serves 20 - 30 Guests

Trio of Dips

Selection of three house made dips served with Italian breads and seasonal vegetable crudites

Artisan Cheese Platter

Vintage cheddar, goats log, gorgonzola, Bouche d'Affinois, served with muscatels, dried fruit, lavosh, wafers and crackers

Antipasto Platter

Cold meats including truffle salami, bresaola and prosciutto with figs, parmesan, olives, cheesy wands, roast almonds, served with melon and grilled asparagus

Vegetarian Antipasto Platter

Roast capsicum, grilled eggplants, marinated artichoke hearts and mushrooms with bocconcini served with olives and artisan bread

Ham Platter

Honey roast picnic ham with home made relishes, mustards and soft rolls

Cold Seafood Platter

Dozen freshly shucked Sydney Rock & Pacific oysters, poached king prawns with lemon, shallot vinaigrette, nam jim & Japanese mayonnaise.
500g sashimi of salmon & tuna served with soy, wasabi and pickled ginger.

Sweet Bites

Middle Eastern orange cakes, chocolate and pecan brownies, tiramisu in espresso cups

CONDITIONS

CANAPE & BUFFET MENUS

A chef is included for all catered jobs of up to 4 hours. If additional hours are required, the chef will be charged at \$50 per hour.

A minimum of 20 guests is required for all canape and buffet menus.

PLATTER MENU

Each platter will serve between 20 – 30 guests. Minimum of 3 platters.

A delivery fee of \$50 applies for all platters which are not incorporated in a canape or buffet menu.

A 10% surcharge applies on Sundays and 20% on Public Holidays for all platters.

WEEKENDS & PUBLIC HOLIDAYS

All Sunday charters will incur a catering surcharge of \$450

All Public Holiday charters will incur a catering surcharge of \$800

Christmas Day, Boxing Day, New Years Eve, New Years Day and Australia Day will incur a catering surcharge of \$1,000