

HILANI CATERING

Canape menu 1 – Snack Menu (suitable for 2-3-hour charters)

\$50 per person

Canape items

- Poached salmon salad on brioche toast with dill and pickled red onion (df)
- Cherry bocconcini, caper & olive crostini with marjoram (v)
- Gravlax – fennel and dill cured Tasmanian salmon with honey mustard dressing (df)
- Tandoori lamb on dahl pikelet with eggplant relish and coriander yoghurt
- Peking duck pancakes with salted cucumber and Hoi Sin
- Beef and burgundy pies homemade tomato sauce (gf)
- Lemon chicken with spinach and olive tapenade (gf) (df)
- Summer vegetable tartlet with marinated feta (v)

Canape menu 2 – The Lunch Menu

\$80 per person – Chef fee applies for under 25 guests

Elegant canapés

- Gravlax – fennel and dill cured Tasmanian salmon with honey mustard dressing df
- Rye Blini with Yarra Valley caviar, dill crème fraiche & cucumber
- Vegetarian rice paper roll with coriander & lime (v) (df) (gf)
- Pork belly with Davidson plum jam, puffed pork skin & fennel pollen gf (df)
- Lamb koftas with green pea and mint sauce (gf)
- Fig and prosciutto crostini with gorgonzola cream
- Pulled pork slider with pear and apple slaw (df)

Substantial canapés

- F/C Crumbed flathead chips, lemon and tartare sauce (df)
- Herb roasted lamb backstrap risoni with roasted cherry tomatoes, asparagus and fetta

Sweet elegant canapé

- Wattle seed panacotta with bush passion fruit (gf)

Canape menu 3 – Fun Food Menu

\$80 per person - Chef fee applies for under 25 guests

Elegant canapés

- Vegetable spring rolls with soy ginger dip (v) (df)
- Chicken and mushroom pie with homemade tomato sauce
- Salt and pepper prawn dumpling with chilli soy
- Pizzetta with pumpkin, taleggio, pine nuts and wild rocket (v)
- Thai style pork satay with roasted peanut and tamarind sauce
- Peking duck pancakes with salted cucumber and Hoi Sin
- Fig and prosciutto crostini with gorgonzola cream
- Crispy pork belly with plum jam, puffed pork skin & fennel pollen (gf) (df)

Substantial canapé

- F/C Crumbed flathead chips, lemon and tartare sauce

Canape menu 4 – The Dinner Menu

\$95 per person - Chef fee applies for under 25 guests

Elegant canapés

- Sydney rock oyster, finger lime and ginger (gf) (df)
- Mini lobster roll, pickled celery, Blond's Kewpie tartare
- Cherry bocconcini, caper & olive crostini with marjoram (v)
- Seared scallops, brown mushroom duxelle and cumin (gf)
- Beef and pancetta skewers with tarragon dipping sauce (gf)
- Pulled pork slider with pear and apple slaw (df)
- Porcini arancini with spinach and salsa verde
- Lemon chicken with spinach and olive tapenade (gf) (df)

Substantial canapés

- Goan barramundi and prawn curry with cumin steamed rice, coriander & green chili salad (df)
- Lime and honey marinated chicken, daikon noodles, coriander, mint and chilli (df)

Sweet elegant canapé

- White chocolate mousse with berries & toasted almonds (gf)
- Nutella Éclair with hazelnut crumble

Hilani Buffet menu 1

\$90 per person – Chef fee applies for under 25 guests

Canapés on arrival

- Poached salmon salad on brioche toast with dill and pickled red onion (df)
- Cherry bocconcini, caper & olive crostini with marjoram (v)

Buffet Menu

- Assorted artisan breads with Danish butter
- Red quinoa, tomato, cos lettuce and pickled onions (v) (gf) (df)
- Ultimate green salad with eschallot dressing (v) (gf) (df)
- King prawns with cocktail sauce and lemons wedges (3 per person) (gf)
- Grain fed rump steaks with spinach and sauce bordelaise (gf)
- Seared salmon with roasted fennel and lemon yoghurt (gf)
- A selection of relishes and mustards
- Tiramisu with 'Mr Black' coffee liqueur

Hilani Buffet menu 2

\$110 per person – Chef fee applies for under 25 guests

Canapés on arrival

- Mini lobster roll, pickled celery, Blond's Kewpie tartare
- Cherry bocconcini, caper & olive crostini with marjoram (v)
- Beef and pancetta skewers with tarragon dipping sauce (gf) (df)

Buffet Menu

- Assorted artisan breads with Danish butter
- Red quinoa, tomato, cos lettuce and pickled onions (v) (gf) (df)
- Ultimate green salad with eschallot dressing (v) (gf) (df)
- Chat potatoes with rosemary, spring onions and creamy mustard mayo (v)
- King prawns with cocktail sauce and lemons wedges (3 per person) (gf)
- Rosemary roasted chicken breast with baked golden shallots (df) (gf)
- Grain fed rump steaks with spinach and sauce bordelaise (gf)
- Pan-fried barramundi fillet with sesame glazed Chinese broccoli (df)
- A selection of relishes and mustards
- Homemade meringue with lemon curd and fresh fruits
- Tiramisu with 'Mr Black' coffee liqueur

Platter Selection - To be served in conjunction with canape / buffet menus

Platters are made for approx. 10-15 guests

House made dips platter - \$90 each platter

Three house made dips with a selection of crisp tortillas, baked Lebanese bread with dukkha and toasted baguette

Vegetarian Antipasto Platter - \$100 each Platter

House made dips, grilled and pickled vegetables, olives and honeyed fetta with crisp tortillas, baked Lebanese bread and toasted baguette

Charcuterie Platter - \$130 each Platter

Italian sopressa, prosciutto, grilled chorizo, Danish salami and pastrami with a selection of marinated olives and pickles and crusty sourdough rolls

Cheese platter - \$130 each platter

Aged cheddar, French double brie and gorgonzola dolce. With fig jam, dried fruits, crusty baguettes and sesame lavosh

Shellfish platter - \$200 each Platter

20 freshly shucked Sydney rock oysters and 20 king prawns
Served with fresh lemon and dipping sauces

Notes

All packages are based on a minimum of 25 guests

Packages under 25 guests will incur a Chef fee

Monday – Friday - \$330.00 + GST

Saturday - \$390.00 + GST

Sunday - \$450.00 + GST

Additional charges will apply on Public Holidays and Special event days

Special dietary requirements can be catered for. Please confirm prior to charter.