

MASTEKA 2

BUFFET MENU



BUFFET MENU

OPTION 1 | \$125 per person | Selection of 2 Canapes, 2 Mains, 3 Sides, 2 Desserts

OPTION 2 | \$135 per person | Selection of 3 Canapes, 3 Mains, 3 Sides, 2 Desserts

CANAPE SELECTION

- Drunken chicken salad with enoki and cucumber in wonton cup
- King prawns with lime, chilli and Japanese mayonnaise (GF)
- Frittata of sweet potato, feta, spinach, caramelised onion, sumac (GF) (V)
- Vodka & Citrus Cured Ocean Trout (GF)
- Thai beef salad with mint, coriander, lime, chilli & nam jim in a wonton cup
- Hot smoked ocean trout on blini, crème fraiche and fish row
- Vegan California rolls with kale, sunflower miso, tamari (GF) (V)
- Japanese spiced green tea noodles and salmon tataki (GF)
- Sweet and sour eggplant ricotta tartlet (V)

MAIN COURSE SELECTION

- King prawn, watercress, shaved fennel and radish salad, chardonnay vinaigrette (GF)
- Herb crusted salmon fillet on green bean, lemon and olives with cured cucumber (GF)
- Baked ocean trout tarator with coriander, mint, walnut and sumac crust (GF)
- Roast lamb rumps on minted baby potatoes, peas & crème fraiche
- Grilled cajun chicken on corn, chia seed, coriander and lime salad
- Persian quail breast with radicchio, manchego, fig, walnut and goats curd (GF)
- Roast fillet of beef, horseradish, baby spinach, field mushrooms, balsamic glaze (GF)
- Roast fillet of beef with roasted pumpkin, cherry tomatoes, Sicilian olives and pesto oil (GF)

BUFFET MENU

OPTION 1 | \$120 per person | Selection of 2 Canapes, 2 Mains, 3 Sides, 2 Desserts

OPTION 2 | \$139 per person | Selection of 3 Canapes, 3 Mains, 3 Sides, 2 Desserts

SIDE SELECTION

Sugar snap peas, snow peas, pea shoots, orange and hazelnut dressing (GF)

Rocket, fig and candied walnut salad with mustard dressing (GF)

Shredded white cabbage salad with pecorino, pine nuts and sultanas (GF)

Heirloom tomato salad with peach, tarragon and bocconcini (GF)

Warm chickpea salad with roast capsicums, parsley and feta (GF)

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

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

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

Wild and basmati rice salad with almonds, pine nuts, herbs and cranberries

Bread and butter basket

DESSERT SELECTION

Champagne jellies with raspberries (GF)

Ricotta panna cotta with espresso syrup (GF)

Summer berry trifles with pistachio and rose (GF)

Mini pavlovas with passionfruit, mascarpone and strawberry (GF)

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

Salted caramel and chocolate tartlets with golden popcorn

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

Tiramisu cups with chocolate coffee beans

PREMIUM SEAFOOD BUFFET MENU

\$165 per person | Full selection below & selection of 3 salads from side menu | Minimum 35 guests

Freshly shucked mix of Sydney Rock & Pacific Oysters

Poached king prawns with sauce selection of lemon in muslin, pink grapefruit mayonnaise, shallot vinaigrette & nam jim Japanese mayonnaise

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

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

Ocean trout carpaccio with petals, finger lime & pomegranate

Dill cured gravalax with rye bread, capers, mustard & gherkins

Optional Extra - Caviar selection on ice
(POA –price dependent on quality and volume of caviar required)

Kingfish tataki with crispy ginger & garlic

Swordfish skewers with dragoncello

Baked king prawns wrapped in prosciutto

Grilled Balmain bugs served in the shell with garlic, chilli, parsley oil

Wakame seaweed salad

Selection of fresh breads

Fresh lemon & lime wedges

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.

A minimum of 35 guests is required for seafood buffet menus.

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