

## SAHANA CATERING MENU

### CANAPES

**GOLD PACKAGE** | \$75 per guest. 5 Canapes (3. Cold, 2 Hot, 1 Substantial, 1 Dessert)

**PLATINUM PACKAGE** | \$100 per guest. 8 Canapes  
5 Cold, 3 Hot, 1 Substantial's, 1 Dessert

**ELITE PACKAGE** | \$125 per guest. 9 Canapes  
5 Cold, 4 Hot, 2 Substantial's, 2 Dessert, 1 Grazing Station

### FOOD STATIONS

**EACH STATION** | \$20 per guest

**CAVIAR STATION** | To be priced per enquiry

### BUFFET

**GOLD PACKAGE** | \$130 per guest | Maximum 45 Guests  
2 Canapés on arrival, 6 Platters, 1 Dessert Canapes

**PLATINUM BUFFET PACKAGE** | \$150 per guest | Maximum 45 Guests  
3 Canapés on arrival, 8 Platters, 2 Dessert Canapes

### BESPOKE DINING PACKAGES

Lunch / Dinner | \$200 per guest | Minimum 10 Guests / Maximum 19 Guests

3 Canapes on arrival, 6 Course plated meal

### STAFF CHARGES

#### CHEF

**CHEF** | Price included in Menu Selections

Extra charge of \$95 per hour for charters over 4 hours | Minimum Catering Spend \$1500

#### WAIT STAFF

**WAIT STAFF** | 1 per 10 Guests

4 Hour Charter | \$300

5 Hour Charter | \$400

6 Hour Charter | \$450

8 Hour Charter | \$600

## CANAPES

### **Cold** - Gold 3, Platinum 5, Elite 5

- Yellowfin Tuna Tartare with Edamame, Pickled Ginger and Ponzu Dressing (GF)
- Cured Salmon with Caviar, Cucumber and Lemon Vinaigrette (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- Fresh Sydney Rock Oysters with Meyer Lemons (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

### **Warm** – Gold 2, Platinum 3, Elite 4

- Spanner Crab Rice Cakes with Fresh Herbs and Lemon
- Mushroom and Truffle Arancini with Aged Reggiano Cheese (V)
- Chickpea and Zucchini Bites (V) (VG) (GF)
- Lamb Kofta with Mint Dressing Yogurt Dressing (GF)
- 8 Hour Slow Cooked Bangalow Pork Belly with Apple Chutney (GF)
- Chicken, Leek and Camembert Petite Pie with Tomato Chutney

### **Substantials** – Gold 1, Platinum 2, Elite 2

- Vegetarian Lentil Brioche Slider with BBQ Sauce, Vegemise and Lettuce (V) (VG)
- Black Angus Beef Slider with Tomato, Tasty Cheese, Tomato Sauce and Kewpie
- Grilled Organic Chicken Slider with Tomato, Tasty Cheese, BBQ Sauce and Kewpie
- Salmon Poke Bowl with Brown Rice, Quinoa, Edamame, Mango, Cucumber and Rad-ish (GF)
- Pulled Pork Bowl with Cabbage Slaw, Coriander, Kewpie, Peanuts and Chilli (GF)
- Crispy Chicken Bowl with Corn Salsa, Brown Rice, Sesame Dressing and Kewpie Wasabi

### **Dessert Canapes** – Gold 1, Platinum 1, Elite 2

- Deconstructed Vanilla Bean Cheese Cake with Fresh Berries
- Almond Cake with Vanilla Cream and Fresh Raspberries (GF)
- Chocolate and Caramel Slice with Sea Salt

## FOOD STATIONS

### **Food Stations**

#### Grazing Station

Australian Cheeses, Cured and Smoked Meats, Dips, Fresh Fruits, Lavosh and Fresh Breads

#### Chilled Seafood Station

Queensland Tiger Prawns, Balmain Bugs, Sydney Rock Oysters, Tuna Tataki, Seafood Sauces and Lemons (GF)

## BUFFET

### Buffet Platters

#### GOLD PACKAGE | 3 Canapes on Arrival , 6 Platters, 1 Dessert Canape

Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)

- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Freshly Baked Bread Rolls with Sea Salted Butter (V)
- Rocket with Aged Parmigiano Reggiano, Pears, Pine Nuts and Balsamic Vinaigrette (V) (GF)
- Roasted Carrot, Capsicum, Celery, Zucchini with Rosemary and Oregano (V) (VG) (GF)
- Chat Potato and Fresh Herb Salad with Lemon Vinaigrette (GF)
- Basmati Rice with Corn Salsa, Shallots and Chili (V) (VG) (GF)
- Cured Meats, Olives and Sun Dried Tomatoes (GF)
- Grilled Tasmanian Salmon Fillets with Salsa Verde (GF)
- Deconstructed Vanilla Bean Cheese Cake with Fresh Berries

#### PLATINUM PACKAGE | 3 Canapes on Arrival , 8 Platters, 2 Dessert Canape

Yellowfin Tuna Tartare with Edamame, Pickled Ginger and Ponzu Dressing (GF)

- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Lamb Kofta with Mint Dressing Yogurt Dressing (GF)
- Freshly Baked Bread Rolls with Sea Salted Butter (V)
- Rocket with Aged Parmigiano Reggiano, Pears, Pine Nuts and Balsamic Vinaigrette (V) (GF)
- Roasted Carrot, Capsicum, Celery, Zucchini with Rosemary and Oregano (V) (VG) (GF)
- Chat Potato and Fresh Herb Salad with Lemon Vinaigrette (GF)
- Quinoa, Herbs, Butternut, Pomegranate and Herbs de Provence Vinaigrette (V) (VG) (GF)
- Basmati Rice with Corn Salsa, Shallots and Chili (V) (VG) (GF)
- Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
- 24 Hour Slow Baked Lamb Shoulder with Salsa Verde (GF)
- Grilled Lemongrass Chicken Tenderloin Skewers (GF)
- Almond Cake with Vanilla Cream and Fresh Raspberries (GF)
- Deconstructed Vanilla Bean Cheese Cake with Fresh Berries

BESPOKE DINING PACKAGE | 3 Canapes on arrival, 6 Course plated meal

- Fresh Sydney Rock Oysters with Meyer Lemons (GF)
- Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
- Lamb Kofta with Mint Dressing Yogurt Dressing (GF)
- Mushroom and Truffle Arancini with Aged Reggiano Cheese and Garlic Aioli (V)
- Tuna Tartare with Picked Radish, Edamame, Wasabi Cream and Ponzu Dressing (GF)
- Cured Trout with Avocado, Cucumber and a Lemon Mustard Vinaigrette (GF)
- 8 Hour Slow Cooked Black Angus Beef Fillet with Potato Gratin and Salsa Verde (GF)
- Almond Cake with Sea Salt Chocolate Ganache and Fresh Raspberries (GF)
- Selection of Fine Cheeses, Preserves and Lavosh

