

SAHANA CATERING MENU

CANAPES

GOLD PACKAGE | \$70 per guest 3. Cold, 2 Warm, 1 Substantial, 1 Dessert

PLATINUM PACKAGE | \$100 per guest
4 Cold, 4 Warm, 2 Substantial's, 1 Dessert

ELITE PACKAGE | \$125 per guest
4 Cold, 4 warm, 2 Substantial's, 2 Dessert, 1 Station

FOOD STATIONS

EACH STATION | \$20 per guest

CAVIAR STATION | To be priced per enquiry
Minimum 50 Guests, available with Canapé & Buffet Packages

BUFFET

GOLD PACKAGE | \$120 per guest
2 x canapés on arrival, 2 cold platters, and 2 warm platters, 1 dessert platter

PLATINUM BUFFET PACKAGE - \$150 per guest
2 x canapés on arrival, 3 cold, 3 warm platters, 2 dessert platters

SEAFOOD PLATTERS

SEAFOOD PACKAGE | \$180 per guest Lobster at market prices

3 COURSE PLATED

PLATED PACKAGE | \$160 per guest Maximum 20 Guests

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
4 Hour Charter | 400 6 Hour Charter | \$450 8 Hour Charter | \$600

CANAPES

Cold - Gold 3, Platinum 4, Elite 5

- Freshly shucked Sydney rock oysters (GF)
- Pan seared beef fillet with cracked pepper and chive cream and tomato chutney
- Chilled Queensland king prawns with citrus mayonnaise (GF)
- Prosciutto with rock melon, Danish feta and extra virgin olive oil (GF)
- Cured Tasmanian salmon with avocado salsa and fennel (GF)
- Petite Heirloom tomato tart with buffalo mozzarella and kalamata olive (V)
- Tuna tartare with avocado, sesame and ponzu dressing (GF)
- (All cold canapes can be made GF)

Warm – Gold 2, Platinum 4, Elite 4

- Truffle mushroom and parmesan arancini (V)
- Rare beef fillet, horseradish cream and confit mushrooms on crisp bread
- Potato, corn and manchego cheese croquette (V)
- Lamb cutlet with tomato chutney and fresh mint (GF)
- Rare yellowfin tuna with sesame crust with wasabi mayonnaise (GF)
- Chicken and leek petite pie with home-made short crust pastry and tomato relish

Substantials – Gold 1, Platinum 2, Elite 2

- Soft shell crab slider with Asian slaw and wasabi mayonnaise
- Black Angus beef slider with aged cheddar, mesclun lettuce and barbecue sauce
- Crispy chicken slider with truss tomatoes, baby spinach and Japanese mayonnaise
- Tasmanian salmon box with fennel, cucumber and mint slaw and tzatziki (GF)
- Slow cooked leg of lamb box with bulgur wheat and pomegranate tabbouleh
- Prawn and chili risotto box with lemon and fresh herbs
- Vegetarian box with roasted Mediterranean vegetables, quinoa, hummus and fresh herbs

Dessert Canapes – Gold 1, Platinum 2, Elite 2

- Fresh berry cheese cake
- Sea salt caramel slice
- Dark chocolate mousse with roasted pecans (GF)
- Lemon curd tart with fresh fruits
- Almond and Grand Marnier cake (GF)
- Chocolate tart with fresh berries

Food Stations – Only 1 for Elite (Only these 3 in Elite package)

- Sashimi Station
- Bangalow leg Ham Station
- Charcuterie & Cheese Station

Food Stations

Sashimi Station

A selection of the freshest sashimi grade fish served raw

Bangalow leg Ham Station

Carved to order served with mustard, pickles and soft rolls

Charcuterie & Cheese Station

Selection of cured and smoked meats, cheese, pickles and house-made Chutneys

Dumpling Bar

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

Oyster Station

Showcasing freshly shucked regional oysters from around Australia including Sydney Rock, Pacific's & Flats

Just Cheese

A wide selection of local and imported cheese with various breads and classic accompaniments

Caviar Station (to be priced per enquiry)

Selection of Caviars, ice bowl with hosts to guide you through the Caviars

BUFFET

Buffet Platters – Gold 2, Platinum 2

- Freshly shucked Sydney rock oysters (GF)
- Petite Heirloom tomato tart with buffalo mozzarella and kalamata olives (V)
- Chilled Queensland king prawns with citrus mayonnaise (GF)
- Prosciutto with rock melon, Danish feta and extra virgin olive oil (GF)
- Cured Tasmanian salmon with avocado salsa and fennel (GF)
- Tuna tartare with avocado, sesame and ponzu dressing (GF)
- Truffle mushroom and parmesan arancini (V)
- Rare beef fillet, horseradish cream and confit mushrooms on crisp bread
- Potato, corn and manchego cheese croquette (V)
- Lamb cutlet with tomato chutney (GF)
- Rare yellowfin tuna with sesame crust with wasabi citrus mayonnaise (GF)
- Chicken and leek petite pie with home-made short crust pastry and tomato relish (All cold canapes can be made GF)

Cold Platters Please tick – Gold 2, Platinum 3

- Beef tataki with daikon, red radish and mild wasabi dressing (GF)
- Smoked ocean trout with watercress, red onion, capers and aioli (GF)
- Serrano ham with roasted figs, pomegranate molasses and orange zest (GF)
- Heirloom tomato caprese with fresh mozzarella and basil (GF) (V)
- Chilled prawns with fennel, orange, mint and watercress salad (GF)

Warm Platters – Gold 2, Platinum 3

- Pan seared Tasmanian Salmon with (GF)
- Slow roasted lamb with bulgur wheat and pomegranate tabbouleh
- Roasted beef fillet with salsa verde and confit mushrooms (GF)
- Roasted free range chicken breast with baby zucchini, Danish feta and dukkah (GF)
- Panko crumbed Barramundi with butter lettuce, green peas, Greek yogurt and lemon

Dessert Platters – Gold 1, Platinum 2

- Lemon curd tart with fresh fruits
- Fresh berry cheese cake
- Almond and Grand Marnier cake (GF)
- Local and imported cheese and preserves with a selection of flat bread

Complimentary Platters

- Mixed leaf salad with parmesan cheese, pine nuts and balsamic vinaigrette
- Fresh baked bread rolls with sea salted butter
- Roasted rosemary potatoes

Seafood Platters

Canapes

- Tuna tartare with avocado, sesame and ponzu dressing (GF)
- Chilled Queensland king prawns with citrus mayonnaise (GF)

Cold Platters

- Chilled seafood platter with a fresh selection of Oysters, Tiger Prawns, Balmain Bugs (GF)
- Tuna tataki with radish, watercress, wasabi mayonnaise and citrus dressing (GF)
- Smoked ocean trout with watercress, red onion, capers and aioli (GF)
- Lobster on request (Prices depend on market value)

Warm Platters

- Roasted beef fillet with salsa verde and confit mushrooms (GF)
- King prawns with lime, chili, coriander and aioli (GF)

Complimentary Platters

- Mixed leaf with parmesan cheese, pine nuts and balsamic vinaigrette
- Fresh baked bread rolls with sea salted batter
- Roasted rosemary potatoes
- Roasted baby carrots, capsicum, radishes, zucchini and sweet potato

Desserts

- Almond and Grand Marnier cake (GF)
- Local and imported cheese and preserves with a selection of flat bread

Additional Canapes - Additional Canapes can be added to the packages

Cold \$7 per person per selection

- Freshly shucked Sydney rock oysters (GF)
- Beef fillet with cracked pepper and chive cream and tomato chutney
- Chilled Queensland king prawns with citrus mayonnaise (GF)
- Prosciutto with rock melon, Danish feta and extra virgin olive oil (GF)
- Cured Tasmanian salmon with avocado salsa and fennel (GF)
- Petite Heirloom tomato tart with buffalo mozzarella and Kalamata olive (V)
- Tuna tartare with avocado, sesame and ponzu dressing (GF)
- (All cold canapes can be made GF)

Warm \$7 per person per selection

- Truffle mushroom and parmesan arancini (V)
- Rare beef fillet, horseradish cream and confit mushrooms on crisp bread
- Potato, corn and manchego cheese croquette (V)
- Lamb cutlet with tomato chutney (GF)
- Rare yellowfin tuna with sesame crust with wasabi mayonnaise (GF)
- Chicken and leek petite pie with home-made short crust pastry and tomato relish

Dessert Canapes \$7 per person per selection

- Fresh berry cheese cake
- Sea salt caramel slice
- Dark chocolate mousse with roasted pecans (GF)
- Lemon curd tart with fresh fruits
- Almond and Grand Marinier cake (GF)
- Chocolate tart with fresh berries

Substantial's \$15 per person per selection

- Soft shell crab slider with Asian slaw and wasabi mayonnaise
- Black Angus beef slider with aged cheddar, mesclun lettuce and barbecue sauce
- Crispy chicken slider with truss tomatoes, baby spinach and Japanese mayonnaise
- Tasmanian salmon box with fennel, cucumber and mint slaw and tzatziki (GF)
- Slow cooked leg of lamb box with bulgur wheat and pomegranate tabbouleh
- Prawn and chilli risotto box with lemon and fresh herbs
- Vegetarian box with roasted Mediterranean vegetables, quinoa, hummus and fresh herbs