ELITE CHEFS SYDNEY

GHOST ELITE CHARTERS
GHOST I / GHOST II

canapes

MINIMUM OF 10 GUESTS

cold

freshly shucked Sydney rock oysters, raspberry mignonette (gf)
truss cherry tomatoes, buffalo mozzarella, compressed peaches, molasses, wild rocket, pink peppercorns, mint oil, crostini (v)
tikka masala spiced chicken salad, yoghurt, heirloom tomatoes, garam masala, coriander, cumin and fenugreek
chilled queensland king prawns, yuzu aioli (gf, df)
thai beef tartare, nam jim ginger, lime, poached free- range egg,wong tong (df)
dukkah-crusted new zealand smoked salmon blini, crème fraîche, caviar and shaved almonds
mini steak sandwich, gruyère, onion bacon jam and chilli mayonnaise
san daniele prosciutto, summer melon, stracciatella, elderflower, basil and mint
queensland spanner crab, watermelon caprese, whipped feta, basil, mint oil and crisp
pastrami-spiced hunter valley duck breast, sour cherry, sauerkraut and sweet potato (gf)

warm

fresh herb, green pea, swiss brown mushroom, baby spinach and buffalo mozzarella risotto balls, smoked paprika aioli (v)
roasted chorizo, celeriac remoulade, sauce gribiche, flatbread
tiger prawn toast, kewpie mayonnaise, nori and sesame (df)
nashville hot chicken bites, hot honey, aioli (gf)
chickpea panisse, spiced hommus, eggplant caviar and crispy chickpeas (vg)(gf)
seared scallop, roasted corn salsa, avocado cream and corn crisp (gf)
crispy pork belly, xo sauce, pickled onion and radish salad in spoon (gf)
harissa-seared lamb, whipped labneh, baby peas and crisp pita
pulled spicy chicken quesadilla, grilled butternut pumpkin, eggplant and avocado cream
grass-fed beef handmade pie, smoked tomato relish
spiced chickpea handmade pie, saffron tomato chutney (v)

substantial

crispy fried chicken parmigiana,wild rocket , basil, tomato chutney
twice-cooked sticky pork belly slider, vietnamese slaw, fresh coriander,pickled carrots ,nuoc cham and crispy shallots
chargrilled mediterranean vegetable & halloumi slider, baby rocket, roasted capsicum relish and smoked paprika aioli (v)
texas-style slow-smoked beef brisket slider, warm house slaw, garlic aioli and dill pickles
chipotle chicken burrito bowl, mexican tomato rice, charred corn, black beans, pico de gallo, guacamole, coriander and lime crema
slow-braised lamb shoulder rigatoni, wilted seasonal greens, herb pangrattato, shaved pecorino and rosemary jus
flame-grilled Rodríguez chorizo taco, roasted corn, heirloom tomato salsa, shaved cabbage, coriander and lime crème fraîche
pork & fennel sausage risoni, roasted broccolini, blistered tomatoes, chilli, herb pangrattato and aged parmesan
soy & sesame roasted eggplant bowl, rice noodles, kimchi, baby greens, pickled radish, toasted sesame and ginger dressing (vg, gf, df)
buddha bowl, miso-roasted pumpkin, braised chickpeas, kimchi, pickled radish, ancient grains, black sesame and tahini dressing (vg)
butter spiced free range chicken, fragrant basmati rice, toasted coconut, coriander cress, crispy shallots and cucumber raita

dessert

passionfruit curd tart, macerated strawberries and vanilla crème
burnt sea salt caramel tart, dark chocolate brownie crumb
valrhona guanaja dark chocolate mousse, raspberry gel and chocolate crisp
prosecco-poached strawberries, compressed watermelon, mint and crisp meringue (df)
whipped madagascan vanilla bean cheesecake, golden honeycomb and berry dust (served on a spoon)
triple cream brie tartlet, sour cherry compote and baby basil

79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)
95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)
120 per person plus food station (4 cld, 4 warm, 2 substantial, 1 dessert)

vegetarian canapes

MINIMUM OF 10 GUESTS

cold

spiced butternut pumpkin, hummus, crispy onion tart (gf)
miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v) (gf)
sour cherries, crisp pear, shaved hazelnut, orange (gf)
smoked eggplant, horse radish, capers, chorcoal wafer cone, roe (gf)
caremelized soy, ginger, sesame, baby greens, bean sprouts, shredded nori betel leaf (gf)

warm

wild mushroom, pea, pecorino arancini balls with panko crust, truffle aioli
silkin tofu daikon, cucumber, green chilli salad, nahm jin dressing (gf)
crispy feta, pea, spinach filo cigars with spiced orange glaze
black bean, spiced avocado, cherry tomato quesadilla
popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
caponata, feta, cherry tomatoes, toasted pine nuts (gf)
hand made chickpea spiced cirry pie, saffron tomato chutney

vegetarian canapes

substantials

maroccan vegetables, chermoula, chickpea, cucumber raita (bowl)
miso crusted eggpant salad, soba noodles, baby greens, crispy onion
sweet potato, enoki mushrooms, avocado, edameme poke with japanese pickles, soy lime dressing shredded nori (bowl)
saute gnocchi, butternut pumpkin, sage, drunken raisins, burnt lemon butter (bow)
crispy tofu, hoisin, asian slaw, lime, chilli roll
vegie burger, blackened haloumi, piquillo peppers, salsa verde

dessert

passionfruit curd tart, macerated strawberries and vanilla crème
burnt sea salt caramel tart, dark chocolate brownie crumb
valrhona guanaja dark chocolate mousse, raspberry gel and chocolate crisp
prosecco-poached strawberries, compressed watermelon, mint and crisp meringue (df)
whipped madagascan vanilla bean cheesecake, golden honeycomb and berry dust (served on a spoon)
triple cream brie tartlet, sour cherry compote and baby basil

79 per person (3 cold, 3 warm, 1 substantial, 1 dessert)
95 per person (4 cold, 4 warm, 2 substantial, 1 dessert)
120 per person plus food station (4 cld, 4 warm, 2 substantial, 1 dessert)

food stations

MINIMUM 20 GUESTS

SASHIMI
kingfish, tuna and fresh seasonal seafood, expertly prepared and carved to order
28 per person

SUSHI & SASHIMI
a chef's selection of handmade sushi, nigiri and fresh seasonal sashimi, prepared and carved to order
30 per person

DUMPLING BAR
a selection of steamed seafood, meat and vegetarian dumplings served with an assortment of house dipping sauces
22 per person

OYSTER TASTING
freshly shucked regional oysters from around australia, including sydney rock, pacific and flat oysters
30 per person

GLAZED HAM
warm glazed leg ham carved to order and served with artisan soft rolls, mustards and house pickles
20 per person

food stations

MINIMUM 20 GUESTS

CAVIAR

a premium selection of caviars presented over ice, complete with a dedicated hostess to guide guests through the tasting experience

price on enquiry

CHARCUTERIE & CHEESE

a selection of cured and smoked meats, artisan cheeses, pickles and house-made chutneys

20 per person

JUST CHEESE

a generous selection of local and imported cheeses served with artisan breads and traditional accompaniments

20 per person

seafood buffet

180 per person - minimum of 10 guests

canapes

miniature short-crust tart with hummus and spiced butternut pumpkin (v)
seared hervey bay scallops with chorizo and sourdough crumb (served on a spoon) (can be gf)

cold

seafood platter with a selection of oysters, tiger prawns, balmain bugs, chilled mussels, caper mayonnaise and citrus aioli
(lobster on request, price depends on market value)

cold platters

pepper-seared Yellowfin tuna tataki, pickled daikon, wild mushrooms, aged soy
qld spanner crab (de-shelled), heirloom tomato medley, avocado, radish, cucumber and light chilli

warm platters

roasted (medium-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (gf)
large king prawns with chermoula, chickpeas, harissa-spiced yoghurt (gf)
salt and pepper squid, new season potato salad, chorizo and aleppo chilli

buffet Includes

seamed new potatoes
wild rocket, shaved pear, pecorino and aged balsamic dressing
sautéed broccolini, oyster sauce, smoked chilli and crispy onion
handmade bread rolls and cultured butter

dessert

handmade pavlova nests, mango passionfruit curd and raspberry sorbet (gf)
local and imported cheeses served with spiced apple chutney, marinated figs and flatbread

buffet

MINIMUM OF 10 GUESTS
PLEASE SELECT PLATTERS FROM THE FOLLOWING

cold platters

pepper-seared black angus carpaccio with grilled new season asparagus, truffle mayonnaise, watercress and lemon (gf)
house-smoked Petuna ocean trout with shaved zucchini, radish, fennel and wasabi crème fraîche (gf)
cured and aged salumi, olives, pickled red onion, grilled eggplant and cold-pressed organic olive oil dressing (gf)
heirloom tomato medley with torn buffalo mozzarella and handmade basil pesto (gf)
pepper-seared kingfish tataki, pickled daikon, wild mushrooms and aged soy
orecchiette salad, broccolini, meredith goat's cheese feta, peas, dried chilli and lemon
poached yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad (gf)

warm platters

grilled miso Tasmanian salmon, soba noodles, baby greens and lime chilli dressing
8-hour slow-cooked s.a. sumac-spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm israeli couscous
roasted (medium-rare) pepper-crusted black angus sirloin with local mushrooms and chimichurri (gf)
free-range de-boned chicken, moroccan-spiced vegetables, sumac and cucumber yoghurt (gf)
crispy-skinned w.a. cone bay barramundi, roasted red pepper, black olives, harissa and shaved zucchini (gf)
moroccan-spiced grilled vegetables, chermoula, chickpeas and cucumber raita

dessert platters

valrhona dark chocolate pavé, candy peanuts, shortbread crumble and vanilla ice cream
strawberry cheesecake, coconut crumble and strawberry ice cream
handmade pavlova nests, mango passionfruit curd and raspberry sorbet (gf)
local and imported cheeses served with spiced apple chutney, marinated figs and flatbread

buffet includes

green micro salad with shaved radish, red onion and cold-pressed dressing
fresh baked bread rolls and pepe saya butter
steamed baby potatoes with parsley butter and lemon

GOLD BUFFET PACKAGE
126 per person (2x canapes on arrival - chef selection, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE
147 per person (2x canapes on arrival - chef selection, 3 cold platters, 3 warm platters, 2 dessert platters)

formal 3 course plated menu

145 per persn - minimum of 20 guests (additional chef required)

Entrée

pan-seared prawns, celeriac remoulade, red vein sorrel and lemon dressing
zucchini quinoa fritters, pea mint cream, hunter valley goat's cheese and watercress
de-boned baby chicken, prosciutto, fetta, chestnut mushroom, broad beans and broth
seared scallops, jerusalem artichoke, crisp pancetta and baby herbs
cured kingfish, pickled baby beetroots, horseradish crème fraîche and roe
wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino and grissini
grilled rare yellowfin tuna, shaved fennel, orange and aioli
confit wa octopus, baby octopus, red pepper, olives and chilli aioli

Mains

baby snapper, mussels, confit fennel, zucchini flower and bisque
peppered lamb loin, slow-cooked shoulder, globe artichoke, broad beans, peas and jus
de-boned corn-fed chicken, sweet corn, red pepper, baby leeks and pearl barley
hapuka fillet, squid, chorizo, nettle butter and lemon
grass-fed beef tenderloin, oxtail cigar, king brown mushroom and jus
berkshire pork loin, prosciutto, crispy pavé, morcilla, apple and jus
twice-cooked duck leg, duck breast, gnocchi, kale, fig and orange glaze

desserts

dark chocolate pavé, poached strawberry, crème fraîche and strawberry ice cream
salted caramel chocolate slice, banana fritters, peanuts and chocolate ice cream
coconut panna cotta, mango, crumble and coconut sorbet
vanilla cheesecake, mixed berries and orange cardamom ice cream
local and imported cheeses, fig loaf, flatbread and apple cherry chutney

kids menu

50 per person

margarita pizza fingers
free range chicken strips
penne bolognese and parmesan (plain if need)
vanilla ice cream strawberries

CHEF FEES

GI 350 (4 HOURS)
(ONE CHEF REQUIRED)

GII 450 (4 HOURS)
(IF MORE THAN 4 HOURS, PLEASE CHECK WITH GII HOW MANY CHEFS REQUIRED)

100 for each additional hour after 4 hours per chef