

CANAPE MENU

** MINIMUM 10 GUESTS

\$80.00 PER PERSON | 3 COLD + 3 HOT + 1 SUBSTANTIAL + 1 DESSERT

\$95.00 PER PERSON | 4 COLD + 4 HOT + 1 SUBSTANTIAL + 1 DESSERT

\$110.00 PER PERSON | 4 COLD + 4 HOT + 2 SUBSTANTIAL + 1 DESSERT

SUBSTANTIAL CANAPE SELECTIONS

- * SOUTHERN FRIED CHICKEN SLIDERS WITH COLESLAW AND CHIPOTLE AIOLI
- * PULLED BBQ BRISKET SLIDER WITH COLESLAW AND SMOKED HICKORY
- * PECORINO AND HERB CRUSTED LAMB CUTLETS DRIZZLED WITH A MINT CHIMICHURRI
- * AUTHENTIC THAI RED CURRY WITH CHICKEN SERVED WITH ASIAN GREENS & JASMIN RICE (DF)
- * SEARED SALMON SERVED WITH VERMICELLI ASIAN NOODLE SALAD (V OPTION, GF, DF)
 - * CHARGRILLED VEGETABLE MEDLEY CONSISTING OF EGGPLANT, ZUCCHINI, PEPPERS AND FIELD MUSHROOM RESTING ON A NAPOLITANA SAUCE (V, DF)
 - * HOMEMADE ROASTED PUMPKIN & RICOTTA RAVIOLI SERVED ON A SAGE AND BURNT BUTTER SAUCE (V)
- * GARLIC KING PRAWNS SAUTÉED IN A CHAMPAGNE CREAM SAUCE SERVED ON A BED OF PILAF RICE

DESERT CANAPE SELECTIONS

- * SEASONAL FRESH FRUIT PLATTERS
- * CHEFS SELECTION OF PETIT FOURS
- * A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH DRIED FRUIT AND DELI STYLE CRACKERS

PLEASE INCORPORATE YOUR GUESTS DIETARY REQUIREMENTS IN YOUR MENU SELECTION

*PLATTERS MAY BE ORDERED IN ADDITION TO THE CANAPE MENU

APPROPRIATE MENU ITEMS ARE HALAL FRIENDLY

AOC CATER FOR: VEGETARIAN (V), VEGAN (VG), GLUTEN FREE, HALAL AND LACTOSE FREE

PLEASE NOTE WE ARE UNABLE TO GUARANTEE NO CROSS CONTAMINATION FOR GUESTS WITH ALLERGIES

SHADOWSYDNEY.COM.AU

BUFFET MENU 1

\$110 PP (MINIMUM 10 GUESTS)

ON ARRIVAL

- * ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- * CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS
A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES
- * ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)

WARM BUFFET

- * SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN
AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- * RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO
AND RED WINE JUS WITH ROASTED CHAT POTATOES

SEAFOOD

- * LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH
A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- * PLATTERS OF FRESH TIGER PRAWNS ACCOMPANIED WITH SEAFOOD AIOLI (GF)
- * SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND VINAIGRETTE
AND PEARLS OF THE SEA (2 PER PERSON)

SALADS

- * DILL, RED ONION AND CAPER BERRY POTATO SALAD (V)
- * CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- * ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)
- * A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

- * SEASONAL FRESH FRUIT PLATTERS
- * A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH
DRIED FRUIT AND DELI STYLE CRACKERS
- * CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- * TEA, HERBAL TEAS AND COFFEE

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SHADOWSYDNEY.COM.AU

BUFFET MENU 2

\$145 PP (MINIMUM 10 GUESTS)

ON ARRIVAL

- * ASSORTMENT OF CHEF SELECTION CANAPES

STARTERS

- * CHEFS SPECIAL ANTIPASTO PLATTER OF CURED MEATS
A SELECTION OF CHEESES, DIPS AND ROASTED VEGETABLES
- * ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI (V)

WARM BUFFET

- * SUCCULENT OVEN BAKED CHICKEN MARINATED WITH CAJUN
AND LEMON JUICE, SERVED WITH A PARSLEY GARNISH (GF)
- * RIB EYE FILLET WITH DUXELLES FIELD MUSHROOMS, CONFIT TOMATO
AND RED WINE JUS WITH ROASTED CHAT POTATOES

SEAFOOD

- * SOUTH AUSTRALIAN LIVE MUSSELS WITH COCONUT,
LEMON GRASS AND FRESH CORIANDER
- * LEMON AND HERB CRUSTED SALMON FILLET SERVED WITH
A HOLLANDAISE SAUCE AND GRILLED ASPARAGUS
- * FRESH LOBSTER WITH GARLIC LEMON AND DILL BUTTER SAUCE
- * SEARED HARVEY BAY SCALLOP SERVED ON A BED OF
VERMICELLI SALAD WITH GINGER AND LIME DRESSING
- * FRESH TIGER PRAWNS ACCOMPANIED WITH HERB AND LEMON AIOLI
- * SYDNEY ROCK OYSTERS WITH CHAMPAGNE AND
VINAIGRETTE AND PEARLS OF THE SEA (3 PER PERSON)

SALADS

- * DILL, RED ONION AND CAPER BERRY POTATO SALAD (V)
- * CAPRESE SALAD OF TOMATO, BOCCONCINI AND FRESH BASIL (V)
- * ROCKET, PEAR AND PARMESAN SALAD DRESSED IN A BALSAMIC REDUCTION (V)
- * A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

TO FINISH

- * SEASONAL FRESH FRUIT PLATTERS
- * A SELECTION OF FINE AUSTRALIAN CHEESE SERVED WITH
DRIED FRUIT AND DELI STYLE CRACKERS
- * CHEF'S SELECTION OF HOUSE DESSERTS MADE FRESH ON BOARD DAILY
- * TEA, HERBAL TEAS AND COFFEE

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