

MOHASUWEI

CATERING MENU



CANAPE MENU

CANAPE MENU 1 | \$79 per person

5 Gold Items, 2 Platinum Items, 1 Substantial Item, 1 Dessert

GOLD ITEMS

Freshly shucked market best oysters, Cabernet vinaigrette, lemon (s)

Roasted Portobello mushroom miniature tartlet, aged reggiano (v)

Panico & oregano crumbed chicken strips, confit garlic & saffron aioli

Pan fried haloumi, pine nut pesto (v)

Manchego, quince, crusty bread, cress (v)

Queensland Banana prawns, air popped popcorn, sesame (s) (gf)

Saffron and mozzarella arancini, chive aioli (v)

Glazed Triumph pear, chive, ricotta, brioche, aged balsamic (v)

CANAPE MENU 2 | \$89 per person

5 Gold Items, 3 Platinum Items, 1 Substantial Item, 1 Dessert

GOLD ITEMS (Cont)

Rare roast Angus beef, sourdough crouton, horseradish cream (gf)

Slow roasted Berkshire pork belly, crackling, spiced apple (gf)

Prosciutto, mozzarella & rocket pizzetta

Double smoked leg ham & parsley mini quiche

Handmade pork and prawn dim sim, chilli, lime, coriander (s)

Beetroot, candied walnut, whipped goats cheese, chervil (v) (gf)

Vegetarian spring rolls, shallot soy dressing (v)

Charred goats cheese, caramel onions, micro cress (v)

CANAPE MENU

PLATINUM ITEMS

Hoisin duck pancakes, sliced cucumber, spring onion

Salt & pepper calamari, aioli, lime (s)

Seared scallop, pea puree, crisp prosciutto (gf)

Spring lamb cocktail pies, roasted tomato chutney

Rosemary lamb skewers, sumac yoghurt (gf)

Peeled, market best prawn, smoked paprika mayonnaise (s)

Confit garlic & thyme chicken skewers (gf)

Yellowtail Kingfish ceviche, citrus dressing (s)

Spanner crab tartlet, creamed leek (s)

Angus beef burger, Boardwalk chutney, pickles, charcoal roll

Crispy chicken sliders, iceberg lettuce, brioche

Spiced duck breast, buttered walnut, orange (gf)

SUBSTANTIAL ITEMS

63-degree grain fed beef fillet, glass noodles, sliced vegetables (gf)

Pan fried gold band snapper, penne, caper, fresh herbs, lemon vinaigrette (s)

Chicken & chorizo paella, heirloom tomatoes (gf)

King prawn, avocado, shaved fennel, rocket, citrus (s) (gf)

Beer battered flathead, shoestring fries, lemon tartare sauce (s)

Lamb shoulder, tri colour quinoa, asparagus, fetta (gf)

Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)

DESSERT ITEMS

Baby pavlova, crème Chantilly, summer berries, gold leaf (v)

Boardwalk chocolate brownie, salted caramel (v)

Belgian milk chocolate & salted caramel tartlet (v)

Grape, watermelon and strawberry fruit skewers (gf) (v) (vgn)

Lemon curd tartlet, torched meringue, raspberry dust (v)

Chocolate dipped mini gelato cones (v)

BUFFET MENU

BUFFET MENU 1 | \$99 per person

4 Gold Items, 3 Platinum Items

BUFFET MENU 2 | \$109 per person

3 Gold Items, 3 Platinum Items, 1 Diamond Item, 2 Dessert Items

GOLD ITEMS

Local Sydney rock oysters, assorted seasonal dressings (2 oysters per person) (s) (gf)

Market best prawns, lemon, Boardwalk signature cocktail sauce (3 prawns per person) (s) (gf)

Baked chat potatoes, fresh rosemary, confit garlic (v) (gf)

Roasted beetroot, goat's cheese, toasted walnuts, rocket (v) (gf)

Charred corn, heirloom cherry tomato, wild rocket, avocado, smoked paprika & lime (gf) (v)

Spicy roasted pumpkin, pepita seeds, yoghurt dressing (v)

Chat potato, honey mustard mayonnaise, spring onion (v) (gf)

Jamon Serrano, shaved fennel, citrus, aioli (gf)

Broccolini, snow peas, orange, chilli, toasted hazelnut dressing (v) (vgn) (gf)

Chorizo, fetta, semi dried tomato, penne, fresh basil

Tri colour quinoa, pumpkin, asparagus, fetta, red wine vinaigrette (v) (gf)

Heirloom cherry tomato, Persian fetta, sorrel cress (v) (gf)

Rocket, pear, aged parmesan, brown sugar balsamic (v) (gf)

BUFFET MENU

PLATINUM ITEMS

Thyme marinated chicken thigh, confit garlic (gf)

Crispy skin duck breast, pomegranate, toasted cauliflower (gf)

Pasture fed Berkshire pork fillet, spiced apple chutney (gf)

Sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing (gf)

8 hour slow cooked lamb shoulder, lemon chermoula (gf)

Slow cooked beef brisket, salsa verde (gf)

Baked Tasmanian salmon, citrus, macadamia nuts, baby radish (s) (gf)

South Coast Blue Eye Trevalla, grape & pine nut salsa (s) (gf)

Pan seared Gold Band snapper, pine nut pesto, young basil (s)

Poached Moreton bay bug, roasted garlic & chive aioli (s)

DIAMOND ITEMS

Triston Island Lobster, chive & smoked paprika butter (s)

Riverina lamb back-strap, tzatziki, pomegranate (gf)

sliced Riverina grain fed beef fillet, red wine jus (gf)

DESSERT ITEMS

Baby pavlova, crème Chantilly, summer berries, gold leaf (v)

Boardwalk chocolate brownie, salted caramel (v)

Belgian milk chocolate & salted caramel tartlet (v)

Grape, watermelon and strawberry fruit skewers (gf) (v) (vgn)

Lemon curd tartlet, torched meringue, raspberry dust (v)

Chocolate dipped mini gelato cones (v)

OPTIONAL ADD ONS

Available as an Addition to Canape and Buffet Menus | Minimum 30 Guests

Whole Honey Baked Leg Ham | \$550

Whole honey baked leg ham with various mustards, relishes and soft bread rolls (serves 50 – 80 guests with other food selections)

Cheese Station | \$15 per person

A selection of local and international cheese, dried fruits, fruit paste and assorted crackers

Antipasto Station | \$23 per person

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, Jamon, cured meats and olives

Dumpling Bar | \$14 per person + \$310 chef fee

A selection of hand-made dumplings steamed fresh to order (pork and prawn dim sum, prawn gow gee, BBQ pork bun, chicken dumplings)

Build Your Own Slider Station | \$16 per person

Gourmet slider rolls, freshly cooked Angus beef patties, cheddar cheese, sliced lettuce, red onion, mayonnaise

Live Paella Station | \$20 per person

Watch as our chefs cook fresh paella and serve straight from the pan (chicken and chorizo, seafood, vegetarian or mixed paella)

Pasta Station | \$20 per person

Guests can help themselves to a variety of warm and cold pasta dishes - choose 3 from below options

chicken & pesto penne (cold), melted salmon and dill penne (cold), spaghetti Bolognese (hot), fettuccini boscaiola (hot), orecchiette with chorizo and field mushrooms (hot)

Seafood Ice Bar | \$40 per person

Assorted sushi, fresh prawns, Sydney rock oysters, Pacific oysters, dipping sauces served on crushed ice

CONDITIONS

CANAPE & BUFFET MENUS

A chef is included for all catered jobs up to 4 hours. If additional hours are required, the chef will be charged at \$77 per hour.

A minimum spend of \$1,450 applies on all canape and buffet menus.

If minimum spend is not met, a chef charge of \$310 applies.

WEEKENDS & PUBLIC HOLIDAYS

All Public Holiday charters will incur a chef surcharge of \$132 per hour.