



COSMOS

CATERING MENUS

CANAPE MENUS

Light Canape Menu

6 pieces

\$ 32.00 per person

Minimum 8 ppl

- Spicy lamb meat ball with mint yoghurt
- Italian Caprese skewer, heirloom tomato, bocconici with EVOO (GF, V)
- Ribbon Sandwich in sliced white and brown Bread with Chicken or Ham Cheese, Mayonnaise and lettuce
- Vegetable spring roll with wasabi mayo (V)
- Spinach & ricotta triangle with tomato salsa (V)
- Mini fruit cup with seasonal melons and berries (V, GF)

Silver Canape Menu

7 pieces

\$ 42.00 per person

Minimum 8 ppl

- Smoked Salmon Tartlet with Cream Cheese and Roe and shallots
 - Spicy lamb meat ball with mint yoghurt (GF)
- Ribbon Sandwich in sliced white and brown Bread with Chicken or Ham Cheese, Mayonnaise and lettuce
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce (V)
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)

Gold Canape Menu

12 pieces

\$ 58.00 per person

Minimum 8 ppl

- Oriental Har Gau with hot soy sauce
- Smoked Salmon Tartlet with Cream Cheese and Roe and Shallots
- Mini Beef Burger with Brioche Buns and Tomato Cheese, Bbq sauce and Cheese
 - Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
 - Spicy lamb meat ball with mint yoghurt
- Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping Sauce (V)
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
 - Sweets and Dessert (V)

Platinum Canape Menu

14 pieces

\$ 75.00 per person

Minimum 8 ppl

- Oriental Har Gau with hot soy sauce
- Cheese Platter with Brie and Blue Cheese and Crackers
- Scallops on Shell with Aioli
- Smoked Salmon Tartlet with Cream Cheese and Roe and Shallots
- Prawn Cocktail Tartlets with Avocado Mousse and Piquante Sauce
- Mini Beef Burger with Brioche Buns and Tomato Cheese, Bbq sauce and Cheese
- Spicy lamb meat ball with mint yoghurt
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V,GF)
- Variety Dessert (V)

Vegetarian Canape Menu

6 pieces

\$ 38.00 per person

Minimum 8 ppl

- Marinated Olives Tartlet with Cream Cheese and shallots
- Stir Fried Egg Vegetable Noodle Box with carrot cabbage and chives (V)
- Ribbon Sandwich in sliced white and brown bread with salad or roasted vege
Cheese, Mayonnaise and lettuce
- Vegetarian Spring Roll with mushroom and Seasonal vegetables and dipping
Sauce
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple,
Fresh berries (V)

Gluten Free Canape Menu

6 pieces

\$ 45.00 per person

Minimum 8 ppl

- Fresh Shucked Oysters and Lemon Wedges (GF)
- Smoked Salmon with Cream Cheese and Roe and Shallots
- Vegetarian Vietnamese Roll with mushroom and Seasonal vegetables and dipping Sauce (V GF)
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V GF)
- French style Crème Brulee with VanillaBean and Caramel top

Note: Canape menus are not substantial menus but can be added to BBQ, Buffet or Platter Menus

BBQ MENUS

Silver BBQ Menu

\$ 28.00 per person

Minimum 10 ppl

- Platters

- Breads, Rolls, Bread Stick and Crackers, Vegetable Batons, Hummus Dip and Taramasalata Dip

- Main Course

- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages

- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices

- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold BBQ Menu

\$ 48.00 per person

Minimum 10 ppl

- Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives

- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

- Main Course

- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages

- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices

- Thai Beef Skewers with Lemongrass and Garlic influence, Green Chilli and Basil

- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum BBQ Menu

\$ 68.00 per person

Minimum 10 ppl

- Platters

- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives

- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

- Main Course

- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages

- Grilled Vanamei Prawns with Garlic Butter and Shallots

- Fresh Salmon Fillet with Grilled Lemon (GF)

- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices

- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon

Mustard Dressing

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

BUFFET MENUS

Silver Buffet Menu

\$ 48.00 per person

Minimum 10 ppl

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
 - Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
 - Main Course
 - Herb Roasted whole Chicken with Jus
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold Buffet Menu

\$ 58.00 per person

Minimum 10 ppl

- Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
 - Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
 - Main Course
 - Pork Loin Roast with Crackling and Apple Gravy
 - Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum Buffet Menu

\$ 68.00 per person

Minimum 10 ppl

- Platters

- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives

- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

- Main Course

- Pork Loin Roast with Crackling and Apple Gravy or Herb Roasted whole Chicken with Jus

- Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub

- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese

- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

PLATTER MENUS

Silver Platter Menu

\$ 120.00 each

- Cheese Platter – Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh Berries and Crackers, Lavosh, Nuts and Dried Fruits
- Fruit Platter- Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries
- Variety Sweet and Dessert –Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert
- Ribbon Sandwich – Mixed Fillings with Mesclun including Chicken Mayo, Ham Tomato, Cucumber and Cheese Tomato (v)
- Assorted Sushi – Salmon, Avocado, Teriyaki, Tempura Prawn Cucumber, Tofu and Tuna on Assorted Nori
- Vegetarian Antipasto and Dipping(V)- Hummus Dipping, Spiced Olives Dipping, Grilled Eggplant, Vegetables, Marinated Olives, Pickles, Flat Bread and Crisp such as Grissini, Lavosh or crackers

Gold Seafood Platter Menu

\$ 350.00 each

- Fresh Shucked Oysters and Lemon Wedges (GF) 24pcs
 - Salmon Sashimi with Soy Sauce , Wasabi Paste
 - Grilled Scallops on Shell with House dressing 10 pcs
 - Tail on Vanamei Prawns Cocktail with Lemon 2Kg
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli , Mesclun and Chopped Chives
- Balmain Bugs Halves , grilled with Garlic butter and Herbs 10pcs

Platinum Seafood Platter Menu

\$ 500.00 each

- Fresh Shucked Oysters and Lemon Wedges (GF) 24pcs
 - Salmon Sashimi with Soy Sauce, Wasabi Paste
 - Grilled Scallops on Shell with house dressing 10pcs
 - Tail on Vanamei Prawns Cocktail with Lemon 2kg
- Mixed Seafood Marina Salad with Calamari, Barramundi, Prawns and Mussels tossed in Mayonnaise and Sweet Chilli, Mesclun and Chopped Chives
- Balmain Bugs Halves, grilled with Garlic butter and Herbs 10pcs
- Whole Grilled Scampi with Garlic Butter and Herbs 10pcs

OCEAN DELUXE MENUS

Surf & Turf

\$ 180.00 per person

- Fresh Shucked Oysters and Lemon Wedges (GF)
- Salmon Sashimi with Soy Sauce, Wasabi Paste
- Grilled Scallops on Shell with house dressing
- Whole Grilled Scampi with Garlic Butter and Herbs
- Stir fried Abalone on shell with Onion and Celery
- Hollandaise Sauce on Lobster 1/2 shell
- Grilled Cumin Spiced Lamb Cutlet
- Crusty Bread Rolls and Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries
- Desserts Variety with Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

Christmas Special

\$ 150.00 per person

- Fresh Shucked Oysters and Lemon Wedges (GF) Salmon Sashimi with Wasabi
- Grilled Scallops on Shell with house dressing
- Whole Grilled Scampi with Garlic Butter and Herbs
- Garlic Buttered Grilled Vanamei Prawns with Herbs
- Pistachio Stuffed Turkey Breast
- Pineapple Spiced Leg Ham
- Crusty Bread Rolls and Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Fresh Seasonal fruits with Watermelon, Rock melons, Pineapple Fresh Berries and Strawberries
- Christmas Pudding with Amaretto Anglaise Sauce