



## **Ghost 2 Options over 40 - Chef: Jesper Hansen**

### **Canape 1 option – 10 canapes plus mini substantial**

**\$85 per person (min 40)**

Mixed olives & trail mix on arrival G/F

#### **Canapés**

- Watermelon with feta cheese, mint & pink peppercorns V, G/F
- Blackened salmon with coriander & mango mojo G/F
- Chicken pistachio & raisin sausage roll with tomato relish
- Peking duck pancake with crisp cucumber & Hoi Sin sauce
- Chipotle spiced corn, fried beans & sour cream pizza V
- Chicken & lemongrass skewers with chilli & lime G/F
- Indian spiced Lamb kebabs with green chutney G/F
- Mini slider with braised beef brisket & jalapeno mayo

Substantial Canapé (Served in bamboo boats, with wooden forks)

- Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon

### **Canape 2 option - 10 canapes plus 2 mini substantials plus sweet canape**

**\$115 per person (min 40)**

- Mixed olives & trail mix on arrival G/F

#### **10 Canapés**

- Prawn, chilli, finger lime, avocado & cucumber salad G/F
- Chicken pistachio & raisin sausage roll with tomato relish
- Lobster tail salad on grilled potato with saffron mayo & young leaves
- Beef & red wine pie with tomato chutney
- Crispy pork belly with watermelon, green onion & pickled ginger G/F
- Gravlax – dill cured salmon, cumin flavoured bread, caramelized mustard



- Chicken & lemongrass skewers with chilli & lime G/F
- Onion & goats cheese pizzaladier with Pedro Ximenez glaze & micro herbs V
- Indian spiced Lamb kebabs with green chutney G/F
- Peking duck pancake with crisp cucumber & Hoi Sin sauce

### **2 x Substantial Canapés**

- Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon
- Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon

### **1 x Sweet Canapé**

- Chef's selection of mini tartlets & macarons (gf options will be included)

### **Canape 3 option - 10 canapes plus 2 mini substantials plus 3 sweet canapes**

**\$125 per person (min 40)**

Mixed olives & trail mix on arrival G/F

### **10 Canapés**

- Mustard roasted frenched lamb cutlets with olive pesto
- Seared scallop with spiced avocado & mandarin oil served on the shell
- Cooked & peeled king prawns with homemade cocktail sauce
- Blackened salmon with coriander & mango mojo G/F
- Grilled prosciutto & haloumi wraps with date compote G/F
- Grain fed rump skewers with chimichurri sauce
- Chipotle spiced corn, fried beans & sour cream pizza V
- Toasted brioche with duck liver parfait & port wine marmalade
- Mini damper roll with spicy crab salad
- Lobster tail salad on grilled potato with saffron mayo & young leaves



## **2 x Substantial Canapés**

- Chipotle spiced pulled pork with red slaw & guacamole
- Salmon & dill pattie with remoulade & fennel slaw

## **3 x Sweet Canapés**

- Chef's selection of mini tartlets & macarons (gf options will be included)

## **Buffet 1 (Canapés & Buffet ) \$110 per person (min 30)**

Mixed olives & trail mix on arrival G/F

### **Canapés to start**

- Prawn, chilli, finger lime, avocado & cucumber salad G/F
- Roast beef & pickled vegetable wraps with tarragon mayonnaise
- Purple potato, kale & red pepper frittata with olive tapenade V G/F

### **Buffet**

#### **Salads**

- North African spiced lentil salad with cucumber & lentils V G/F
- Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F
- Chat potatoes with rosemary, spring onions & yoghurt dressing V G/F

#### **Main cold items**

- Roasted grain fed beef with rocket & mustard dressing G/F
- Tasmanian Smoked salmon with horseradish cream, capers & onions G/F
- Large King prawns with fresh lemons & homemade cocktail sauce G/F

#### **Main hot items**

- Eggplant, zucchini & haloumi skewers with salsa verde V G/F
- Chicken & lemongrass skewers with chilli & lime G/F
- Seared salmon fillet on panzanella salad with fresh lime
- Marinated feta, hummus, tomato relish, English and grain mustard
- Sourdough rolls with organic Danish butter



### **Sweets selection**

- Coconut panna cotta with mango & palm sugar caramel G/F
- Almond & white chocolate cake with macerated strawberries G/F
- Lemon curd tartlet

### **Buffet 2 (Canapés & Buffet ) \$135 per person (min 40)**

Mixed olives & trail mix on arrival G/F

### **Canapés to start**

- Lobster tail salad on grilled potato with saffron mayo & young leaves
- Peking duck pancake with crisp cucumber & Hoi Sin sauce
- Purple potato, kale & red pepper frittata with olive tapenade V G/F

### **Buffet**

#### **Salads**

- North African spiced lentil salad with cucumber & lentils V G/F
- Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F
- Chat potatoes with rosemary, spring onions & yoghurt dressing V G/F
- Sweet potato, caramelised onion, cherry tomato, pinenut & rocket salad

#### **Main cold items**

- Smoked chicken with avocado & charred corn salsa G/F
- Tasmanian Smoked salmon with horseradish cream, capers & onions G/F
- Gravlax – Dill marinated salmon with caramelised mustard dressing
- Sydney Rock oysters with sherry vinegar & shallot dipping sauce
- Poached Rock Lobster salad with asparagus, mango & citrus dressing
- Large King prawns with fresh lemons & homemade cocktail sauce G/F

#### **Main hot items**

- Eggplant, zucchini & haloumi skewers with salsa verde V G/F
- Chicken & lemongrass skewers with chilli & lime G/F



- Seared Barramundi fillet with orange & fennel salad, dill pesto
- Rare roasted scotch fillet with mushrooms & red wine jus

#### **Condiments**

- Marinated feta, hummus, tomato relish, English and grain mustard
- Sourdough rolls with organic Danish butter

#### **Sweets selection**

- Salted caramel, chocolate & passionfruit tart
- Coconut & banana sponge with glazed ginger and dulce de leche G/F
- Mixed berries & lychees with botrytis mascarpone, meringue & fairy floss G/F



## **Asian Buffet Menu**

**\$130 p.h (min 40 guests)**

Mixed olives & trail mix on arrival G/F

### **Canapés to start**

- Rice paper rolls with marinated vegetables & nam jim G/F
- Peking duck pancake with crisp cucumber & Hoi Sin sauce
- Mango, carrot and peanut salad with coriander dressing V, G/F

### **Buffet**

#### **Salads**

- Chicken, cashews, roasted pumpkin and spinach salad with tamarind dressing G/F
- Rice noodle salad with toasted sesame seeds & black vinegar dressing V, G/F
- Cabbage, baby corn, red peppers, water chestnuts & Vietnamese mint salad V, G/F

#### **Main cold items**

- Roasted strips of beef with crispy vegetables & chili lime dressing G/F
- Large king prawns with lemons & homemade cocktail sauce G/F
- Sydney rock oysters with citrus soy dressing & fresh lemons

#### **Main hot items**

- Fried Rice with vegetables, omelette & crispy shallots V, G/F
- Chicken & lemongrass skewers with chili and lime G/F
- Marinated BBQ Pork on stir-fried bok choy, red peppers, broccoli & sesame glaze

#### **Bread**

- Sourdough rolls with organic butter

#### **Sweets selection**

- Fruit Skewers – seasonal fruits & berries G/F



- Coconut panna cotta with mango & palm sugar caramel G/F
- Banana cake with candied ginger & passion fruit icing

### **3 Course Menu Options**

#### **Entree:**

- Creamy garlic mushrooms in filo pastry
- Salmon tasting platter with sour dough toast
- Beef carpaccio with Parmesan, rocket and pine nuts

#### **Main:**

- Pan fried barramundi with lemon butter, honey toasted macadamia's on sweet potato and goats cheese ravioli
- Lamb cooked 3 different ways on mash potato, going with a red wine jus and roasted vegetables
- Prosciutto wrapped chicken thighs with spinach and Havarti cheese on a bed of creamy pasta
- Beef eye fillet on potato gratin served with a mushroom jus and beans wrapped in serano ham.
- Glazed hoisin pork, spicy broccolini on basmati rice served with a Asian coleslaw.

#### **Dessert:**

- Cheese platter with dried fruits, grapes and nuts
- Banoffee pie
- Variety of petit fours
- Home made mango sorbet with fresh fruits