



SYDNEY SHOWBOAT COCKTAIL EVENT MENU

Canape Items | Food Stations, Platters & Displays | Mini Buffet



CANAPE MENUS

Sapphire Canape Menu

Suitable for a 2-hour event | 6 gold items, 2 platinum items, 1 substantial item

Emerald Canape Menu

Suitable for a 3-hour event | 6 gold items, 2 platinum items, 1 substantial item, 2 dessert item

Diamond Canape Menu

Suitable for a 3-hour event | 6 gold items, 3 platinum items, 2 substantial item, 2 dessert item

Additional Items

Additional items available on request at additional cost.

CHOICE OF CANAPE ITEMS

Gold Canapes

- Huon Valley smoked salmon tartlets (D,SF,G)
- Salt & pepper baby squid with wasabi mayo & lime (SF,G)
- Gourmet beef ragout pies with red wine jus (D,N,G)
- Crispy chicken brioche sliders with onion chilli jam & aged cheddar (D,G)
- Korean BBQ chicken drumettes with sesame (D,N,G,A)
- Poached chicken, chives & pinenuts tartlet (D,N,G)
- Vietnamese rice paper rolls & sweet chilli sauce (V)
- Thai beef salad on cucumber slices (GF)
- Cranberry & pomegranate bruschetta (G,VE)
- Delhi street chaat – smashed samosa, tamarind chutney & chickpea salsa (D,G,V)
- Crispy Tokyo tofu with cashews & shichimi powder (V)
- Mushroom arancini with parmesan, basil & tomato sugo (D,G,V)
- Spinach & feta cheese spanakopita pockets (D,G,V)
- Szechuan pork dumpling spoons with black vinegar & red chilli (D,G)

Platinum Canapes

- Seared scallops in half-shell, topped with minted peas, shallots & furikake (D,SF)
- Seared duck breast with roasted beetroot puree, target beets & orange jus (A)
- Salt & pepper prawns with tamari soy, lime & shichimi (SF,G)
- Wagyu sliders with gruyere cheese & pickled red onions (D,G)
- Smoked kingfish on betel leaf with blood orange & Fiji coconut (SF)
- Tuna crudo spoons with yuzu pearls, ginger & sesame (SF)
- Crumbed fish fillet soft tacos with sour cream & red cabbage slaw (D,SF,G)

Substantial Items

- Braised beef cheek ragout with mash & caramelised shallots (D,G,A)
- Grilled salmon steak in burnt butter sauce with broccolini, tomato & lime (D,SF)
- Crab meat orecchiette with tomato & garlic (D,SF,G)
- Poached chicken on white miso salad with toasted sesame seeds (D,N)
- Beetroot ricotta ravioli with basil pesto, rocket & pine nuts (D,G,V)
- Awadhi chicken biriyani with minted yoghurt (D,N)

Dessert

- Mont Blanc tarts (D,N,G,V)
- Lemon meringue tarts (D,G,V)
- Mango & coconut tarts (D,G,V)
- Apple tatin (D,N,G,V)
- Hazelnut Paris brest choux (D,N,G,V)
- Blackcurrant cassis cheesecake (D,G,V)
- Vegan chocolate raspberry (G,VE)

Dietary & Allergen Information: Contains Dairy (D) • Contains Tree Nuts (N) • Contains Seafood (SF) • Contains Gluten (G) • Gluten Free (GF) • Vegetarian (V) • Vegan (VE)

*Indicative menu only – items may be subject to change without notice.

FOOD STATION, PLATTERS & DISPLAY

Oyster Station (SF)

Freshly shucked A-grade oysters served on ice with vinaigrette & mignonette

King Prawn Platter (SF)

Fresh cooked Australian prawns served on ice with lemon wedge & cocktail sauce

Cheese Display (D,N,V)

Spread of four assorted cheeses, fresh & dried fruits, nuts, crackers & chutney

Charcuterie Board (G)

Chef's selection of four artisan cured meats, served with marinated vegetables & breadsticks

MINI BUFFET

Selection of hot dishes & vegetables. Recommended for a 3-4 hour event.

Hot Dishes

Mediterranean Fish Bake (SF)

Grilled fish fillets baked with tomatoes & Kalamata black olives

Murgh Makhni (D,N)

Tender chicken fillets simmered in classic butter chicken sauce

Orecchiette Pasta Basilico (D,N,G,V)

Shell-shaped pasta with rocket & tomato in basil pesto sauce

Vegetables & Sides

Root Vegetable Roast (V,VE)

Medley of roasted seasonal root vegetables with Italian herbs

Oriental Vegetable Fried Rice (D,N)

Fried jasmine rice, diced vegetables & edamame beans

Bread Rolls & Butter

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