



THE ISLAND



LAISSEZ-FAIRE CATERING



THE ISLAND



CANAPÉ MENU 1

\$40.50 PER PERSON

IDEAL FOR A 2 HOUR EVENT

PLEASE SELECT 8 X CANAPÉS

CANAPÉ MENU 2

\$48.50 PER PERSON

IDEAL FOR A 3 HOUR EVENT

PLEASE SELECT 10 X CANAPÉS

CANAPÉ MENU 3

\$60.50 PER PERSON

IDEAL FOR A 4 HOUR EVENT

PLEASE SELECT 8 X CANAPÉS + 2 X SUBSTANTIAL CANAPÉS

CANAPÉ MENU 4

\$65.50 PER PERSON

IDEAL FOR A 5 HOUR EVENT

PLEASE SELECT 8 X CANAPÉS, 2 X SUBSTANTIAL CANAPÉS + 1 X LATE NIGHT SNACK

* WAIT STAFF COSTS ARE ADDITIONAL FOR ALL MENUS

WE REQUIRE 1 STAFF MEMBER PER 25 GUESTS.

A CHARGE OF \$285.00 APPLIES TO EACH STAFF MEMBER REQUIRED.





THE ISLAND



COLD CANAPÉS

FRESH PACIFIC
& SYDNEY ROCK OYSTER

GRILLED SWORDFISH
MINI TOASTS, MINT AND CAPERS

SALAD OF INDONESIAN
SPICED CHICKEN, SPROUTS
& TURMERIC BETEL LEAVES

SEARED ROSEMARY BEEF
POTATO AND CARAMELIZED ONION
LATKE, SALSA VERDE

COCONUT AND LIME
CEVICHE OF SNAPPER,
LEMONGRASS AND GINGER

NEW ZEALAND KING
SALMON PASTRAMI, LEMON
AND BABY CELERY

GRILLED QUAIL
SOY AND STAR ANISE,
SNOW PEAS AND CORIANDER

YELLOWFIN TUNA
SKEWERS, BASIL AND
BUFFALO MOZZARELLA

PRAWN AND CHILLI
RICE PAPER ROLLS

ROSEMARY POLENTA
ONION AND FIG TART

PINK GRAPEFRUIT
CASHEW NUT, COCONUT SALAD
WITH SPICED CARAMEL

EGGPLANT CAVIAR
& SLOW ROASTED CHERRY
TOMATO TART





THE ISLAND



WARM CANAPÉS

HALOUMI SALTIMBOCCA
PROSCIUTTO AND SAGE

PUMPKIN WONTON
YUZU MAYONNAISE

MOROCCAN LAMB
CHILLI AND TOMATO PARCEL,
HARISSA YOGHURT

SEARED SCALLOPS
SHIITAKE MUSHROOM,
SOY AND GINGER

PEKING DUCK
PANCAKE, HOI SIN SAUCE

GRILLED VEGETABLE
AND BASIL SATAY STICKS

ROAST PORK
CARMELIZED PEAR,
CINNAMON WAFER

SMOKED CHORIZO
AND CALAMARI BROCHETTE
WITH LEMON AIOLI

SAFFRON
MANCHEGO AND
FONTINA ARANCINI

CHICKEN
LEEK AND BARLEY PIE,
PEA PUREE

JAMAICAN JERK
CHICKEN SKEWERS WITH
LIME-PINEAPPLE SALSA

LAMB AND HARISSA
SAUSAGE ROLL,
TOMATO CHUTNEY





THE ISLAND



SUBSTANTIAL CANAPÉS

POACHED SALMON

POTATO SALAD, SAUCE GRIBICHE, BABY WATERCRESS

CRISPY CHICKEN

COLESLAW, LIME MAYONNAISE

MINI CHEESEBURGER

ON BRIOCHE BUN, CRISP PANCETTA, TOMATO RELISH

CHORIZO PIZZA

WITH ROCKET PESTO

VIETNAMESE

INSPIRED CHICKEN AND MINT SALAD

LOBSTER

CAESAR SALAD





THE ISLAND



SWEET CANAPÉS

RASPBERRY
MACARON TART

CRÈME BRÛLÉE
RHUBARB COMPOTE

LIMONCELLO
MERINGUE PIE

CHOCOLATE
AND RASPBERRY CHEESECAKE

MINI PAVLOVA
FRESH BERRIES AND COULIS

BERRY SORBET
WITH FRUIT SALSA

MINI
ICE-CREAMS





THE ISLAND



FOOD STATIONS

FOOD STATIONS MUST BE TAKEN WITH A CANAPÉ PACKAGE

PAELLA BAR

\$16.00 PER PERSON

SUSHI BAR

\$18.00 PER PERSON

BBQ BAR

\$20.00 PER PERSON

CHEESE & ANTIPASTO BAR

\$14.00 PER PERSON