

Drop Off Meals

Canapés

Each Platter Has 24 Pieces Of The Selected Canapé \$60 Per Platter

E.G. 1 Tray Has 24 Prawns With Japanese Mayonnaise

- *King Prawns with Lime, Chili, and Japanese Mayonnaise*
- *Ocean Trout Wrapped in Nori with Mandarin Szechwan Salt Smoked Ocean Trout on Buckwheat Blinis and Crème Friache*
- *Kingfish Tataki in Witlof with Shiso and Pickled Carrot*
- *Snapper Tartare with Yuzu Dressing on Cucumber*
- *Freshly Shucked Sydney Rock Oysters (24 Oysters) with Lemon Wedges*
- Mini Yorkshire Puddings, Rare Roast Beef, Horseradish and Baby Watercress*
- *Tamarind Duck Salad with Crispy Pickled Ginger in Bamboo Boats*
- Mini Ploughman's – Cheddar Cheese Scones with Pickled Onion Relish and Shaved Ham*
- *Rocket, Ricotta, and Sundried Tomato Wrapped in Grilled Zucchini (V)*
- Sweet and Sour Eggplant and Ricotta Tartlets (V)*
- *Beetroot Buckwheat Blinis with Goats Curd, Buckinis and Baby Basil (V)*
- *Moroccan Spiced Pumpkin Socca Wraps with candied carrot*

Share Plate To Start With 1 Per 10 Guests **\$65**

Antipasto Board – Prosciutto, Mixed Salumi, Parmesan, Olives, Asparagus Spears And Roast Almonds

Main Course - All Dishes Based On 10 Buffet Portions

Menu is designed for you to select One Meat, One Seafood & Two Or Three Salads to share between 10 people

Cold Meats And Seafood \$90 Each

- *Citrus Cured Salmon with Fennel, Grapefruit and Radish Salad*
- *King Prawn, Watercress, Fennel, Radish Salad, Chardonnay Vinaigrette*
- *Baked Ocean Trout with Tarator, Walnuts, Coriander, Mint and Pomegranate*
- *Flaked Salmon with Fennel and Zucchini Ribbons and Lemon*
- *King Salmon, Crispy Prosciutto, Pea Shoot, Quail Eggs, Herb Salad Cream*
- *Smoked Salmon with Shaved Fennel, Lemon, Flax Seed Fennel Crackers, Crispy Capers, Horseradish Dressing*
- *Roast Beef, Roasted Pumpkin, Cherry Tomatoes, Sicilian Olives, Pesto Oil*
- *Roast Beef Fillet on Red Cabbage, Carrot and Apple Slaw*
- *Roasted Beef Fillet with Rocket and Horseradish Sauce on Beetroot Spinach Salad*
- *Roast Fillet of Beef with Tomato Corn Salsa on Rocket, Chimmichuri, Crispy Chili*
- *Chermoula Lamb on Sweet Potato, Feta, Spinach, Tomato, Snow Pea Salad*
- *Lamb Backstrap Marinated in Rosemary and Eshallot with Roast Chat Potatoes on Spinach*
- Poached Chicken on Roast Pumpkin with Lemon, Garlic, Chili, Corn, Pearl Barley*
- *Chipotle, Cumin and Lime Marinated Chicken with Red Slaw and Apple*
- *Grilled Chicken Thigh with Lime, Coriander, Mint, Chili and Quinoa*
- *Grilled Chicken Medina on Baby Spinach with Pomegranate*
- * Coconut Poached Chicken with iceberg, Enoki, Herbs, Toasted Coconut and Ginger Chia Dressing*
- * Roast Chicken with Lemon, Rosemary and Crunchy Rosemary Potatoes*

For You To Cook/Reheat

- *Bbq - Chicken Thighs in Harissa Marinade with Preserved Lemon Yoghurt*
- *Bbq - Shell on Whole Prawns in a Garlic, Chill and Lemon Marinade*
- *Bbq - Seasonal Whole Fish Wrapped in Foil with Fennel and Lemon*
- *Bbq - Beef Scotch Fillet Steaks Served with Chimmichurri Sauce*
- *Oven - Lamb Shanks Cooked in Tomato and Red Wine with White Beans*

- *Oven – Slow Roast Shoulder of Lamb with Borlotti Beans and Rosemary*
- *Oven - Lamb Tagine with Chickpeas and Pumpkin, Apricots and Prunes*
- *Oven- Teff, Zucchini and Haloumi Fritters with lemon*

Vegetables And Salads \$50 Each

- *Sugar Snap, Snow Pea, Pea Shoot, Orange and Hazelnut Dressing*
- *Green Bean, White Bean, Mint, Rosemary and Garlic Salad*
- *Kale, Apple, radish, Sprout Salad with Buttermilk Dressing*
- *Baby Spinach, Pear, Pecorino, Walnut and Currant Salad*
- *Greek Salad of Tomato, Cucumber, Olives, Feta and Oregano*
- *Cucumber, Orchard Fruits, Lettuces with Sesame and Miso Dressing*
- Farro and Cauliflower Salad with Rosemary, Capers and Olives*
- *Roast Eggplant Salad with Sumac, Oregano and Turmeric Yoghurt*
- Green Tea Noodles, with avocado, Sesame, Sprouts and Radish*
- *Tomato, Mozzarella, Rocket Salad with Apple Balsamic Dressing*
- *Rocket, Shaved Fennel, Radish and Parmesan Salad*
- *Iceberg, Egg, Parsley Salad with Grilled Corn and Chipotle Dressing*
- *Slaw of Cabbage, Fennel, Radicchio and Spicy Cashews*
- *Shredded White Cabbage Salad with Pecorino, Pinenuts and Sultanas*
- Spiced Pearl Barley with Balsamic Roast Pumpkin*
- *New Season's Potatoes in Grain Mustard Dressing with Capers, Dill and Parsley*
- *Smokey Eggplant Salad with Borlotti Beans and Walnuts*
- *Basmati Rice, Black Rice, Chickpeas, Currants and Herb Salad*
- Couscous Salad with Pomegranate, Roast Red Onion, Roast Sweet Potato, Coriander*
- Ancient Grain Salad of Freekah, Lentils, Seeds and Herbs with Capers, Currants*
- Fusilli Salad with Grated Zucchini, Lemon, Tomato and Basil*
- *Green Leaf Salad of Mixed Leaves and Soft Herbs with Verjus Dressing*

To Heat Up

- *Crispy New Potatoes Roasted with Polenta and Lemon Zest*
- *Crunchy and Creamy Potato and Garlic Gratin*
- *Roast Root Vegetables, Lentils and Grapes*
- Eggplant, Tomato, Basil and Mozzarella Bake*

Desserts

Mini Dessert Platters - Each Platter Has 24 Pieces And Costs \$60

Chocolate Mini Cakes with Sour Cream Icing and Raspberry

**Chocolate and Pecan Brownies*

**Middle Eastern Orange Cakes with Candied Kumquat and Rose*

Baked Vanilla Cheesecake with Strawberry

Little Lemon Meringue Tarts

Pear and Amaretti Tartlets

**Violet Honeycomb Truffle Slices*

Whole Desserts \$60 Each – 1 Serves Around 10/12 Guests

Lemon and Thyme Drizzle Cake with Raspberries and Cream

Classic Lemon Tart with Citrus Fruit Salad and Crème Fraiche

**Chocolate Hazelnut Cake with Caramelized Hazelnuts, Honeycomb, Clotted Cream*

Rhubarb, Quince and Almond Tart with Vanilla Cream

**Baked Ricotta Cheesecake with Sultanas and Lemon with Rhubarb and Blackberry*

Compote

Luxury Cheese Board Of Delice, Bouche De Chevre, Manchego with Membrillo,

Gorgonzola, Bouche D’Affinois, and Maffra Vintage Cheddar Seasonal Fruit and

Crackers

\$190

** Gluten Free*

Delivery/Pick Up Fee \$50 Within 10km Of Balmain

All Platters To Be Returned Clean To The Kitchen In Balmain Up To 7 Days After

The Event.

10% Surcharge On Sundays 20% Surcharge On Public Holidays

Rental And Equipment Guidelines

The Client Is Liable For Any Lost Or Damaged Rental Or Hatrick Catering Owned Equipment At Full Replacement Cost.

Any Equipment Left With The Client Must Be Kept In A Secure Location Until We Return For Pick Up.