

**Cold Canapés Each Platter Has 24 Of Each Piece \$60**

*Smoked Ocean Trout on Buckwheat Blinis and Crème Friache*

*\*King Prawns with Lime and Chili, Japanese Mayonnaise*

*\*Freshly Shucked Sydney Rock Oysters (24 Oysters) with Lemon Wedges*

*Sweet Potato Galettes with Chili and Feta (V)*

*\*Rocket, Ricotta, and Sundried Tomato Wrapped in Grilled Zucchini (V)*

*\*Dates Stuffed with Goats Curd with Pistachios And Pomegranate,  
Pistachio Soil (V)*

*Parmesan Shortbreads with Dolce Latté Cream and Candied Walnut (V)*

**Hot Canapés To Heat Up -**

*Cocktail Sausages in Honey and Mustard Glaze*

*Peking Duck Pancakes with Hoi Sin and Cucumber*

*Turkey Sausage Rolls with Sage, Apple, Homemade Tomato Sauce*

**Cold Meats and Cheese Platter -** *Salami, Figs, Prosciutto, Brie, Smoked  
Almonds, Marinated Olives and Parmesan* (\$70)

**Main Course**

**Each Dish Serves approx. 10 Buffet Portions**

**Turkey Breast \$120 For You To Cook On The Day**

*Turkey Breast Off The Bone (Approx. 1.5kg) Wrapped in Pancetta with  
Chestnut, Cornbread, Pecan and Sage Stuffing, Cranberry Sauce (GF)*

**Hams \$210/\$140**

*Honey Roast Leg of Ham (Approx. 9kg) Mustards and Relish \$210*

*Honey Roast Picnic Ham (Approx. 3 - 4kg) with Relish \$140*

**Cold Cooked Meats \$110 Each**

*Roast Beef, Roasted Pumpkin, Cherry Tomatoes, Sicilian Olives, Pesto Oil*

**Seafood \$90 Each**

*Citrus Cured Salmon with Fennel, Grapefruit and Radish Salad*

*King Prawns on Pink Grapefruit, Witlof, Watercress and Sumac Salad*

*Baked Ocean Trout with Tarator, Walnuts, Coriander, Mint and  
Pomegranate*

**For You To Cook On The BBQ - \$90 Each**

*Herb Marinated Lamb Cutlets (20 Cutlets)*

*Shell on Whole Prawns in a Garlic, Chill and Lemon Marinade*

**Vegetables and Salads \$55 Each**

*\*Sugar Snap, Snow Pea, Pea Shoot, Orange and Hazelnut Dressing*

*\*Rocket, Fig and Candied Walnut Salad with Mustard Dressing*

*\*Roasted Butternut Squash on Baby Spinach with Seeds and Yoghurt  
Pomegranate Dressing*

*\*New Potato Salad with Quails Eggs, Baby Peas, Parmesan and Herbs*

*\*Lentil, Radicchio, Walnut and Goats Curd Salad*

*\*Caramelized Fig, Orange, Feta and Rocket Salad*

*\*Wild Rice, Chick Pea, Rice, Currant, Herb and Caramelized Onion*

*\*Roasted Red Onions with Burratta, Walnut Salsa and Rocket*

*Pearl Barley, Grilled Sweet Corn, Chili, Pumpkin, Spinach and Herb Salad*

*\*Shaved Zucchini, Yellow Zucchini, Fennel, Flowers and Baby Basil Salad*

*\*Kale, Apple, radish, Sprout Salad with Buttermilk Dressing*

*\*Baby Spinach, Pear, Pecorino, Walnut and Currant Salad*

*\*Shredded White Cabbage Salad with Pecorino, Pinenuts and Sultanas*

**To Heat Up -**

*\*Potato And Garlic Gratin*

*\*Crispy New Potatoes Roasted with Polenta and Lemon Zest*

*\*Roast Sprouts with Bacon, Chestnuts, Walnuts and Fennel*

**Mini Desserts \$60 For 24 Pieces On A Platter**

*Star Topped Mini Mince Pies*

*Double Chocolate and Raspberry Mini Cakes with Sour Cream Icing*

*Ginger Bread Stars with Lemon Icing and Lavender*

*\*Chocolate and Pecan Brownies*

*\*Fig and Red Wine Cake with Candied Orange (DF)*

*\*Mini Pavlovas with Passion Fruit Mascarpone and Strawberry's (For You To Assemble)*

**Whole Desserts \$75 Each – 1 Serves Around 10 Guests**

*\*Large Pavlova with Whipped Vanilla Cream, Passion Fruit, Kiwis and Berries For You To Assemble On The Day*

*\*Flourless Chocolate Hazelnut Cake with Toasted Hazelnuts and Gold Stars*

*\*Gluten Free*

***Pick Up From Our Balmain Kitchen or Delivery available for \$50***

***All Platters To Be Returned Clean To The Kitchen In Balmain Up To 7 Days After The Event or collected for \$50***

***Food Can Be On Platters Ready To Serve Or On Disposables For You To Serve On Your Own Platters – please let us know when you place your order***

***Christmas in July Menu available throughout July***