CANAPÉ PACKAGES

AURORA
LUXURY CHARTERS

SYDNEY MENU

Silver package
$90pp
4 x Cold canapés
4 x Warm canapés
1 x substantial canapé
1 x Dessert canapé

Gold package
$105pp
5 x Cold canapés
5 x Warm canapés
2 x substantial canapés
2 x Dessert canapés

Platinum package
$120pp
5 x Cold canapés
5 x Warm canapés
2 x substantial canapés
2 x Dessert canapés
1 x Grazing Platter

COLD CANAPÉS

Wild Mushroom Tartlet (V)
Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil

Tiger Prawn Cocktail (GF)
Freshly Peeled Prawn . Nanna Nel's Marie Rose Sauce . Cucumber

Sydney Rock Oyster (GF)
Smoked Mignonette | Finger Lime Caviar

Mini Leek & gruyere Tart (V)
Shortcrust pastry . Egg . Leek . Gruyère. Onion Jam

Caprese Skewer (V)(GF)
Cherry Tomato . Bocconcini . Basil . Balsamic Reduction

Tuna Tartare Tart (GF)
Charcoal Tartlet . Raw Yellowfin Tuna . Avocado . Jalapeño . Coriander . Lime

ADD ON + $22 per person
New England Lobster Rolls

WARM CANAPÉS

Vietnamese Pork Skewer (GF)
Pork . Herbs . Caramelised Palm Sugar Dressing

Meatballs in Nonna's Sauce
Pork And Veal Meatball . Nonna's Tomato Sugo . Parmesan

Thai Chicken Curry Puff
Pastry .Chicken . Potato . Curry . Nước Chấm Dipping Sauce

Chicken Satay Sticks(GF)
Marinated Chicken . Satay Sauce . Coriander

Cocktail Pie
Curried Beef Pie . Raita . Mango Chutney

Lamb Skewer
Lamb Backstrap . Tzatziki . Micro herbs

Thai Fish Cake
Fish Cake . Pickled Cucumber . Herbs . Nuoc Cham

Sausage Rolls
Pork & Fennel . Butter Puff . Tomato Relish

SUBSTANTIAL CANAPÉS

12 Hour Pulled Pork Slider
Texan Spiced Pork . Apple And Cabbage Slaw . Chipotle

Portuguese Chicken Slider
Marinated Chicken . Mayo . Lettuce . Cheese

Felafel Slider(V)
Falafel . Baba Ghanoush . Tabouli Mini Bánh Mì' Grilled Lemongrass Chicken . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy

Thai Beef Salad (GF)
Sliced Rare Beef . Herb Salad . Peanut . Lime . Fish Sauce

Salad Nicoise (GF)
Smoked Trout . Egg . Green Bean . Kipfler . Tomato . Olive

Satay Chicken (GF)
Satay Chicken Skewer . Noodles . Cucumber . Coriander

Lemongrass Pork (GF)
Slow Cooked Sticky Pork Neck . Coconut Rice . Cucumber Pickle

DESSERT CANAPÉS

Dark Chocolate & Hazelnut Mousse Cake

Chocolate & Salted Caramel Tart

Vegan Chocolate Orange Cake (VG)

Chocolate & Raspberry Brownies (GF)

Passion Fruit Polenta Baby Cakes (GF)

Russian Honey Cakes

White Chocolate and Macadamia Brownies

Lemon Meringue Tarts

Carrot & Pecan Petites

Nutella Brownies

Rainbow Choc Mud Cupcakes

Passionfruit Curd Tart

GRAZING PLATTERS

Cheese Platter - Selection of Local & Imported Cheeses, Crackers & Lavosh, Selection of
Fresh & Dried Fruit, Quince Paste
Charcuterie Platter - Salami & Prosciutto, Selection of Local & Imported

Cheeses, Crackers
& Lavosh, Selection of Dips
Seasonal Fruit Platter - Selection of Seasonal Fruit with Chocolate Dipping

sauce

$40 per person if requesting these grazing platters only

KIDS MENU

$49.50 per person

Pasta dish of the day
~
Selection of mini sliders
~
Nuggets or fish and chips
~
Chocolate cake or macarons and ice cream with fresh seasonal fruit

CANAPÉS

8 person minimum $88 per person - Selection of each canapé

Lamb Backstrap Skewers
Lamb backstrap . Tzatziki

Wild Mushroom Tartlet (V)
Mushroom Duxelles . Butter Puff . Pecorino . Truffle Oil

Chicken Satay Sticks(GF)
Marinated Chicken . Satay Sauce . Coriander

Tiger Prawn Cocktails (GF)
Freshly Peeled Prawn . Nanna Nel's Marie Rose Sauce . Cucumber

Sydney Rock Oysters (GF)
Smoked Mignonette | Finger Lime Caviar

Mini Leek & Gruyere Tarts (V)
Shortcrust pastry . Egg . Leek . Gruyere . Onion Jam

Mini Prawn Bánh Mì'
Grilled Lemongrass Prawns . Pickled Daikon . Coriander . Whole Egg Mayonnaise . Soy

Portuguese Chicken Slider
Marinated Chicken . Whole Egg Mayonnaise . Lettuce . American Cheese

ADD ON + $22 per person
New England Lobster Rolls

BANQUET MENU

2 Courses $99 per person
Choose 2 Entree & 2 Main

ENTRÉE

Chargrilled Octopus
On a bed of smokey eggplant purée
with pickled baby onions

Spring Bruschetta
Toasted baguette slice, topped with smashed asparagus, ricotta, basil and parmesan

Salmon Crudo
Finely sliced raw salmon with fennel, pickled apple and lemon oil

Lamb Kofta
Served with tahini sauce, pine nuts and micro herb salad

Gin and Tonic Prawn Cocktail Salad
Crystal Bay prawns, Cos, Avocado & Spanish Onion with Gin Marie Rose

MAIN

Slow roasted Greek Lamb Shoulder
Served on a bed of herbed cous cous with pomegranate and micro herb salad

Braised Chicken
Served with Prosecco, peas, asparagus and new potatoes

Roasted Salmon
Served on a bed of Moroccan brown rice salad, with herbed aioli

Baked Baramundi Fillets
Cooked in Prosecco, tomato and Sicilian olive sugo

Beef Cheek Bourguignon
Slow Braised with gremolata

SIDES: Garlic & Rosemary Chat Potatoes, Steamed Greenbeans with Tamari Almonds & Crusty Bread

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BANQUET PACKAGE

Minimum 12 Guests

Silver package
$130pp
2 x Canapés on arrival
2 x Entree Platters
2 x Main Platters & Sides
1 x Dessert canapé

Gold package
$150pp
3 x Canapés on arrival
3 x Entree Platters
2 x Main Platters
2 x Dessert canapés

Platinum package
$170pp
3 x Canapés on arrival
1 x Seafood Platter
3 x Entree Platters
2 x Main Platters
2 x Dessert canapés
1 x Gourmet Cheese Platter

Grazing Platters

8 person minimum for each selection.
Classic Antipasto *($38.50 per person)*
Selection of Cheeses . Cured meats . Dips . Crackers . Dried Fruit
~
Deluxe Antipasto *($38 per person)*

Selection of Cheeses . Cured meats . Olives . Dips . Nuts . Crackers . Fresh & Dried Fruit .
~
Ploughman's *($40 per person)*

Smoked Ham . Pork Pies . Cheeses . Pickles . Chutney . Dips . Bread
~
Seasonal Fruit *($33 per person)*
A styled selection of Seasonal Fruit
~
Mixed Baguette (Choice of...) *($45 per person)*
Turkey . Cranberry . Brie
Triple Smoked Ham . Vintage cheddar . Chutney
Prosecco Braised Chicken . Celery . Mayo
Smoked Salmon . Cream Cheese . Spanish Onion . Cucumber
Pastrami . Sauerkraut . Swiss cheese . Thousand Island
Mixed leaves . Tomato . Cucumber . Carrot . Sprouts . Grainy Mustard
Felafel . Hummus . Tomato . Cucumber . Rocket

SALADS

Small (5-7 Pax.) $55 | Medium (12-15 Pax) $85 | Large (20-25 Pax.) $120
Heirloom Tomato Salad (GF, V)
Heirloom tomatoes . Basil . Buffalo mozzarella . Vincotto vinaigrette.
~
Nan's Coleslaw (GF, V)
Cabbage . Carrot . Shallot . Roasted hazelnut . Creamy dressing
~
Creamy Potato Salad (GF)
Potato . Bacon . Shallot . Wholegrain mustard dressing
~
Green Salad (GF, V, VG)
Cos . Cucumber . Green capsicum . Avocado . Red wine vinaigrette
~
Garden Salad (GF, V, VG)
Mixed leaves . Tomato . Cucumber . Carrot . Balsamic vinaigrette
~
Potato salad (GF, V, VG)
Potato . Herbs . Chive vinaigrette
~
Asian Slaw (GF, V, VG)
Cabbage . Pickled carrot . Shallots . Coriander . Peanuts . Sweet and sour vinaigrette.
~
Gourmet Greek Salad (GF, V, VG)
Cos . Tomato . Cucumber . Capsicum . Feta . Olives . Lemon oregano vinaigrette

SEAF OOD

8 person minimum for each selection.

Cold Seafood
($55 per person)
Peeled Prawns . Oysters . Smoked Salmon . Bread roll . Lemon . Condiments
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Deluxe Cold Seafood
($65 per person)
Peeled Prawns . Oysters . Smoked Salmon . Moreton Bay Bugs
Bread roll . Lemon . Condiments +ADD Lobster *$30 per person*
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Sushi and Sashimi
Small $90 | Medium $130 | Large $185
Selection of Sushi and Sashimi . Lemon . Soy . Ginger . Wasabi

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FINE DINING

Fine dining ($170 per person) for up to 8 guests
3 Course menu tailored to your preference - Chef required
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Chef $660 based on a minimum 4 hour charter. Additional hours are $100 per hour

DESSERT PLATTERS

8 person minimum for each selection.

Mixed Brownies *($27.50 per person)*
Nutella Fudge . White Choc Macadamia . Caramel Blondie
~
Mixed Petit Fours *($38.50 per person)*
Choc Hazelnut Mousse Cake . Passionfruit Polenta Cakes (GF) .
Raspberry Cheesecake . White Choc and Macadamia Brownie
~
Mixed Cupcakes *($22 per person)*
Selection of Iced Mini Cupcakes
~
Seven Deadly Sins *($38.50 per person)*
Full of Everything Chocolate!
~
Willy Wonka's Garden *($33 per person)*
A colourful selection of Sweet Treats, Lollies and Fruit
~
Girl's Day Out (*$33 per person)*
Choc dipped strawberries . Mini strawberry Cupcakes . Selection of Pink Sweet Treats.