



**Seasonal
menus and
packages**





Canape menus

Canape menu 1 = \$35.00 per person, plus GST
6 gold items
Suitable for a 2-hour event

Canape menu 2 = \$41.00 per person, plus GST
5 gold items, 2 platinum items
Suitable for a 2-hour event

Canape menu 3 = \$52.00 per person, plus GST
5 gold items, 2 platinum items, 1 substantial item
Suitable for a 3-hour event

Canape menu 4 = \$56.00 per person, plus GST
5 gold items, 2 platinum items, 1 substantial item,
1 dessert item
Suitable for a 4-hour event

Canape menu 5 = \$62.00 per person, plus GST
5 gold items, 3 platinum items, 1 substantial item,
1 dessert item
Suitable for a 4-hour event

Minimum food spend of \$900.00 plus GST applies to all orders.
If the minimum is not reached the difference will be charged.

1 chef, per 50 guests.

Chefs and wait staff charged separately.

A travel fee may apply to certain locations.

GOLD ITEM

karaage fried chicken

miso mayonnaise, fresh lime

smoked eggplant tartlet (v)

charred baby onion, sumac & feta

Arancini (v)

saffron & mozzarella, chive aioli

prosciutto di Parma

whipped parmesan, fried rosemary, rye toast

roasted mushroom tartlet (v)

lemon thyme, shaved parmesan

poached prawn remoulade (gf)

corn tortilla, puffed capers

heirloom tomato bruschetta (v)

wild rocket pesto, local honey candied olives

Polpeti Napolitana (gf)

Italian style meatball, shaved Pecorino

torched salmon crudo (gf)

ginger shallot relish, toasted sesame

handmade sushi (gf)

pickled ginger, soy sauce

mushroom & bamboo shoot dumpling (v)

garlic chive, coriander dipping sauce

NSW South Coast oysters (gf)

cucumber & sherry vinegar, rock salt

Seared Angus beef flank

avocado & wasabi puree, olive oil crostini

Vegetarian fried spring rolls (v)

sweet soy dressing, sliced shallots

Handmade pork and prawn dim sim

chilli, lime & coriander dipping sauce

Chilli garlic marinated prawn skewer (gf)

charred pimento salsa

twice cooked crispy chat potatoes (gf) (v)

sweet chilli, sour cream, fresh chives

PLATINUM ITEMS

Duck pancakes

sliced cucumber, spring onion, hoisin sauce

Beer battered flathead goujons

lemon tartare sauce

Angus beef burger

Boardwalk chutney, smoked aioli, brioche roll, pickle

fresh peeled Australian King prawn (gf)

Boardwalk cocktail sauce, snow pea tendrils

salt and pepper calamari

aioli, fresh chili, lime cheeks

beef & mushroom cocktail pie

roasted tomato chutney

Seared deep-water scallops (gf)

native samphire butter, cauliflower puree

Cold smoked salmon, house made blini

whipped dill creme fraiche, roe

Grilled chicken satay skewer (gf)

spring onion, fresh lime

Crispy fish tacos

Tortilla, taramosalata, purple slaw



SUBSTANTIAL ITEMS

smoked & slow cooked beef brisket (gf)

buttered mashed potato, chimichurri

Tasmanian salmon fillet (gf)

crushed brown butter potatoes, salsa verde, lemon, parsley

Chicken & chorizo paella (gf)

heirloom tomatoes, fresh parsley

grilled lemongrass chicken (gf)

wombok, coriander, spring onion, brown sugar dressing

Berkshire pork katzu

herbed lemon rice, bacon jam

Pumpkin ravioli (v)

burnt butter, wilted spinach, pine nuts, parmesan & sage

Lobster roll

Lemon zest, celery salt, brioche

Grilled MB2+ Angus flank steak (gf)

pearl barley, roasted truss tomatoes, parsley sauce

DESSERT ITEMS

Boardwalk chocolate brownie (v)

caramel, sea salt

warm apple crumble tartlet (v)

oats & brown sugar

fried churros (v)

vanilla chocolate sauce, cinnamon sugar

chocolate & cherry tart (v)

shaved toasted coconut

gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Belgian milk chocolate ganache (v)

chocolate shortbread, edible gold leaf

fruit brochette (v) (gf)

skewers of seasonal fresh fruit

smoked King Island cheddar (gf on request)

quince, fruit cracker

CONTACT US

We are here to help and happy to assist you in planning a memorable event. For a formal quotation & to discuss your event further, please contact our team.

e | info@boardwalkcatering.com.au

p | 0434 917 069