

Cocktail Parties

UNSW External:

“This award-winning caterer sets the standard, matching imaginative food to the mood.”
the (sydney) magazine, The Sydney Morning Herald

Guide to menus

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected.

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All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge

The Gold Menu – Relaxed finger food options

5 pieces per person, select 3 items, \$18.75
6 pieces per person, select 4 items, \$22.10
7.5 pieces per person, select 5 items, \$26.75
10 pieces per person, select 6 items, \$34.80

Hot

Salt and chilli squid, coriander and red chilli
Thai style fish and quinoa cakes
Scallop, pork and chive siu mai with light soy
Tempura fish pieces, toasted hazelnut, sesame and turmeric
Gozleme fingers with spinach and fetta, lemon and parsley
Fetta, parmesan and eggplant croquette with tarragon aioli
Shallot pancake pieces
Mushroom and carrot gow gee with light soy
"Lord of the fries" - crispy smashed chats with roast garlic mayonnaise
Curried potato and pea samosa with cucumber yoghurt
Beer battered zucchini and parsnip chips with spicy tomato
Vegetarian spring rolls with chilli hoi sin sauce and soy dipping sauce
Lemon and oregano haloumi on pistol skewers
Mixed vegetable pakoras with chat marsala
Polenta and parmesan crisps with avocado yoghurt
Thai chicken and corn cake with Gastronomy's sweet chilli sauce
Empanadas with shredded beef, corn and coriander
Moroccan lamb meatballs with yoghurt, harissa and tahini
Mini rosemary and parsley veal schnitzels with roast garlic mayonnaise
Lemon, thyme and parmesan crusted roast pumpkin with sour cream
Fried eggplant with haloumi, bresaola, parsley and sea salt
Pan fried chicken and Chinese cabbage gyoza with light soy
Mini pizza topped with either: Roast tomato, tallegio and rocket pesto or Chilli, lemon and parsley or Crisp pancetta and mozzarella

Mini quiche (can be served hot or cold) with either: Leek and gruyere or Spinach and parmesan or Smoked salmon and grated zucchini or Smoky bacon or Pumpkin and ricotta
Handmade sausage rolls with either: Traditional beef or Pork and fennel or Chicken and tarragon
Old fashioned mini pies with either: Chicken and leek or Beef and Tuscan red wine or Spinach and mushroom

Cold

Baby smoked salmon and green shallot frittata with sour cream
Festive salmon whirl - smoked salmon, cream cheese and dill in crepe
Smoked salmon and avocado sushi stacks
Puff pastry layered with fetta, cashew nuts and caramelised onion
Sweet potato fritters, Greek yoghurt dip
Crushed potato, olive and chive galette with onion and crème fraiche
Stuffed vine leaf, olive and semi dried tomato skewer
Provolone, semi dried tomato and artichoke Spanish potato omelette (tortilla)
Indian spiced nuts, crispy pappadums and cucumber, yoghurt, mint and green chilli
Watermelon, Bresaola, black pepper and basil skewer
Roast capsicum, chorizo, olive and parsley Spanish potato omelette (tortilla)
Bruschetta with either: Roma tomato and fresh basil or Ricotta, crushed pea, mint, chilli and lemon or Crushed eggplant, tahini and pomegranate
Selection of nori rolls with Ponzu sauce, either: Fried tofu and pickled Japanese vegetables, wasabi cabbage slaw or Teriyaki chicken or Tempura prawn or Salmon and avocado or Cooked tuna and cucumber
Finger sandwich filled with either: Chargrilled vegetables, pesto and Brie or Roast chicken, fresh herbs and mayonnaise or Smoked salmon, cream cheese and dill or Peppered egg and mayonnaise
Mini knot roll filled with either: Smoked chicken and avocado or Rare roast beef, watercress and horseradish or Smoked salmon, cream cheese and dill or Freshly sliced tomato, bocconcini and pesto
Vegetable crudités and Turkish bread with a selection of 2 dips: Tahini, fetta and spinach or Babaganoush or Chunky guacamole or Hommos dusted with sumac or Syrian red pepper, walnut and pomegranate



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The Premium Menu

1 hour of food service (6 canapés per person, 6 varieties), \$33.90 per person
1.5 hours of food service (9 canapés per person, 6 varieties), \$41.40 per person
2 hours of food service (12 canapés per person, 9 varieties), \$49.05 per person
2.5 hours of food service (9 canapés, 2 fillers, 2 dessert canapé), \$57.05 per person
3 hours of food service (9 canapés, 1 filler, 2 substantial, 1 dessert canapé), \$65.35 per person
3 canapés = 2 fillers = 1 Substantial

Sample menu 1 - based on 1 hour food service

Mini King crab sandwich with broccolini and red capsicum rouille
Tunisian brik parcel of lamb and quail egg with harissa yoghurt
Skewer of raw yellow fin tuna, basil and soft mozzarella, smoked Pyrenees salt
Soft goat's curd and rocket pesto on savoury crostoli, quince jelly
Haloumi saltimbocca with prosciutto and sage, Napolitana sauce
Baked porcini and black truffle tart with mustard cress

Sample menu 2 - based on 2 hours food service

Little potato rolls with beef fillet and Béarnaise
Pan-fried whitebait and parsley fritters, fresh lime
Mini double baked Gruyere cheese soufflé
Honey and star anise BBQ quail, coriander and snowpea sprouts in a rice paper roll
Dill and honey cured ocean trout gravlax with pickled cherry
Asparagus spears with wasabi and black and white sesame coating
Beetroot and goat cheese mille feuille on crispy baguette with baby rocket and walnut oil
Turmeric, salt and chilli fried king prawn with green shallot and red chilli
Thai caramelised pork belly and fresh pineapple on a crispy wonton

Sample menu 3 - based on 3 hours food service

Canapés

Tempura soft shell crab and pickled vegetables, ponzu
Baked zucchini flowers stuffed with ricotta, lemon zest and broad beans
Pithivier of duck confit, foie gras, caramelised eschalots and pinot noir
Freshly shucked oysters with lemongrass and ginger jelly, crispy shallots
New Zealand king salmon pastrami with baby herbs
Indian spiced potato, pea and sultana fritters with yoghurt and mint raita
Pickled Asian mushroom salad with cucumber and crispy shallot on lotus chips
Pan-fried king prawn with hoi sin, chilli and crushed peanut sauce
Rosemary and Dijon crusted lamb belly, remoulade sauce

Plus fillers – select 1 from the next page
Plus substantial – select 2 from the next page
Plus dessert canapés – select 1 from the next page

Options to enhance your gold or premium cocktail

menu

Add premium canapés or dessert canapés \$3.50 per person

Add a filler \$5.25 per person

Add a substantial \$10.50 per person

Add a little glass dessert \$8.30 per person

Fillers

Sliders

Wagyu beef patty, tomato, lettuce and cheese slider

Salmon, rocket and pesto slider

Zucchini and chickpea rissole, salad slider

Cajun chicken, jalapeño relish and corn salsa slider

Fries in cones or buckets

Beer battered zucchini and parsnip chips, roast aioli, spicy tomato sauce

Hand-cut wedges baked with sea salt and rosemary

Crisp fried zucchini flowers stuffed with ricotta and lemon zest

BBQ

Salmon, squid, prawn skewer basted with tomato jam

Spicy chickpea spinach fritters, lemon oil and crushed peas (2 pieces)

Chorizo, Spanish onion and green pepper skewers with smoked paprika

BBQ lamb cutlet with tomato jam

Substantials

Korean style slow cooked beef, jasmine rice, ginger, chilli

Tempura fish, hand-cut chips and lemongrass mayonnaise

Little buckets of Louisiana hush puppies, fried green tomato, corn salsa

Salmon braised in tomato, coriander and Spanish onion, tomato rice, fresh lime

Chickpea and lentil dhal with vine ripened tomatoes, roasted red peppers, baby Naan

Deconstructed fish and Spring vegetable pie

Sliced field mushrooms grilled with parsley, basil, saffron soffrito rice

Barramundi fillet steamed in banana leaf with Balinese curry, lime, spicy tomato sambal, jasmine rice

Dessert canapés

Blood orange profiterole with pistachio cream

Peanut butter mousse and milk chocolate lollipops

Sour cherry cake domes with cream cheese glaze

Raspberry and chocolate meringue pie

Petit carrot cake with cream cheese glaze and crystallized walnuts

Little glass desserts

Coconut, rhubarb and white chocolate trifle

Five textures of chocolate

Honey jumble – layers of honey cake with mascarpone, crunchy honey crumble and honeycomb

Summer berry pudding

Rich Belgian chocolate mousse topped with Iranian fairy floss

Grazing platters

\$15.75 per person

Antipasto of shaved prosciutto and salami, roasted and grilled vegetables, queen green olives, basil pesto and sliced sourdough bread

or

Mezze platter - chargrilled chorizo, handmade felafel, black olives marinated in bay leaf and chilli, marinated fetta, hommos dusted with sumac, babaganoush, oven crisp flatbreads with thyme and sesame

or

Duck liver parfait with port, rosemary and quince jelly, sourdough baguette croutons, pickled cornichons and balsamic onions

Beverage packages

House package

Tesabella NV Sparkling Chardonnay Pinot Noir
Kudos Sauvignon Blanc
Kudos Cabernet Sauvignon
Local and light beers
Orange juice, soft drinks, mineral water

Premium package

Croser NV
Cherubino Pedestal Sauvignon Blanc Semillon
Bests Bin 1 Shiraz
James Boags and Cascade Light
Orange juice, soft drinks and mineral water



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	House	Premium	Soft drinks only
1 hour	\$16.05	\$28.45	\$12.15
1.5 hours	\$19.90	\$32.85	\$14.65
2 hour	\$23.75	\$36.40	\$16.85
2.5 hours	\$27.30	\$40.00	\$18.25
3 hour	\$30.90	\$43.60	\$19.65
3.5 hours	\$33.90	\$46.85	~
4 hour	\$37.25	\$50.45	~
Per hour after 4	\$8.90	\$9.95	~

What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney



Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.

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