



GHOST

ELITE CHARTERS

Elite Chefs Sydney Menu



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Drop Off Menu

Minimum spend \$600, Delivery \$50

GOLD PACKAGE \$55 per head

Set choice of 2 Cold, 2 warm canapés

Cold canapés

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

Warm canapés

Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

PLATINUM PACKAGE \$75 per head

Choose 3 Cold, 3 Warm and 1 Substantial canapé

ADDITIONAL per head

Canapés \$10

Substantial \$15

Dessert \$9

Canapés Selection

Canapé boxes, Cold

Miniature short crust tart with heirloom cherry tomatoes, whipped ricotta, kalamata olive

Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots

Cold peeled prawns, homemade citrus mayo

Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing

QLD spanner crab, edamame, cream fraiche, baby basil tart

Smoked Tasmanian salmon, chive & horseradish cream cheese on blini

Freshly shucked Sydney rock oysters with cucumber apple cider dressing

Canapé boxes, Warm

Baby spinach, pea, pecorino arancini balls with smoked paprika aioli

Turmeric-spiced chicken skewers, coconut satay dipping sauce

Grass-fed beef mini pies with house-made tomato chutney

Chicken mini pies with house-made tomato chutney

Chickpea mini pies with house-made tomato chutney

Spiced beef empanadas, chimmi churri

Pumpkin and feta empanadas, chimmi churri

Mini pork and fennel sausage rolls, harissa

Spinach and three cheeses filopastry triangles

Canapés Selection

Substantial Canapé Boxes, Bowls, All Cold

Tuna poke: Japanese pickles, daikon, edamame, brown rice,
seasoned seaweed, soy lime dressing

Salmon poke: Japanese pickles, daikon, edamame, brown rice,
seasoned seaweed, soy lime dressing

Vego poke: tamari tofu, Japanese pickles, daikon, edamame, brown rice,
seasoned seaweed, soy lime dressing

Coconut poached chicken, shredded greens, rice noodles, black sesame

Chilli chicken, baby bok choy, crispy onions, lime, soba noodles

Chilli tofu, baby bok choy, crispy onions, lime, soba noodles

Slider boxes, All Warm

Pork katsu burger, milk bun, kimchi, red eye mayo

Black angus beef burger, swiss cheese, house sauce, pickles, butter lettuce

Haloumi, kimchi, red eye mayo, milk bun

Southern-fried chicken, slaw, mayo on milk bun

Dessert Canapé Boxes

Dark chocolate brownie, chocolate mousse, strawberry

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Vanilla bean cheesecake, passionfruit crumble in pots

Coconut Pannacotta, berry compote, vanilla bean crumble pots

Triple-cream brie, sour cherry tart

8-10 people/platter, Min. 3 platters recommended

Grazing Boxes, Cold

Black Angus beef carpaccio, Swiss brown mushroom, wild rocket, caper aioli, pecorino \$199

Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream \$199

Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise \$219

Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt \$199

Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads \$269

Vegetarian grazing selection of grilled Mediterranean style vegetables, pickled artichokes, marinated olives selection of local and imported cheeses, house made chutney, flat breads \$199

Just cheese: A wide selection of both local and imported cheeses with various breads and classic accompaniments \$199

Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads \$189

Seasonal fruit platter \$199

Grazing Boxes, Warm

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous \$219

Seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt \$209

Roasted Black Angus sirloin, local mushrooms, salsa verde \$209

Moroccan spice vegetables chermoula, cucumber raita \$199

Thyme and garlic roasted new potatoes \$129

Spiced roasted heirloom carrots, feta, crispy onion \$129

8-10 people/platter, Min. 3 platters recommended

Salad Boxes \$189 each

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini,
lemon, Aleppo chilli flakes

Truss tomato medley, buffalo mozzarella, salsa verde

Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita,

Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta

New season baby potato salad, shallots, kale, seeded mustard dressing

Mixed green leaves, shaved radish, red onion, apple cider dressing \$159

Sandwiches/Wraps/Rolls Boxes \$19 each

Minimum spend 12 sandwiches \$229

Double smoked ham, seeded mustard, aged cheddar sandwich

Black Angus roast beef, truss tomato, mixed leaves,

Dijon mustard, aged cheddar sandwich

Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll

Hot salami, Swiss cheese, truss tomato, aioli, mini roll

Falafel, spiced pumpkin, baby spinach wrap

Roast turkey, wild rocket, brie cheese, cranberry wrap

Bread box \$59 each

Selection of sourdoughs, baguettes, soft white and grainy breads, pepe saya butter

8-10 people/platter, Min. 3 platters recommended

Seafood and sushi boxes

Peeled QLD tiger prawns Cocktail sauce aioli \$319

Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock oysters apple cider dressing, cocktail sauce, aioli \$319

Shucked Sydney rock oysters, cucumber apple cider dressing \$290

Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon \$259

Sushi selection with Japanese condiments, pickled ginger and seaweed \$269

King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander \$219

Sashimi selection: Yellowfin Tuna, Atlantic Salmon, South Australian Kingfish \$259

South Australian Kingfish Ceviche, cucumber, radish, lime \$219

Dessert boxes

\$89 per 12 pieces

Dark chocolate brownies chocolate mousse, strawberry

Mini carrot and walnut cake with cream cheese icing

Vanilla bean cheesecake with crumble

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Pannacotta, berry compote, vanilla bean crumble pots

Triple-cream brie, sour cherry tart

Contact

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