





Canape menus

Canape menu 1 = \$38.00 per person, plus GST

6 gold items

Suitable for a 2-hour event, approximately 8 items per guest

Canape menu 2 = \$43.00 per person, plus GST

5 gold items, 2 platinum items

Suitable for a 2-hour event, approximately 9 items per guest

Canape menu 3 = \$54.00 per person, plus GST

5 gold items, 2 platinum items, 1 substantial item

Suitable for a 3-hour event, approximately 10 items per guest

Canape menu 4 = \$59.00 per person, plus GST

5 gold items, 2 platinum items, 1 substantial item, 1 dessert item

Suitable for a 3-hour event, approximately 11 items per guest

Canape menu 5 = \$65.00 per person, plus GST

5 gold items, 3 platinum items, 1 substantial item, 1 dessert item

Suitable for a 3-hour + event, approximately 12 items per guest

Minimum food spend of \$1,000.00 plus GST applies

If the minimum is not reached the difference will be charged

1 chef per 50 guests

1 wait staff per 50 guests for food

1 wait staff per 50 guests for beverage

Chefs and wait staff charged separately

A travel fee may apply to certain locations

GOLD ITEMS

Crispy Nashville fried chicken

smoked aioli, celery salt

Roasted Artichoke crostini (v)

aged Manchego cheese, crispy kale, blossoms

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Wild mushroom mini quiche (v)

roasted capsicum relish, chervil

Smoked King Salmon tostada (gf)

crispy corn tortilla, avocado salsa

Marinated beetroot tartlet (v)

whipped goat's curd, baby radish

Polpetta napolitana (gf)

Italian style meatball, shaved pecorino

Grilled prawn skewer (gf)

miso kewpie, citrus furikake

Handmade sushi (gf)

pickled ginger, soy sauce

Mixed mushroom gow gee (v)

spring onion & ginger relish

NSW South Coast oysters (gf)

cucumber & kombu mignonette

Wagyu roast beef (gf)

zucchini pickle, crispy shallot

Vegetarian fried spring rolls (v)

sweet soy dressing, sliced shallots

Handmade pork & prawn dumpling

chilli, lime & coriander dipping sauce

Crispy chat potatoes (gf) (v)

crème fraiche, fresh chives

Honey glazed pork belly (gf)

verjuice apple, lemon balm

PLATINUM ITEMS

Hiramasa Kingfish ceviche (gf)

charred corn, micro coriander, tortilla crisp

Teriyaki chicken skewer (gf)

toasted sesame, pickled daikon

Brown butter poached scallop (gf)

tomatillo dressing, micro coriander

Beer battered flathead goujons

lilliput caper tartare, fennel fronds

Grilled Angus beef burger

smoked aioli, pickles, milk bun

Fresh peeled Australian King Prawn (gf)

cocktail sauce, lemon cheek

Torched Tuna tataki (gf)

avocado wasabi cream, citrus furikake

Beef & mushroom cocktail pies

house made tomato chutney

Glazed roasted duck pancakes

cucumber, shallot & hoisin

Grilled prawn tacos

pickled red onion, chipotle mayo



SUBSTANTIAL ITEMS

Seared Barramundi fillet (gf)

new potatoes, charred capsicum relish

Pan seared Australian Salmon fillet (gf)

glazed carrots, zucchini pickle, dill salsa verde

Prawn roll

kimchi mayo, apple slaw, brioche roll

Marinated skirt steak (gf)

charred kohlrabi slaw, chimichurri

Chicken & chorizo paella (gf)

heirloom tomatoes, fresh parsley

Handmade potato gnocchi (v)

fresh tomato sugo, lemon ricotta, basil

Peri Peri grilled chicken breast (gf)

saffron rice, lemon garlic sauce

Moroccan spiced eggplant (v)

freetkeh, cured kale, mint yogurt

DESSERT ITEMS

Salted caramel popcorn tartlet (v)

chocolate ganache

Quince & frangipane tartlet (v)

fresh nutmeg, crème fraîche

Fried churros (v)

vanilla chocolate sauce, orange zest

Gelato cones (v)

a selection of seasonal gelatos including raspberry, chocolate, vanilla & mango

Boardwalk chocolate brownie (v)

salted caramel

Tiramisu balls (v)

hazelnut mascarpone cream, dark chocolate

Lemon & lime curd tart (v)

torched meringue

Tropical fruit skewers (v) (gf)

Mexican spice rub

A photograph of a long buffet table in a restaurant. Guests are seated along both sides of the table, which is laden with various dishes, including salads, bread, and seafood. The table is decorated with white balloons and greenery. The background shows a well-lit restaurant interior with large windows and string lights.

Buffet menus

Buffet Menu 1 = \$78.00 per person, plus GST
4 gold items, 3 platinum items

Buffet Menu 2 = \$89.00 per person, plus GST
4 gold items, 3 platinum items, 2 dessert items

Add diamond items for \$28.00 plus GST per item, per person

All our buffet packages include a selection of fresh sourdough and salted butter

Minimum food spend of \$1,100.00 plus GST applies
If the minimum is not reached the difference will be charged

1 chef, per 40 guests
1 wait staff per 50 guests for food
1 wait staff per 50 guests for beverage

Chefs and wait staff charged separately
A travel fee may apply to certain locations

Buffet Event Hire

Buffet hire package 1 = \$8.00 plus GST
All plates, cutlery, linen napkins

Buffet hire package 2 = \$16.00 plus GST
Includes - Plates, cutlery, glassware hire (large wine, universal glasses), linen napkins, white tablecloths

GOLD ITEMS

Butter lettuce & radicchio salad (v) (gf)
eschalot, toasted walnuts, citrus dressing

American style potato salad (gf)
bacon, chives, mayonnaise

Roasted pumpkin & saffron cous cous (v) (gf)
pomegranate molasses, chamomile sultanas.

Shaved fennel & green apple salad (v) (gf)
chervil, zucchini ribbons, chardonnay dressing

Grilled peach & burrata (gf) (v)
citrus furikake, wild rocket, vincotto

Baby broccoli & snow peas (v) (gf) (vgn)
orange segments, red chilli, roasted pinenuts

Fresh Sydney Rock oysters (gf)
cucumber mignonette, fresh lemon

Duck fat potatoes (gf)
rosemary salt

Pear, rocket & parmesan salad (v) (gf)
aged balsamic, roasted pine nuts

Baharat spiced cauliflower (v) (gf)
baby spinach, pickled onions, yogurt dressing

Heirloom tomato salad (v) (gf) (vgn)
charred corn, basil, paprika & avocado dressing



PLATINUM ITEMS

Chermoula marinated chicken thigh (gf)

charred capsicum, pickled radish

Slow cooked lamb shoulder (gf)

minted spring peas, hung yogurt

Australian mbs4+ flank steak (gf)

caramelised onion, fried tomatoes

Fresh peeled Australian prawns (gf)

cocktail sauce, lemon

Slow cooked Australian salmon fillet (gf)

toasted fennel seed, roasted almonds, parsley oil

Roasted pork scotch fillet (gf)

apple & fennel slaw, coriander salsa

Pan seared Mulloway fillet (gf)

marinated cucumber, ginger shallot dressing

Sous vide chicken breast (gf)

wilted Chinese broccoli, x-o sauce

DIAMOND ITEMS

Poached Moreton Bay bug (gf)

native samphire & chive butter

Grilled Kinross lamb backstrap (gf)

pistachio chimichurri

Australian grass fed mbs4 fillet steak (gf)

truffle jus

Australian rock lobster (gf)

half tail, lemon & kombu emulsion

DESSERT ITEMS

Salted caramel popcorn tartlet (v)
chocolate ganache

Quince & frangipane tartlet (v)
fresh nutmeg, crème fraîche

Fried churros (v)
vanilla chocolate sauce, orange zest

Gelato cones (v)
a selection of seasonal gelatos including
raspberry, chocolate, vanilla & mango

Boardwalk chocolate brownie (v)
salted caramel

Tiramisu balls (v)
hazelnut mascarpone cream, dark
chocolate

Lemon & lime curd tart (v)
torched meringue

Tropical fruit skewers (v) (gf)
Mexican spice rub





Plated menus

2 Course Menu = \$79.00 plus GST

entrée / main or main / dessert

3 Course Menu = \$96.00 plus GST

entrée, main, dessert

All our plated menus include a selection of fresh sourdough and salted butter

Minimum food spend of \$1,100.00 plus GST applies
If the minimum is not reached the difference will be charged

1 chef, per 15 guests (single selection)
1 chef, per 12 guests (alternative selection)
1 wait staff per 15 guests for food
1 wait staff per 15 guests for beverage

Chefs and wait staff charged separately
A travel fee may apply to certain locations

Alternative service is complimentary at Boardwalk Catering

Plated Event Hire

Plated hire package 1 = \$11.00 plus GST

All plates, cutlery, linen napkins

Plated hire package 2 = \$17.00 plus GST

All Plates, cutlery, glassware hire (white wine, red wine, champagne, universal glasses), linen napkins, white tablecloths

ENTRÉE

Heirloom tomato & Stracciatella cheese (gf) (v)

confit kalamata olives, fresh basil, honey dressing

Hiramasa kingfish crudo (gf)

citrus segments, eschalot rings, lilliput caper vinaigrette

Prosciutto & grilled peach (gf)

wild rocket, beetroot glaze, Grana Padano

Herb crusted tuna tataki (gf)

puffed wild rice, shiso leaf, toasted sesame dressing

Poached Moreton Bay bug (gf)

pepper caramel, torched grapefruit, chilli salt

Glazed pork scotch fillet (gf)

verjuice apple, charred fennel, coriander salsa

Gnocchi al pomodoro (gf)

roasted San Marzano tomato, lemon ricotta, parmesan

Slow cooked Tasmanian Salmon (gf)

zucchini pickle, sweet potato, dill salsa verde

Roasted mushroom tart (v)

caramelised carrot, baby peas, lemon thyme

MAIN COURSE

Steamed Mulloway fillet (gf)

pea puree, pickled radish, cherry tomato relish

Australian grass fed mbs4+ beef fillet (gf)

pomme puree, asparagus, jus

Pan seared Tasmanian Ocean Trout (gf)

carrot puree, roasted broccolini, kombu ginger sauce

Seared free-range chicken supreme (gf)

eggplant caponata, pinenut pesto

Grilled cauliflower steak (v) (gf)

saffron cous cous, chamomile sultanas, agrodolce dressing

Slow braised White Pyrenees lamb shoulder (gf)

sweet carrots, mint salsa, jus

Marinated mbs3+ flank steak (gf)

pumpkin hasselback, cipollini onion, chimichurri

Pangrattato aubergine (v)

smoked fior di latte, tomato sugo, parsley oil



SIDES

Option to add additional bowls of sides for \$6.50 plus GST per guest

Shoestring fries (v) (gf)

sea salt, fresh thyme

Dutch carrots (v) (gf)

sultanas, goat's cheese, herb oil

Mixed leaf salad (v) (gf) (vgn)

red wine & shallot dressing

Wild rocket salad (v) (gf)

shaved parmesan, pine nuts, pear, reduced balsamic

Duck fat roasted chat potatoes (gf)

rosemary & confit garlic

DESSERT

Deconstructed pavlova (v) (gf)

crème chantilly, berry compote, seasonal fruits, lemon balm

Dark chocolate brownie (v)

macerated strawberries, dulce de leche

Lemon meringue tartlet (v)

vanilla cream, torched meringue

Local & international cheese plate (v)

chef's selection of soft & hard cheeses, quince paste, seeded crackers

Caramelised stone fruit crumble tart (v)

burnt coconut caramel, tuille

Vanilla bean Panna Cota (v) (gf)

watermelon jam, marigold flowers

Burnt Basque-style cheesecake (v)

orange & sherry marmalade





Food stations

Grazing Station = \$29.00 per person, plus GST

Cheese Station = \$16.00 per person, plus GST

Seafood Ice Bar = \$38.00 per person, plus GST

Whole Honey Baked Leg Ham = \$460.00 plus GST

Dessert Station = \$29.00 per person, plus GST

(Live) Oyster Shucking Station = \$16.00 per person, plus GST

(Live) Dumpling Station = \$24.00 per person, plus GST

(Live) Build Your Own Slider Station = \$17.00 per person, plus GST

(Live) Paella Station = \$18.00 per person, plus GST

(Live) Pizza Station = \$29.00 per person, plus GST

(Live) Souvlaki Station = \$27.00 per person, plus GST

All food stations include disposable plates, cutlery and napkins. All food stations having basic styling. Live stations require a chef onsite to prepare / serve

Minimum food spend of \$1,100.00 plus GST applies

If the minimum is not reached the difference will be charged

Chefs and wait staff charged separately

A travel fee may apply to certain locations

Stations – set up charge of \$300.00 plus GST applies if ordered exclusively, and collection charges may apply

Grazing Station

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Cheese Grazing Station

A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

Seafood Ice Bar

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice. This can also be customised further with market price seafood additions.

Whole Honey Baked Leg Ham

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 to 80 guests with other food selections.

Dessert Station

Please select 4 options from our canape desserts menu. To be served with our chocolate fountain & seasonal fruits for dipping.

Oyster Shucking Station

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

Dumpling Station

4 dumplings per person

A selection of hand-made dumplings steamed fresh to order. Pork and prawn dim sim, prawn gow gee, vegetarian dumpling, chicken dumpling.

Build Your Own Slider

Gourmet slider rolls, freshly cooked Angus beef patties, cheddar cheese, sliced lettuce, red onion, mayonnaise. Other customisable additions available. E.g. bacon, avocado, fresh cooked shoestring fries.

Souvlaki Station

Bring the flavours of the Mediterranean to your event with a Souvlaki Station. Our chefs grill skewers of marinated chicken, lamb or halloumi live on site. Guests can then build their own pita wraps or plates, choosing from an array of fresh accompaniments like tzatziki, hummus, tomato, onion, lettuce, pickled vegetables and crumbled feta.

Pizza Station

Watch as our skilled chefs handcraft your pizza dough, topped with the finest ingredients and bake it to perfection in a pizza oven live.

Choose from a variety of pizzas:

- Vegetarian – Pumpkin, rocket, smoked fior di latte
- Margherita – Buffalo mozzarella, basil, tomato sugo
- Pepperoni – mozzarella, pepperoni, tomato sugo
- Prosciutto – sliced prosciutto, mozzarella, cherry tomatoes, rocket, tomato sugo
- Nutella - dessert pizza with warm Nutella and strawberries
- Vegan and gluten free options available on prior request

Paella Station

Watch as our chefs cook fresh paella and then serve your guests straight from the pan.

Chicken and chorizo, seafood, vegetarian or mixed paella



Beverage packages

Gold Beverage Package

2hrs | \$29.00 per person, plus GST

3hrs | \$38.00 per person, plus GST

4hrs | \$46.00 per person, plus GST

Platinum Beverage Package

2hrs | \$37.00 per person, plus GST

3hrs | \$49.00 per person, plus GST

4hrs | \$60.00 per person, plus GST

There is a minimum 2-hour charge for beverage packages

Bar staff are charged separately

Packages Include

Glassware hire

Full bar set up and pack down

Ice & beverage tubs

Use of Boardwalk Catering's liquor license

GOLD BEVERAGE

Sparkling wine

Jacobs Creek Chardonnay Pinot Noir

White wine

McGuigan Black Label Sauvignon Blanc
Australia

Red wine

Grant Burge Barossa Ink Shiraz
Barossa, Australia

Beer

James Boags Premium Larger

Sparkling water

San Pellegrino sparkling mineral water

Non-alcoholic

Coca-Cola Classic
Diet Coca-Cola
Lemonade
Selection of Mount Franklin lightly sparkling
South Island Zero Alcohol Sauvignon Blanc
Heineken zero

PLATINUM BEVERAGE

Sparkling wine

Oyster Bay Sparkling Cuvee Brut
New Zealand

White wine

Petaluma White Label Chardonnay – 2017
Adelaide Hills, Australia

Red wine

Jacobs Creek Double Barrel Shiraz
Barossa, Australia

Beer

Peroni Nastro Azzurro

Sparkling water

San Pellegrino sparkling mineral water

Non-alcoholic

Coca-Cola Classic
Diet Coca-Cola
Lemonade
Selection of Mount Franklin lightly sparkling
South Island Zero Alcohol Sauvignon Blanc
Heineken zero

*Beverage subject to be availability. If substitutions are required, they will be the same type and of same value

Staffing

Food and Bar staff

Monday to Friday = \$280.00 plus GST (first 4 hours) then \$70.00 plus GST, per hour

Saturday = \$290.00 plus GST (first 4 hours) then \$75.00 plus GST, per hour

Sunday = \$320.00 plus GST (first 4 hours) then \$80.00 plus GST, per hour

Supervisor

Monday to Friday = \$320.00 plus GST (first 4 hours) then \$85.00 plus GST, per hour

Saturday and Sunday = \$360.00 plus GST (first 4 hours) then \$95.00 plus GST, per hour

Chefs

\$290.00 plus GST (first 4 hours)

Hours after first 4 hours = \$80.00 per hour, plus GST

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.

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