

Starship Sydney Cocktail Menu Selection

Cocktail functions

Minimum guests Jan—Oct 200 Nov—Dec 300
Minimum of 12 cocktail items for a 4 hour function

Group A

Caramelized onion & parmesan tartlet
Mushroom risotto with black diamond truffle oil
Caramelized pumpkin & ricotta with bell pepper pesto tartlets
Californian nori rolls with pickled ginger & soy
Mediterranean vegetable tartlet with delre capreta feta
Vegetarian spring rolls with sweet chilli
Steamed chicken dim sims with mirin & soy
Tartlet of wild mushroom ragout with crème fraiche
Potato brie balls with aioli sauce
Cherve, sun-dried tomato & olive tarts
Sesame chicken & almond pithiviers
Vegetable samosas & mango chutney
Bbq rosemary & sage chipolatas
Steamed chicken, lemongrass & ginger dim sims
Assorted mini quiches
Selection of petite pies
Tandoori chicken pizza with minted yoghurt
Roma tomato salsa tart with shaved parmesan

Group B

Thai chicken satay with coconut sauce
Tempura prawn wrapped in egg noodle with lime aioli
Seared beef skewers with béarnaise
Spicy beef satay
Tempura prawns with teriyaki sauce
Peking duck pancakes
Selection of sushi & sashimi
Vermicelli, prawn, mint & peanut, rice paper rolls
Seared tenderloin medallion on crostini with caramelized onion
Bbq octopus with virgin olive oil, chilli & garlic
Salt & pepper calamari with rain forest lime dressing
Vegetarian noodles in Chinese takeouts
Prawn & scallop dumplings with ponzu sauce
Smoked salmon with cream cheese on cucumber
Seared beef fillet on crostini with rocket & pesto
Fish & chips with tartare & lemon
Chicken san choy bau served on Chinese spoons

Mushroom risotto served on spoons with truffle oil.
Angel chicken drumsticks with sweet chilli sauce
Chicken san choy bau served on Chinese spoons
Spicy chipolatas served on a fresh bread roll with
caramelized onion and mild mustard

Group C

Bloody mary oyster shots or oysters natural.
Peeled king prawns with garlic aioli
Pepper crusted seared tuna with wasabi dressing
Lamb cutlets in Moroccan spice with yoghurt
Petite bagels with assorted fillings
Swordfish kebabs with oregano, lemon & garlic
Crab bisque espresso
Ravioli with burnt sage butter
Noodle Soup
Minced chicken with mint coriander & lime on baby cos
Butterfly king prawn with lime nam jim
Seared scallop with pickled Dijon & chilli soy
Prawn & avocado salsa with lemon mayo
Smoked ocean trout & fresh herbs on betel

Buffet items

Whole leg ham carved off the bone
Rare roasted beef
Smoked salmon, capers & cream cheese
All served with salads, baskets of freshly baked bread rolls
Mustards, relishes & horseradish

Desserts

Buffet selection of individual sweet desserts
Petite gelato on ice
Buffet platters of Australian cheeses & fruits of the season

Food station items—

Individual serves from stations

Seafood paella

Cooked in giant paella dishes

Italian pastas

Selection of pastas to choose from

Chinese noodles

Vegetarian & chicken hokkien noodles

Sushi bar

Selection of sushi served with soy & wasabi

Yum Cha

Selection of steamed items served from bamboo baskets

From the BBQ

Beef skewers

Swordfish skewers

Chicken skewers

Spicy chipolatas

Selecting a menu

When selecting a your menu it is good to keep it balanced and we suggest the following

40% carbohydrate [pastry, pasta, rice items]

10% seafood

25% meat

20% vegetarian

5% sweet or dessert [1 item]

We also suggest choosing a buffet item or food station which can provide a steady backstop for those who like to eat more.