

A top-down view of a white plate featuring four salmon skewers. Each skewer is topped with a green and a yellow garnish. The plate is decorated with purple flowers and a small green herb sprig. In the background, a black tray holds a large green vegetable, possibly a cauliflower or broccoli, with a white flower-like garnish.

U ULTIMO

The delicious
**BUSINESS
OF FOOD**

COCKTAIL MENU

COCKTAIL

CANAPE MENU GUIDE

3 HR: 2 cold, 4 warm

4 HR: 2 cold, 4 warm, 1 substantial

4+ HR: 6 canape, 2 substantial

cold canapés

SEAFOOD

Fresh natural oyster, shallot & raspberry mignonette, finger lime (GF, DF) 4

Calvisius White Sturgeon caviar, crème fraiche, blini 15

Teriyaki salmon, red cabbage slaw, horseradish, black cracker (DF) 4.5

Smoked salmon dome, crumpet, sour cream, dill, caviar (GF) 5

Blue swimmer crab, wonton puff, avocado cream, chervil 5

Seared blackened tuna, oyster mayonnaise, salmon roe (GF, DF) 5

Prawn cocktail waffle cone, smoked potato, Mary Rose sauce 5

POULTRY

Cannoli of pate, port wine jelly, dried mandarin 6

Chicken roulade, lime mayo, chorizo crumb (GF, DF) 4

Peking duck san choy bau, green bean, water chestnut, spring onion, black ink cracker (GF, DF) 5

PORK

Prosciutto croute, ricotta, wildflower honey, ciabatta, basil powder 4

Pork belly & beetroot terrine, parsley cream, crispy kale (GF, DF) 4

BEEF

Wagyu beef bresaola, goat cheese, *salt bush*, focaccia 5

Dukkha crumbed beef tenderloin, parmesan puff, mayo, preserve lemon 4.5

VEGETARIAN / VEGAN

Stracciatella cheese, lime & fig jam, focaccia, York olive oil (V) 4

Goat's cheese filled charcoal cone, quince, honey pepper caviar (V) 4.5

Vegan caviar, basil seed, coconut yoghurt, rosella powder, quinoa toast (Vn, GF) 4

Flax seed cracker, maple pumpkin puree, macadamia (Vn GF) 4

Miso charred eggplant, carom seed lavosh, rum scented apricot & poppy seed (Vn) 4

Golden beetroot pudding, *bush tomato caviar*, charcoal crisp (Vn) 4

warm canapés

SEAFOOD

Seafood pancake of prawn, squid and scallion, gochujang mayo 4
Seared snapper, smoked parsnip creme, salsa verde (on spoon) (GF) 4
Torched salmon skewer, yuzu gel, wasabi mayo, edible flowers (GF DF) 4.5
Swordfish skewer, Malai style, spicy apricot aioli (GF) 4.5
Fried prawn wonton parcel, chili lime jam (DF) 4
Harissa prawn skewer, spiced yoghurt (GF) 4
Shark Bay jumbo prawn, crispy panko crumbed, **Geraldton Wax** honey emulsion 8
Seared scallop, mango, ginger & lime salsa (on shell or spoon) (GF) 8.5
Crumbed fish finger & rosemary salted fries cone, tartare sauce, lemon 6

POULTRY

Grilled chicken tender skewer, lemon myrtle, hollandaise (GF) 4.5
Chicken drumette lollipop, chilli marmalade, chorizo crumb, sour cream, chives (GF) 4
Crispy & sticky Korean-fried chicken bite, pickled turnip, sesame & spring onion (DF) 4
3-bite creamy chicken & vegetable pie, sesame crust, tomato sauce 4.5
Authentic peanut satay chicken skewers (GF, DF) 3.5

PORK

Baked char siu puff, BBQ pork, with fluffy puff pastry 4
Caramelised pork belly lollipop, toasted fennel seed, baby apple (GF, DF) 4.5
Petite pork sausage roll, toasted fennel, tomato chutney 4

LAMB

Torched lamb, compressed kohlrabi, pesto cream, tomato powder (GF) 4.5
Pulled lamb, kipfler potato, pickled onion cream, fried capers (GF) 4.5
3-bite lamb & rosemary pie 5
Large herb & parmesan crumbed lamb cutlet, tomato chutney 8.5

BEEF

Mini Yorkshire pudding, with pulled beef and pickled onion 4.5
Teriyaki beef tenderloin steak skewer, crispy garlic & sesame (GF, DF) 6
Cheeseburger spring rolls, beef, sweet pickle, American cheese, mustard mayo 5
3-bite Guinness stew beef pie, smoked paprika 5
Open steak sanga, beef striploin, cheddar, chimichurri, toasted baguette 4.5

VEGETARIAN / VEGAN

Mozzarella & tomato arancini, parsley mayo, parmesan (V, GF) 3.5
Charred street corn tart, with grated pecorino (V) 4
Petite cheese & potato gnocchi, ratatouille, basil brittle (on spoon) (V) 3.5
Haloumi skewer, dukkha, smoked pepper coulis, pickled lemon (V, GF) 4
Spicy 'gun-powder' chickpea bite, parmesan black garlic emulsion (V, GF) 4
Feta, honey pumpkin & chive filo tart, saffron emulsion (V) 5
Truffle fries, with grated parmesan (in cone) (V) 6
Large truffle mushroom arancini, roasted tomato coulis, crispy basil (Vn, GF) 5
Aloo potato bonda, mint raita, chilli oil (Vn) 4
Hara Bhara , North Indian spiced spinach and pea croquettes, roasted tomato relish (Vn, GF) 4
Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (Vn) 4
Crispy mushroom & cabbage parcel, ginger plum dip (Vn, DF) 4

COCKTAIL

CANAPE MENU GUIDE

3 HR: 2 cold, 4 warm

4 HR: 2 cold, 4 warm, 1 substantial

4+ HR: 6 canape, 2 substantial

substantial

SLIDERS + BAO 8.5

Gluten free on request

Cornflake crumbed fish slider, iceberg with tartare sauce
Buttermilk fried chicken slider, with ice berg lettuce, pepper mayo
Classic cheeseburger slider, with beef patty, American cheese, dill pickle, tomato sauce
Pulled pork slider, with cheese, pickles and chipotle BBQ sauce
Low-n-slow smoked beef brisket slider, with creamy slaw
Spiced lamb pita, garlic mint and cucumber riata, pickled red onion
Peking duck bao bun, with hoisin, cucumber and spring onion
Grilled mushroom slider, crushed avocado, sour carrot, hoisin sauce, GF bun (Vn, GF)

SIGNATURE BOWLS 10

C O L D

Torched tuna loin, oyster mayonnaise, dashi braise mooli, tiny herb (GF, DF)
Classic prawn cocktail, lettuce, avocado cream, fresh dill, Mary Rose (GF)
Stracciatella & heirloom tomato salad, fresh basil, balsamic pearl, EVOO, **saltice** (V, GF)

W A R M

White crab, green risotto, creamed spinach, lemon zest, parsley (GF)
Steamed seafood dumpling, bok choy, clear broth (DF)
Seared Norwest mackerel, baby potato, shallot, capers, burnt tomato dressing (GF, DF)
Breast of Lilydale chicken, charred brussels sprout, maple bacon, jus (GF)
General Tao chicken, stir-fry rice noodles, toasted sesame, spring onion (GF, DF)
12 hr slow cooked beef cheek, chimichurri, aligot mash, crispy leek (GF)
Tandoori lamb cutlet, spiced potato, green chutney, papadum (GF)
Truffle mac & cheese, tomato walnut pesto, garlic and thyme pangrattato (V)
3 bite mushroom & cheese arancini, Napoli sauce, parmesan (V)

COCKTAIL

dessert + cheese

SWEET CANAPE

Red velvet cake bite, dried raspberry 4
Bitters & key lime pie, Chantilly cream 4.5
Assorted petite lamington 4
Mint crème brûlée (GF) 4.5
Traditional honey cake 4.5
Tiramisu (in pot) 6
Kakadu plum cream choux, white chocolate, macadamia 4.5
Mango & coconut crème in chocolate cone 4
Burnt Basque cheesecake, candied lime (GF) 4
Wattleseed chocolate cake, **saltbush** caramel 4
Banoffee tart, Tia Maria, cocoa dust 4
Macaron collection (GF) 4
Mini chocolate, raspberry, kirsch brownie 4
Carrot cake bite (GF) 4
Mini torched lemon meringue tart 4
Hazelnut or salted caramel filled French donuts 4
Coconut & lime panna cotta (in jar) (Vn, GF) 5.5
Raspberry cashew cheesecake (Vn, GF) 5
Chocolate & peanut butter bar (Vn, GF) 5

CHEESE PLATE 14 / p

Cheese taster to share

Selection of 3 gourmet cheeses | quince paste
fresh fruit | dried apple | dried apricot
roasted nuts | assortment of crackers & grissini

graze

GRAZING TABLE 17 / p

Equivalent of an entree | Min 50pax

Selection of antipasto displayed beautifully on a table. Creates a relaxed & informal atmosphere to encourage guests to mingle.

Please note our grazing TABLES require a chef to set up. We can provide grazing BOARDS for delivery. Grazers are designed for volume, so both our tables & boards are suitable for minimum 50 guests to achieve the best effect.

For smaller group numbers, please request to view our platter menu for antipasto platters and cheese boards.

INCLUDED:

Selection of continental meats
Selection of cheeses: Blue cheese | double cream brie | cheddar | feta | bocconcini
marinated olives | mixed nuts | mixed dried fruits
gourmet dips | berries | fresh & dried fruit | nougat | quince paste | fresh bread | rosemary & sea salt grissini | wafers | lavosh | garnishes
Extras \$POA

DESSERT GRAZER 15 / p

*Selection of petite mixed sweets presented on a beautifully displayed dessert grazing table.
Min 40 pax | 3 pieces per person*

Hazelnut or salted caramel filled French donuts | mini torched lemon meringue tart | mini traditional honey cake | fresh fruit with cream fraiche | red velvet cake bite | dried fruit | sweet wafers | assorted chocolate and confectionary



SOMETHING SPECIAL

engage

CAVIAR EXPERIENCE 49 / p

Min 20pax

2 serves / person

Selection of premium caviar (GF, DF)

Beluga / White Sturgeon / Ossetra

Served with;

Cold smoked salmon (GF, DF)

Blinis | Kettle cooked potato crisps

Crème fraiche, chives, egg white/yolk, shallots,
capers, fresh dill, lemon

SASHIMI BAR 22 / p

Min 20pax

4 slices of sashimi / person

An assortment of sashimi (GF, DF)

served on a bed of ice, with condiments

OYSTERS 10 / p

Min 20pax

2 oysters / person

Freshly shucked oysters (GF, DF)

with assortment of premium condiments

LIVE KEBAB STATION 12 /p

Min 40pax

Cooked on charcoal in front of your guests;

Marinated chicken OR lamb kebabs (GF, DF)

Served with;

Warm freshly grilled flat bread

garlic mint raita | cucumber salsa

pickled red onion | hummus

feta | pomegranate

ROVING PRAWN SHOTS 10 /p

Min 20pax

Roving chef to serve prawn cocktail shots created
fresh for your guests. 2 prawns per person.

Prawn cocktail of shredded lettuce, fresh lemon,
cocktail sauce or Mary Rose sauce (GF, DF)

PAELLA STATION 14 /p

Min 40pax

Seafood or chicken paella (GF, DF)

To be cooked theatre style OR finished back of house
with service

SLIDER STATION 17 / p

Min 40pax

Gourmet sliders barbecued fresh in front of
your guests. 2 sliders per person.

AUSSIE BBQ DOGS 12 / p

Min 40pax

Gourmet hotdogs, barbecued fresh in front of your
guests & loaded with tasty extras. Served on white
or wholegrain buns. 1 Bratwurst per person.

LOADED FRIES 9 / p

Min 40pax

Kimchi, cheese & mayo | Chilli con carne

CUSTOMISED STATIONS

Min 40pax

Please discuss with your coordinator. Ultimo can
accommodate almost anything upon request.



REQUEST A PROPOSAL

REQUIRED ENQUIRY DETAILS

Interested in our services and need a personalised quote?

Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our team can create a proposal that best suits your requirements.

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

CATERING PACKAGE *(if known)*

DO YOU REQUIRE BEVERAGES?

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, wheelchair access)*

ONLINE ENQUIRY

LET'S CHAT

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email. (08) 9444 5807 | enquiries@ultimogroup.com.au

NEED SOME INSPO?

Need some inspiration or ideas for your function? Check out our recent events, connect with us on socials, or describe your vision to our coordinators and we can suggest options to suit.

RECENT EVENTS



ULTIMO