

toast

FOOD

operating from the kitchen of MoS Café



canapé menu 2010

all prices are inclusive of gst
prices do not include staffing or equipment

canapé menu

cold canapés

- tartlet of smoked chicken waldorf salad \$3.2
- vietnamese rice paper roll with nuoc cham \$3.2 (GF)
option of; vegetarian, beef or prawn
- roasted lamb and smoked eggplant crostini \$3.2
- thai chicken and lime leaf in a crisp wonton cup \$3.2
- peking duck crepe rolled with cucumber, spring onion and hoi sin \$3.2
- baby beetroot and bocconcini salad, blood orange and shaved fennel \$3.2 (V/GF)
- herbed bouche blanc goats cheese with chilli jam \$3.2 (V,GF)
- char sui pork pancakes with hoi sin, cucumber and shallots \$3.2
- selection of sushi served with pickled ginger, soy and wasabi \$3.2 (GF)
- antipasto brochette of vine ripened tomato, bocconcini and fresh basil \$3.2 (V/GF)
- zucchini and red pepper frittata with sundried tomato pesto \$3.2 (V/GF)
- roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper \$3.2
- mushroom and caramelised walnut pate on muscatel shortbread \$3.2 (V)
- sashimi tuna pop with yuzu fruit jelly and green wasabi plant \$3.5 (GF)
- seared prawn with young cucumber, hazelnut and sumac yoghurt \$3.5
- betel leaf topped with shredded beef and peanut thai salad \$3.5
- rangers valley beef cap with tangy ginger dressing \$3.5 (GF)
- blue swimmer crab rice paper roll \$3.5 (GF)
- moroccan spiced lamb loin with carrot and currant salad \$3.5 (GF)
- grapefruit cured ocean trout with pink grapefruit and vanilla \$3.5 (GF)
- pacific oysters with chardonnay dressing \$3.5 (GF)
- tomato consommé oyster shot with herb and garlic salt \$4.2 (GF)
- smoked duck with beetroot relish \$4.2
- seared scallop with pickled ginger and ponzu \$4.2 (GF)
- chilled king prawn with fresh lemon aioli \$4.2 (GF)
- seared tuna with pickled ginger and wakame in a crisp wonton \$4.2

(GF) – Gluten Free Option

(V) – Vegetarian Option



Toast Food

38 Young Street Sydney NSW 2000

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hot canapés

- caponata and goats curd filloette \$3.2 (V)
feta, tomato and basil pizzette \$3.2 (V)
prosciutto pizzette with semi dried tomato, goats cheese and pesto \$3.2
polenta cake with mushrooms and gorgonzola \$3.2 (V/GF)
chilli chicken spear with sumac yoghurt \$3.2 (GF)
ash goats cheese tartlet with caramelised fennel \$3.2 (V)
demi tasse of housemade soup \$3.2 (GF)
sesame and barramundi spring roll, chilli soy dipping sauce \$3.2
chicken and ginger gyoza with black vinegar \$3.2
char grilled asparagus wrapped in thinly sliced prosciutto and hollandaise \$3.2 (GF)
mini gourmet pies \$3.5
*option of; lamb and vegetables with port wine reduction
beef bourgnion, red wine jus
chicken and leek with white wine, cream and wholegrain mustard*
pumpkin tortellini with sage butter \$3.5 (V)
sugar cane brochette of sesame and coconut chicken, miso dipping sauce \$3.5
porcini mushroom arancini topped with basil hollandaise \$3.5 (V)
soft centred gorgonzola and basil risotto balls with chilli jam \$3.5 (V)
beef wellington with crisp enoki \$3.5
crisp pork belly with vanilla infused apple sauce \$3.5 (GF)
mediterranean lamb kofta with tatziki \$3.5
deep fried coconut prawn with tomato kasundi \$3.5
cajun salmon skewer served with chive yoghurt \$3.5 (GF)
moroccan spiced lamb roll with minted yoghurt and coriander \$3.5
panko crumbed market fish with celery salt and wasabi aioli \$3.5
grilled king prawn skewer with smoked paprika and harrissa \$4.2 (GF)

(GF) – Gluten Free Option

(V) – Vegetarian Option



substantial canapés

custom menus for themed events or live cooking stations available

cold substantials

grilled chicken and pesto sesame roll \$4.7

mini sesame roll with rare beef, smoked cheddar and béarnaise \$4.7

rice noodle salad with fresh herbs and thai dressing \$7.2

option of: vegetarian, chicken, beef or prawn

hot substantials

mini cheese burger with tomato relish \$4.7

marinated tofu burger with roasted nut sauce \$4.7 (V)

ginger chicken with coconut rice \$7 (GF)

soft polenta with mushroom ragu \$7.2 (V)

grilled market fish with roast chat potato, rocket and lemon tartare \$7.2 (GF)

green chicken curry with fragrant rice topped with kumara chips \$7.2 (GF)

moroccan spiced lamb targine with cous cous and coriander yoghurt \$7.2

rigatoni with spicy chicken chorizo, semi dried tomatoes, fetta, olives, and parmesan \$7.2

vegetarian option also available

traditional seafood paella with saffron rice and fresh herbs \$7.2 (GF)

*salt and pepper squid with lime and aioli \$7.2

sweet canapés

mini lemon curd tartlet \$3.2

crème brûlée tartlet topped with balsamic strawberry \$3.2

chocolate mousse tartlets with raspberry \$3.2

petit fruit skewer of pineapple, strawberry and seasonal berries \$3.5

accompanied by chocolate dipping sauce or honeyed yoghurt

dark chocolate meringue topped with a muscat poached cherry \$3.5 (GF)

dark chocolate cup with hazelnut praline \$3.5 (GF)

tiramisu shot \$3.5

mini ice cream \$4.2

***Item only available at select locations / venues.**

(GF) – Gluten Free Option

(V) – Vegetarian Option

mixed platters

seasonal fruit platter

quality seasonal and exotic fruits

\$6.5 per person

mezze platter

selection of dips served with
crudités and char-grilled flatbread

\$5.9 per person

tapas bites

frittata, chorizo sausages, marinated olives,
selection of dips, flatbread, lavosh and croutes

\$8.35 per person

cheese platter

australian farmhouse cheeses served with
fresh, dried fruits and water crackers

\$9.4 per person

antipasto bites

asparagus wrapped with thinly sliced prosciutto, marinated olives,
mild danish salami, bocconcini, artichoke hearts,
goats curd crostini, chilli and mediterranean herbs meatballs

\$11.95 per person

beverage packages

basic

sparkling wine: n.v angas brut premium cuvee (sa)
 white wine: benchmark sem/sauv blanc (barossa, sa)
 red wine: benchmark cabernet shiraz (barossa, sa)
 beers: toohey's extra dry
 cascade premium light
 non-alcoholic: orange juice
 soft drink
 fonteviva mineral water

standard

sparkling wine: n.v grant burge pinot chardonnay (sa)
 white wine: cape mentelle 'georgiana' sauv blanc blend
 (margaret river, wa)
 red wine: west cape howe shiraz
 beers: crown lager
 pure blonde
 cascade premium light
 non-alcoholic: assorted juices
 soft drinks
 fonteviva mineral water

premium

sparkling wine: n.v grant burge blanc de noirs (sa)
 white wines: *choice of*
 '08 teusner 'woodside' sauv blanc (adelaide hills, sa) '09
 tomich hill pinot grigio (adelaide hills, sa)
 red wines: *choice of*
 '08 gieson pinot noir (malborough, nz)
 '08 mr riggs 'the gaffer' shiraz (mclaren vale, sa)
 beers: peroni
 corona
 cascade premium light
 non-alcoholic: assorted juices
 soft drinks
 fonteviva mineral water
 individual bottled water each guest end of night

	1 hour	2 hours	3 hours	4 hours	5 hours
basic	\$15.50	\$21.00	\$26.50	\$32.00	\$35.00
standard	\$20.50	\$27.50	\$34.50	\$40.00	\$47.00
premium	\$24.50	\$32.50	\$42.00	\$50.50	\$59.00

Please note: Wine availability and vintages are subject to change without notice

Toast Food's Cuisine

Toast Food is experienced in the delivery of a wide range of cuisine styles – from cocktail receptions to elegant sit down dinners taking great pleasure in food, wine and presentation.

Food is presented with an emphasis on fresh produce and clean, simple colours and flavours. With a natural flair for producing fine Modern Australian cuisine catering, Executive Chef Grant Gordon offers a stylish and sleek menu that comprises Mediterranean and Asian influences. All menu items are hand-made in the kitchen of MoS Café with a focus on fresh, flexible and modern menus to suit every clients taste and reflect the individuality of every venue and event.



Staff Uniforms and Appearance

Toast Food staff and their appearance are equally important in ensuring a successful event. Toast Food's core team is not only rigorously trained to professional service standards, but also understands the level of impeccable presentation expected by their employers, clients and associated venues.

Toast Food's long standing relationship with the Historic Houses Trust and the Museum of Sydney makes it mindful of the significance of heritage properties. The appearance of staff assigned to these venues must reflect the professionalism and reputation for which these venues are known. Thus, all Toast Food staff adhere to strict regulations in regards to their personal presentation.

The staff uniform consists of a white business shirt, black tie, black pants, black waistcoat and black apron

