



Circa Spirit Menu

GOURMET CANAPES MENU

(minimum 10 passengers)

\$49 per person

BBQ pulled pork with cucumber, sour reddish and chili mayo
Spinach Ricotta Turnover (V)
Calamari Bite with Aioli
Pumpkin & Goat Cheese Arancini (V)
Mini Fruit Cup (V, VG, GF)

SILVER CANAPE MENU

(minimum 10 passengers)

\$62 per person

Garlic Prawn Skewers (GF)
4 Cheese Arancini (V)
Lemongrass Chicken Skewers (GF)
BBQ pulled pork with cucumber, sour reddish and chili mayo
Mini wagyu burger in brioche bun with tomato and cheddar
Mini Fruit Cup (V, VG, GF)

GOLD CANAPE MENU

(minimum 10 passengers)

\$78 per person

Prawn cocktail tartlets with avocado mousse and fish roe
Lemongrass Chicken Skewers (GF)
Teriyaki Scallop
Cheeseburger Spring Rolls with Sweet Chili Sauce
Jalapeno & Cheese Bite (V)
Mini wagyu burger in brioche bun with tomato and cheddar
Mini Fruit Cup (V, VG, GF)



PLATINUM CANAPES MENU

(minimum 10 passengers)

\$95 per person

Prawn cocktail tartlets with avocado mousse and fish roe

Smoked salmon rose

Natural Oyster (GF)

Teriyaki Scallop

Peking Duck Spring Roll

Sweet Chili Chicken Taco

Calamari Bite with Aioli

Fruit Platter

SILVER BUFFET MENU

(minimum 10 passengers)

\$88 per person

Appetizers on arrival

- Homemade mini quiches (V)
- 4 Cheese Arancini (V)
- Calamari Bite with Aioli

Platters

(*Choose ONE from below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*
- Or
- Vegetarian antipasto with grilled veg, olives, nuts dips and crackers*

Main Course

- Herb Roasted Whole Chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V, VG, GF)
- Variety Seasonal Fruit Platter (V, VG, GF)
- Dessert Platter For share (in petit four size) (V)



GOLD BUFFET MENU

(minimum 10 passengers)

\$98 per person

Appetizers on arrival

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Rolls with Sweet Chili Sauce

Platters

(*Choose ONE from below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*
- Or
- Vegetarian antipasto with grilled veg, olives, nuts dips and crackers*

Main Course

- Slow Cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V, VG, GF)
- Variety Seasonal Fruit Platter (V, VG, GF)
- Dessert Platter For share (in petit four size) (V)

PLATINUM BUFFET MENU

(minimum 10 passengers)

\$122 per person

Appetizers on arrival

- Peking Duck Spring Roll
- Sweet Chili Chicken Taco
- BBQ pulled pork with cucumber, sour reddish and chili mayo

Platters

(*Choose ONE from below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*
- Or
- Vegetarian antipasto with grilled veg, olives, nuts dips and crackers*



Main Course

- Teriyaki Salmon Fillet
- Slow Cooked striploin (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V, VG, GF)
- Variety Seasonal Fruit Platter (V, VG, GF)
- Dessert Platter For share (in petit four size) (V)

SILVER BBQ MENU

(minimum 10 passengers)

\$72 per person

Appetizers on arrival

- Pumpkin & Goat Cheese Arancini (V)
- BBQ pulled pork with cucumber, sour reddish and chili mayo

Platters

(*Choose ONE from below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*
- Or
- Vegetarian antipasto with grilled veg, olives, nuts dips and crackers*

Main Course

- Angus Beef Patties (GF)
- Lamb & Rosemary Sausages (GF)
- Lemongrass Chicken Skewers (GF)
- Variety Seasonal Fruit Platter (V, VG, GF)
- Hot Dog Roll

GOLD BBQ MENU

(minimum 10 passengers)

\$82 per person

Appetizers on arrival

- Cheeseburger Spring Rolls with Sweet Chili Sauce
- BBQ pulled pork with cucumber, sour reddish and chili mayo



Platters

(*Choose ONE from below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled veg, olives, nuts dips and crackers*

Main Course

- Wagyu Beef Patties (GF)
- Beef Chipolata Sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V, VG, GF)
- Variety Seasonal Fruit Platter (V, VG, GF)
- Hot Dog Roll

PLATINUM BBQ MENU

(minimum 10 passengers)

\$101 per person

Appetizers on arrival

- Peking Duck Spring Roll
- Teriyaki Scallop

Platters

(*Choose ONE from below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled veg, olives, nuts dips and crackers*

Main Course

- Wagyu Beef Patties (GF)
- Pork Fennel and White Wine Sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Lemongrass Chicken Skewers (GF)
- Grilled Salmon Fillet (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V, VG, GF)
- Variety Seasonal Fruit Platter (V, VG, GF)
- Hot Dog Roll



ADD-ON MENU

Assorted Sushi Platter - \$77

(Approx. 36 pcs)

Salmon, Aburi Salmon, avocado, cucumber and or crab
on assorted nori

Pumpkin Arancini (V, VG, GF) - \$91

(Approx. 20 pcs)

Tomato Arancini (V, VG, GF) - \$91

(Approx. 20 pcs)

Sweet Potato Croquettes (V, VG, GF) - \$100

(Approx. 20 pcs)

Vegetable Lasagne (V) - \$124

(Approx. 2.5kg)

Cheese Platter - \$130

Mature Cheddar / Blue Vein Cheese/ Creamy Brie served
with fresh berries and crackers, lavash, nuts and/or
dried fruits

Spinach and Ricotta Cannelloni (V) - \$130

(Approx. 2.5kg)

Vegan Burger (V) - \$152

(Approx. 16pcs)