

2023/24

CHRISTMAS MENU

HOST CO

2023/24

Menu

Option One: Sit Down

Main

ROASTED CHICKEN BREAST (HALAL, GF)
Potato mash, charred broccolini, truffle, porcini cream sauce

ROLLED LAMB SHOULDER (HALAL, GF)
Minted pea puree, fondant sweet potatoes, rosemary jus

SWEET POTATO RAVIOLI (V)
Burnt butter sage, spinach, spring peas, pecorino cheese

PAN-FRIED BARRAMUNDI (GF)
Roasted cherry tomatoes, capers, olives, shallots, green beans

SIRLOIN STEAK (GF)
Roasted kipfler potatoes, asparagus & salsa verde

Dessert

WATTLESEED PANNA COTTA & BERRIES (GF)

STICKY DATE PUDDING & CARAMEL SAUCE

VANILLA CRÈME BRÛLÉE & BISCOTTI

SUMMER BERRY TRIFLE



gold tiffany chairs, cocktail bars
dessert stations, DJ hire, 360

HOSTCO

Menu

Option Two: Cocktail Canapés

Cold Canapés

ROCK OYSTERS (GF)
Japanese citrus dipping sauce, wasabi tobiko

ZUCCHINI & CHIA FRITTERS (VEGAN, GF)
Spicy guacamole, smoked tomato relish

BEETROOT & GOATS CHEESE TARTS (V)

WILD MUSHROOM & FRIED POLENTA (V)
Stracciatella cheese, basil dust

SMOKED TROUT & ROASTED COCONUT (GF)
Roe, betel leaves, chilli

Hot Canapés

PROSCIUTTO WRAPPED PRUNES (GF)
Gorgonzola cheese

ROASTED SCALLOPS (GF)
Pineapple, chilli

THAI LEMONGRASS PRAWN SKEWERS (GF)

SPICY LAMB PARCELS
Pomegranate & mint salad

SMOKED EGGPLANT EMPANADAS (V)
Ricotta cheese, chilli

Upgrade with:

gold tiffany chairs, cocktail bars,
dessert stations, DJ hire, 360
photobooth and more

HOSTCO

Ordering

To plan your event, please contact the HostCo team at info@hostcosydney.com or 02 9563 6245.

Thank You*

Proudly not-for-profit, proceeds from all our events and catering orders are directly invested into student services and programs, designed to amplify the campus experience. By choosing HostCo, you're directly contributing to the development of our future leaders and innovators, creating opportunities for this generation and generations to come.

