



Feasting Menu

Canapés & Sit-Down

\$90 per head + GST

Minimum 20 guests

3 hour service with 1 hour set up - most appropriate for feasting and sharing options, weddings, ladies lunches, family mile-stone events.

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Canapé hour

Choose from our canape menus

3 x selection from Menu 1
1 x selection from Menu 2

Inclusions:

1hr service

Luxe canapé add on

Kaffir-lime Moreton Bay bug rolls with our famous tartare sauce **[add \$17 pp + GST]**

Deluxe seafood platter with Mooloolaba king prawns, tartare, salmon sashimi with tamari and wasabi on chopsticks, Sydney rock or Pacific oysters with our champagne vinaigrette **[add \$17 pp + GST]**

Korean fried chicken bun milk bun with kimchi, gochujang sauce **[add \$15 pp + GST]**

Oyster bar freshly shucked oyster bar, served by our chef, as a food station. Add to the wow factor at your event - served in our custom perspex trays with dry ice. Complimented by our champagne mignonette, warm ginger and shallot scallion oil, and Tasmanian salmon roe caviar **[add \$14 pp + GST - 3 oysters pp]***



Entrees

18 month prosciutto, sopressa salami, chargrilled artichokes, balsamic vinegar

Crisp and chewy flat bread with hummus

Finely sliced king fish and fennel with an orange salad

Warm Sicilian olives with lemon peel, thyme

Feasting mains

Choose 2

Whole flat deboned Italian inspired roasted chicken with fresh herbs, burnt lemon **[GF]**

Bavette of beef - medium rare, whisky peppercorn sauce

Miso glazed salmon on a bed of soba noodles and julienne snow peas **[GF]**

Sides

Choose 2

Crispy duck-fat potatoes with truffle aioli **[GF]**

Rustic sourdough bread with sea salt whipped butter

Honey baby carrots with spiced dukka **[GF]**

Green salad with cucumber ribbons, picked herbs **[GF]**

Roasted garlic mashed potatoes **[GF]**



Our famous shared dessert platters

Dessert platter with mini lemon meringue pie,
chocolate brownie, French macaron, ball donuts,
chocolate mousse and fresh seasonal fruit

Dessert add on

Crispy churros with cinnamon sugar served with
salted dulce de leche caramel sauce **[add \$10pp + GST]**



Our must-have late night tasting board

Add \$20 pp + GST

The most amazing board. Filled with delicious mini petite-fours including our famous lemon meringue pies, chocolate mousse, French macarons and our famous chocolate brownies. We also include artisan assorted breads, sliced salamis, prosciutto, olives, assorted international cheeses, assorted dips, flat bread, crisp bread and crackers for everyone! All set up for you to enjoy into the night.

Tasting board add on options

Add these to your tasting board and take it to next level of tastiness

1-2 BAKED HAM (approx. 5kg) [\$180 + GST]

double glazed and served with bread rolls, mustards and condiments. Perfect for 35-45 guests.

WHOLE BAKED HAM (approx. 10kg) [\$350 + GST]

double glazed and served with bread rolls, mustards and condiments. Perfect for 45-100 guests.

INTERNATIONAL CHEESE WHEEL CAKE [\$350 + GST]

UK cheddar, French brie, fresh goats cheese and hard Spanish wine-dipped cheese. Perfect for 45-100 guests.



Menu 01

Grass-fed rare roast beef eye fillet tartlet with horseradish cream on our crisp sourdough crostini

Our famous poached chicken finger sandwiches with lemon mayo and chopped chives

Caprese skewers with cherry tomato, bocconcini and pesto
[Vegetarian, GF]

Tasmanian smoked salmon blinis with creme fraiche and dill

Marinated roasted vegetables, plant based cheese and basil tartlet
[Vegan]

Candied walnut with blue cheese tartlet **[Vegetarian, GF]**

Compressed watermelon cube, spiced hummus puree, dukkha
[Vegetarian, Vegan, GF]

Lemon grass ginger chicken, rillettes crisp tart and sesame seed praline **[GF]**

Pancetta wrapped beef roulade, feta spinach mousse, micro herbs **[GF]**

Spanner crab tartlet with dill creme fraiche and brunoise tomato salsa **[GF]**

Bloody Mary oyster shooter with Tabasco, Vodka and celery swizzle stick **[GF]**

Oysters a la natural shucked to order – Seasonal Pacific or Sydney Rock with our champagne mignonette or yuzu dressing **[GF]**

Our famous salmon sashimi on chopsticks with wasabi and tamari with dry ice **[GF]**

Miso glazed shitake mushroom with chili eggplant salsa
[Vegetarian, Vegan]



Menu 02

Wagyu beef burgers, American cheddar with pickles topped with our special sauce

Satay chicken skewers with delicious peanut dipping sauce **[GF]**

King prawn roll with tartare sauce and potato chip

Crispy spinach and feta Turkish pizza with fresh lemon

Chargrilled halloumi cheese with sesame seeds with fresh lemon

Porcini arancini balls with truffle mayo

Beef and chorizo empanadas with our herb chimichurri sauce **[GF]**

Mini Dagwood dogs with tomato ketchup and mild mustard on our custom wooden stools

Australian lamb koftas with cumin yoghurt, seasoned with lemon, mint and black pepper **[GF]**

Bombay pea and potato samosas with cumin yoghurt **[Vegetarian]**

Crispy Panko prawns with Japanese mayo and tonkotsu BBQ sauce



Menu 02

Chicken yakitori skewer with Japanese mayonnaise, sesame, green onion **[GF]**

Crisp sweet potato croquette with our chimichurri sauce **[GF, Vegan]**

Our famous pulled pork buns with hoisin and crispy onion

Kaarage cauliflower in bamboo cones topped with mayo and nori or sriracha and togarashi, in custom perspex stand **[Vegetarian]**

Beef and Burgundy mini pies with mushy peas and tomato ketchup

Pork and ginger OR tofu and broccoli potsticker dumplings with black vinegar **[Vegetarian Alternative]**

Teriyaki chicken buns with Japanese mayo and sesame seeds

Vegan BBQ jackfruit buns with our Asian slaw **[Vegan]**

Chicken schnitzel finger sandwich with lemon mayo, relish and rocket

Crispy King prawn toast with sesame seeds with dipping sauce

Yellowfin Tuna tartare with kaffir Lime, coconut on a rice crisp with miso aioli **[GF]**

Asian inspired roasted duck pancake with hoisin sauce and cucumber





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