



50 foot Catamaran Menu

1. Our Most Popular BBQ Buffet Menus

Please note all BBQ Menus require an onboard chef @\$50 per hour except for BBQ Menu 1 which is prepared by the chef but cooked by the captain.

BBQ Menu 1 - \$42.00 per guest plus \$50 flat fee for delivery
(minimum 10 people)

- a. Beetroot, goats cheese, quinoa and macadamia salad, rocket with herb and basil dressing
- b. Traditional dill and bacon potato salad
- Gourmet sausages (beef, pork, lamb)
- Vegetarian burgers
- Freshly baked bread rolls
- Selection of condiments - followed by
- Seasonal fresh fruit platter + a selection of macaroons

BBQ Menu 2 - \$52.00 per guest plus chef hire @\$50 / hour
(minimum 10 people)

To begin:

Canapes of vegetarian antipasto tarts with Persian feta and pesto and Spicy Chicken Thai cakes served with namjim sauce

Followed by:

- a. Beetroot, goats cheese, quinoa and macadamia salad, rocket with herb and basil dressing
- b. Vine ripened tomato and persian feta salad, balsamic Glazed with basil
- c. Greek salad (traditional style)
- Char-grilled scotch fillet
- Peppered salmon fillet
- Marinated chicken breast fillet
- Freshly baked bread rolls
- Selection of condiments

Followed by:

Seasonal fresh fruit platter + a selection of macaroons



Menu 3 \$62.00 per guest plus chef hire @\$50 / hour
(minimum 10 people)

To begin:

Canapés of vegetarian antipasto tarts with Persian feta and pesto
and Spicy Chicken Thai cakes served with namjim sauce

Followed by:

Select 3 salads and select 3 mains from the following :-

Salads

- a. Greek salad (traditional style)
- b. Hokkien Noodle salad with stir fried vegetables, toasted sesame seeds, sticky soy drizzle and peanut crumb
- c. Traditional Caesar salad
- d. Fresh shaved fennel, apple salad with orange thyme dressing.
- e. Beetroot, goats cheese, quinoa and macadamia salad, rocket with herb and basil dressing
- f. Vine ripened tomato and Persian feta salad, balsamic Glazed with basil
- g. Brown rice with Mexican Salsa Salad of avocado, heirloom tomatoes, cucumber, coriander and lime.

Mains

- g. Grilled tiger prawns
 - h. Char-grilled Garlic & herb rubbed Steaks
 - i. Fajita lime marinated chicken breast fillet
 - j. Vegetarian Kale, quinoa burgers
 - k. Grilled salmon fillet
- Your selection will be accompanied by freshly baked bread roll
and a selection of condiments

Dessert Buffet comprising:

- Dessert Platter
- Fruit Platter
- Cheese Platter



2. Deluxe Seafood Platters (minimum 10 people)

Our chef can also prepare beautiful, deluxe seafood platters for you, designed around your own specific tastes and requirements.

Please enquire for specific costs. Starting price \$65 per person (prawns, oysters, balmain bugs, smoked salmon)

3. Canapé Selection (minimum 10 people)

Silver Canapé Selection

\$52.00 per guest plus \$50 flat fee for delivery

- Smoked salmon blinis
- Vegetarian antipasto tarts with Persian feta and pesto
- Kale, roast pumpkin Frittata topped with hummus and basil
- Sushi platter
- Extravagant Cheese Platter
(Brie, blue cheese, smoked cheddar , prosciutto, salami, dips, olives and figs) with crackers
- Mixed dessert platter to share featuring chocolate treats, vanilla profiteroles topped with nuts, mini cupcakes and cakes
- Seasonal fruit salad cup topped with yoghurt shaved coconut and Pistachio crumb

Gold Canapé Selection :

\$72 per guest plus chef hire @\$50 / hour

- Smoked salmon blinis
- Vegetarian antipasto tarts with Persian feta and pesto
- Spicy Chicken Thai cakes served with namjim sauce
- Sushi platter
- Lamb sliders with slaw and tzatziki
- Fresh Local Rock oysters served with lemon and condiments
- Extravagant Cheese Platter
(Brie, blue cheese, smoked cheddar , prosciutto, salami, dips, olives and figs) with crackers
- Mixed dessert platter to share featuring chocolate treats, vanilla profiteroles topped with nuts, mini cupcakes and cakes
- Seasonal fruit salad cup topped with yoghurt shaved coconut and Pistachio crumb



Platinum Canapé Selection

\$92.00 per guest plus chef hire @\$50 / hour

- Fresh Local Rock oysters served with lemon and condiments
- Sushi platter
- Mini meatballs with tomatoes relish
- Smoked salmon blinis
- Vegetarian antipasto tarts with Persian feta and pesto
- Spicy Chicken Thai cakes served with namjim sauce
- Bononcini , Cherry Tomato and Basil Skewers with Balsamic Glaze
- Fresh local Cooked Whole Tiger Prawns platters served Lemon And Limes
- Extravagant Cheese Platter(Brie, blue cheese, smoked cheddar , prosciutto, salami, dips, olives and figs) with crackers
- Mixed dessert platter to share featuring chocolate treats, vanilla profiteroles topped with nuts, mini cupcakes and cakes
- Seasonal fruit salad cup topped with yoghurt shaved coconut and Pistachio crumb

4. Sandwiches/Rolls/Wraps \$25 per guest (minimum 25 guests)

Served on a selection of freshly baked sliced breads, rolls and wraps

Select 3 from the following

1. Rare roast beef, cheddar, seeded mustard & mixed leaf
2. Smoked salmon, crème cheese & cucumber
3. Italian tuna mayonnaise, radicio & capers
4. Honey roast leg ham off the bone, semi dried tomatoes, Swiss cheese.
5. Peri Peri chicken, slaw & mayo
6. Antipasto veg and hummus with baby spinach leaves(V)



5. Three Course Seated Lunch/Dinner

\$90 per guest plus onboard chef hire @ \$50 per hour
(10 - 15 guests only)

Sample menu only, full options available on request
Choose one of each of the following)

Entrée

1. Fresh salmon rolled in toasted sesame seeds and drizzled with sweet soy emulsion
2. grilled balsamic glazed plums and Beetroot with baby carrots, crumbled with Persian Feta and pomegranate salad (V)
3. Sticky soy chicken with hokkien noodles and stir fried veg topped with toasted sesame seeds and roast peanuts.

Main

1. Peri Peri Glazed chicken Breast served with Mexican quinoa salsa salad featuring cucumber, heirloom Tomato, capsicum, coriander, lime.
2. Fijita spiced BBQ Lamb Cutlets drizzled with tzatziki dressing served with fresh shaved apple, fennel and orange dressing salad topped with crumbled Persian feta.
3. Grilled Pumpkin, grilled zucchini, grilled haloumi topped with balsamic glaze, zata and hummus.(V)

Dessert

1. Grilled sweet plums served with flourless nutty honey cake and vanilla cream
2. Australian pavlova Topped with fresh seasonal fruits, raspberry coulis and Pistachio crumb
3. Dessert tasting platter to share featuring a selection including Chocolate treats, Vanilla profiteroles, lemon custard tart topped with fresh fruit

Coffee, selection of tea's & biscotti