

CATERING Yarranabbe

ENTER TOTAL PEOPLE UNDER YOUR CHOSEN OPTION



OPTION 1 | JUST CRUISIN'

\$55PP | MINIMUM 20 PEOPLE (+\$50 delivery Sundays & p.hols)

CANAPES

Vegetable & sesame rice paper rolls w/ spicy plum sauce

Peeled Crystal Bay prawns & lime aioli

ON THE GRAZING TABLES

- Salt & pepper crusted yearling eye fillet, sliced leg ham w/ sides of mustards, relish & béarnais
- Antipasto platter w/ char grilled vegetables, Italian salami, marinated feta, frittata, hummus, pesto & olives
- Farmhouse three-cheese selection, dried & seasonal fruits w/ crackers
- Basket of fresh & toasted breads
- Mini chocolate fudge brownie w/ fresh strawberries

TOTAL PEOPLE

OPTION 2 | CANAPES WITH IN-HOUSE CHEF

\$49PP + \$280 ON BOARD CHEF | MINIMUM 25 PEOPLE

Select 10 Items | We suggest 5 cold & 5 hot | Petite Fours included

HOT FOOD OPTIONS

- Porcini, mozzarella arancini w/ pesto cream
- Gourmet beef or lamb pie w/ red capsicum relish
- Petite pastry parcel (select one):
- Chicken & leek | Lamb & pomegranate
- Selection of mini quiches
- Gourmet topped pizette
- Vegetable samosa w/ spiced hummus
- Pumpkin, almond samosa w/ mint yoghurt
- Spinach & cheese triangle w/ capsicum puree
- Barramundi batons with herb and caper sauce
- Asian snapper cake with spicy plum sauce
- Shredded coconut prawn w/ lime aioli
- Chicken skewer (Select one & underline choice):
Moroccan w/ lemon yoghurt | Thai w/ satay sauce
Lemon & oregano w/ tzatziki
- Mini wagyu beef cheese burger w/ relish
- Mini beef wellington w/ dijon aioli
- Vegetarian spring roll w/ spicy plum sauce

COLD FOOD OPTIONS

- Gourmet chicken, celery & lemon mayo sandwich
- Slider Selection (Select one & underline choice):
Pesto chicken | Smoked salmon & cream cheese |
Pulled Pork w/ apple slaw | Asian beef w/ pickled
cucumber
- Ratatouille, marinated feta tartlet
- Balsamic fig, blue & prosciutto tartlet
- Sashimi tuna cubes w/ wasabi cream
- Smoked salmon & herbed cream cheese blini
- Peeled Crystal Bay prawn & lime aioli
- Freshly shucked oysters w/ soy, mirin, pickled
ginger & shallot
- Peking duck, hoisin & ginger pancake
- Vegetable & sesame rice paper rolls
- Thai beef or chicken salad wonton cup

TOTAL PEOPLE

OPTION 3 | YARRANABBE BUFFET

\$75PP + \$280 ON BOARD CHEF

Canapé Selection – select 2:

Hot

- Petit pastry parcel select one | Chicken & leek | Lamb & pomegranate
- Porcini, mozzarella arancini with pesto cream
- Mini beef wellingtons with Dijon aioli, Fresh barramundi batons with herb and capes sauce

Cold

- Smoked salmon & herbed cheese blini
- Freshly shucked oysters with soy, mirin, pickled ginger & shallot
- Peeled crystal bay prawns & lime aioli
- Peking duck, hoi sin & ginger pancake

Mains – select 2:

Hot

- Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing
- Moroccan spiced chicken or fish, almonds & yoghurt
- Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise
- Fresh baked tart select one | Asparagus, heirloom tomatoes & basil | Caramelised onion, lemon thyme & goats curd.

Cold

- Oven roasted kumara, tomato, basil frittata with shaved parmesan
- Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing
- Oven roasted prosciutto, wrapped chicken with marsala
- Thai beef, greens, cherry tomato & lime dressing
- Lamb back strap with mint, feta and heirloom tomato salsa

Sides – select 3

- Oven roasted baby beetroot, goats curd & baby English spinach salad
- French bean, snow pea, orange & hazelnut salad
- Infinite tomato party salad with mixed herb dressing
- Brown rice, quinoa, cucumber, feta and pomegranate
- Puy lentil, beetroot, kumara, bacon & goats curd salad
- Mediterranean roasted root vegetables with Vincotto
- Potato salad w honey mustard and toasted almonds
- Mix it up green leafy salad

- | | | | |
|--------------------------|-----------------------------------------------|--------------------------------------------|----------------------------------------------|
| Select one leaf type | <input type="checkbox"/> Baby English spinach | <input type="checkbox"/> Rocket | <input type="checkbox"/> Mixed leaf |
| Select one dressing | <input type="checkbox"/> Sweet seeded mustard | <input type="checkbox"/> Vincotto balsamic | <input type="checkbox"/> Mixed leaf |
| Select three ingredients | <input type="checkbox"/> Shaved Parmesan | <input type="checkbox"/> Pear | <input type="checkbox"/> Oven roasted tomato |
| | <input type="checkbox"/> Crispy prosciutto | <input type="checkbox"/> Mixed olives | <input type="checkbox"/> Greek feta |
| | <input type="checkbox"/> Pine nuts | <input type="checkbox"/> Avocado | <input type="checkbox"/> Baby beetroots |

Dessert – select 1:

- French baked apple flan, double cream w/caramel drizzle
- Lemon delicious tart with smashed blueberries and cream
- Raspberry Pavlova roulade & marinated berry compote
- Seasonal fresh fruit platter, syrup & double cream
- Farmhouse three-cheese selection, dried & seasonal, fruits with crackers
- Selection of frivolities - Chocolate brownie, white rocky road, pistachio biscotti, macadamia, shortbread, strawberries

TOTAL PEOPLE