

## BBQ MENUS

Selected vessels only (min 8 guests)

\$60 delivery fee applies

### BUDGET BBQ

**\$30 PER PERSON**

Assorted Crisps  
Bacon and Onion Tarts  
Beef Chipolatta Sausages with Sauce  
Tandoori Chicken Skewers with Minted Yoghurt  
Mixed green leaf salad  
Fresh bread

### TRADITIONAL BBQ

**\$43 PER PERSON**

Assorted Crisps  
Gourmet sausages(qf) with bbq onions, Soft Bread Rolls and condiments  
Tandoori Chicken Skewers with Minted Yoghurt(qf)  
Sweet potato roasted tomato fetta and basil Frittata(qf) (v)  
Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)  
Mixed Green Leaf Salad in a light dressing (qf) (v) (vgn)  
Chocolate fudge brownies

### GOURMET BBQ

**\$50.00 per person**

Assorted Crisps  
Fresh Prawns with Dill Aioli(qf)  
Steaks with Condiments(qf)  
Lemon Oregano Chicken with Tahini Yoghurt(qf)  
Smashed Baby Potatoes, with Pink Peppercorn & Parsley Salad  
Brown rice salad cashews sunflower seeds capsicum soy and lemon dressing(qf)(v)(vegan)  
Assorted Mini Rolls  
Lemon Citrus Tarts with strawberries

### OPTIONAL EXTRAS:

Platter of prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$100.00

Large: 15 people \$120.00



Dietary Requirements  
\$5 per person extra for any menu alterations  
(all requirements can be accommodated,  
must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose  
Free, Etc

## BUFFET MENUS

Selected vessels only (min 8 guests)

\$60 delivery fee applies

### TRADEWINDS MENU

\$43 PER PERSON

Selection of dips with pitta crisps and Crudites  
 Chicken, Mayo, Rocket and Celery Ribbon Sandwiches  
 Brown Rice Salad with Cashew, Sultanas, Capsicum,  
 Parsley with Lemon & Soy Dressing(qf, v, vegan) in  
 Noodle Box  
 Peking Duck Pancakes  
 Vegetarian Rice Paper Rolls(qf)(v)  
 Spinach And mushroom Arancini balls with Aioli(v)  
 Spinach and Fetta Tart (v)  
 Portuguese tarts & Salted caramel slice  
 Seasonal fruit



### CRUISING MENU

\$60 PER PERSON

King prawns with Citrus Aioli  
 BBQ Lamb Cutlets with Tahini yoghurt dressing(qf)  
 Tart with caramelised onion, fetta and spinach(v)  
 Greek Salad(qf)  
 Rocket, Roasted Beetroot, Sweet Potato, Caramelized  
 Walnuts Salad with Balsamic Glaze(qf)  
 election of breads  
 Platter with cheese, Strawberries & water biscuits OR  
 Petit Fours with Strawberries



### OPTIONAL EXTRAS:

Platter of prawns with aioli  
 (Market price on request)

Sushi Platter

Medium: 10 people \$100.00

Large: 15 people \$120.00



Dietary Requirements  
 \$10 per person extra for any menu alterations  
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# EASTCOAST SAILING CATERING MENUS

## CANAPE PARTY MENUS

Selected vessels only (min 8 guests)

\$60 delivery fee applies

### PARTY FINGER FOOD MENU

\$30 PER PERSON

Selection of dips with Pitta crisps & crudités with cheese & crackers

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(qf)(v) (vgn)

Mushroom and Spinach Arancini balls with Aioli(v)

Sweet potato roasted tomato fetta and basil Frittata (qf) (v)



### DELUXE PARTY FINGER FOOD MENU

\$40 PER PERSON

Selection of dips with pitta crisps & crudités

Assorted Sushi

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(qf)

Sweet Potato & Prosciutto Frittata(qf)

Lemon Citrus Tarts & Brownies

Seasonal fruit



### OPTIONAL EXTRAS:

Platter of prawns with aioli  
(Market price on request)

Sushi Platters

Medium: 10 people \$100.00

Large: 15 people \$120.00

Wide selection of grazing platters also available  
See full grazing platter menu



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# EASTCOAST SAILING CATERING MENUS

## GRAZING BOX MENUS

Each platter serves approx 10 guests  
\$70 delivery fee applies

### CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats , bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

### GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit , nuts and dried fruit selection and assorted crackers

### VEGETARIAN BOX \$150

Seasonal fresh vegetable crudités, a trio of gourmet dips – hummus & red caviar dip served with olives, crackers & fresh baguette – perfect for dipping!

### SEASONAL FRUIT BOX \$110

Fresh in season fruits

### DESSERT BOX \$150

Petit fours  
Selection of home made slices, cakes & tarts

### PRAWN PLATTER \$MARKET PRICE

Platter of prawns with aioli

### SUSHI PLATTER

Medium: 10 people \$100.00  
Large: 15 people \$120.00



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# EASTCOAST SAILING CATERING MENUS

## LUNCH BOX MENUS

Suitable for sailing regattas (min 10 guests)

\$60 delivery fee applies

### REGATTA MENU \$22 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens

Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad

Spinach & ricotta filo pie

Chocolate fudge brownie

### MARINER MENU \$35 PER PERSON

Bakery

Chicken, mayo, rocket and celery ribbon sandwiches

Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps

Salad boxes | Minimum order of 6 per selection

Brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (gf)

Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)

Char grilled chicken breast, cos, bacon, egg, shaved parmesan and aioli (gf)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)

Portuguese Tart

#### OPTIONAL EXTRAS:

Platter of prawns with aioli  
(Market price on request)

Sushi Platters

Medium: 10 people \$100.00

Large: 15 people \$120.00



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