ESCAPADE CATERING MENUS

BBQ MENUS
Selected vessels only (min 8 guests)
$70 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(gf) with bbq onions, Soft Bread Rolls and condiments
Tandoori Chicken Skewers with Minted Yoghurt(gf)
Sweet potato roasted tomato fetta and basil Frittata(gf) (v)
Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)
Mixed Green Leaf Salad in a light dressing (gf) (v) (vgn)
Chocolate fudge brownies

GOURMET BBQ
$50.00 per person
Assorted Crisps
Fresh Prawns with Dill Aioli(gf)
Steaks with Condiments(gf)
Lemon Oregano Chicken with Tahini Yoghurt(gf)
Smashed Baby Potatoes, with Pink Peppercorn & Parsley Salad
Brown rice salad cashews sunflower seeds capsicum soy and lemon dressing(gf)(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
$10 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

ESCAPADE CATERING MENUS

BUFFET MENUS
Selected vessels only (min 8 guests)
$70 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(gf, v, vegan) in Noodle Box
Peking Duck Pancakes
Vegetarian Rice Paper Rolls(gf)(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(gf)
Tart with caramelised onion, fetta and spinach(v)
Greek Salad(gf)
Rocket, Roasted Beetroot, Sweet Potato, Caramelized Walnuts Salad with Balsamic Glaze(gf)
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
(all requirements can be accommodated, must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

ESCAPADE CATERING MENUS

CANAPE PARTY MENUS
Selected vessels only (min 8 guests)
$70 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(gf)(v) (vgn)
Mushroom and Spinach Arancini balls with Aioli(v)
Sweet potato roasted tomato fetta and basil Frittata (gf) (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(gf)
Sweet Potato & Prosciutto Frittata(gf)
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

Dietary Requirements
$10per 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

ESCAPADE 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 ADN 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 – hommus & 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

Dietary Requirements
$10 per person extra for any menu alterations
(all requirements can be accommodated,
must be advised 7 days prior to cruise)
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ESCAPADE CATERING MENUS

LUNCH BOX MENUS
Suitable for sailing regattas (min 10 guests)
$70 delivery fee applies

REGATTA MENU
$22 PER PERSON

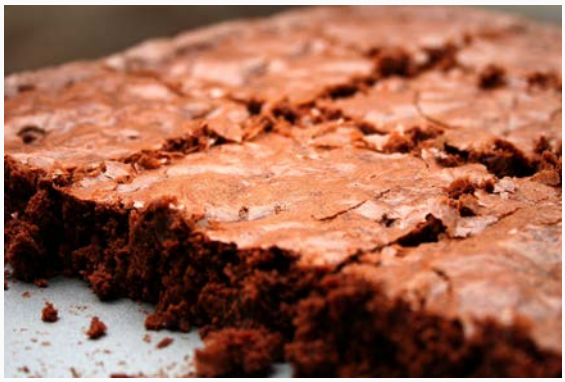
Soft damper roll with Cajun chicken, aioli, avocado & greens
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad
Spinach & ricotta filo pie
Chocolate fudge brownie

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

Dietary Requirements
$10per 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