



SEASCAPE AND WOORABINDA CATAMARAN

MENU

Filled Sandwiches: one per person @ \$10

Baguette/Wrap: one per person @ \$12

(Minimum of 8)

Sandwiches are made on wholewheat & quinoa & soy organic sourdough. Baguettes are made on white crispy fresh baked bread. All sandwiches, baguettes and wraps are cut into quarters and presented in quality craft window boxes. Fillings include:

Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.

Poached Chicken Breast, avocado, mayonnaise and mixed leaves.

Smoked Salmon, cream cheese, avocado, capers, Spanish onion.

Chargrilled vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayonnaise

Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves

Tuna, lemon mayo, cucumber, pickled onion and mixed leaves

Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

On the BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ, served with fresh bread rolls & rocket and parmesan salad: **\$15**

Vegetarian/Vegan/GF option available

Homemade Waygu Burgers cooked on the BBQ: **\$20**

Vegetarian/Vegan/GF/Chicken option available

Enjoy a mixture of burgers and sausages: **\$25**



Mixed Kebabs: **\$25**

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork.

Buffet & cocktail catering menu

Cold finger food (minimum 12 per item)

Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each

Cocktail pork & fennel rolls - \$3.50

Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each

Cocktail sausage rolls - \$3.40 each

Cocktail Smoked salmon & dill quiche \$3.60 each

Gourmet sliders made on mini milk buns

Slow cooked beef brisket (minimum 24) \$3.90 each

Chicken schnitzel (minimum 12) \$3.90 each

Roast vegetable & goat's curd (minimum 12) \$3.90 each

Smoked salmon & cream cheese (minimum 12) \$3.90 each

Buffet meats (served cold)

Free range marinated & roasted chicken cut into 1/8's: \$25 each

Rare roast beef served with horseradish & mustards: \$75 p/kg (min 2 kg)

Apple cider & maple glazed free range ham with apple pear & ginger chutney: \$50 p/kg (min 2 kg)



Whole tray cakes: \$145 each

(30 × 40cm) 24 to 32 portions

Orange & Almond cake (GF, DF)

Flourless chocolate & raspberry cake (GF)

Chocolate & walnut brownie (GF)

Blueberry & lime baked cheesecake

Apple & rhubarb crumble

Carrot & walnut cake

Salad Menu: \$75 each

Serves at least 20 people (half size platters available on request at \$40 each)

Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut and
lemon honey mustard dressing.

Asian Coleslaw - red & Chinese cabbage with shallots, coriander, mint, sesame
seeds,
pepitas and a sweet chilli and lime dressing.

Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats
cheese served with balsamic dressing.

Israeli Couscous Salad -w/ fresh herbs, cherry tomato & chilli with a lemon & garlic
dressing.

Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower &
chickpea.

Seasonal Roast Vegetables: \$85.00



Platters

Sushi platters (serves 20 people)

Variety of bite size Sushi Rolls Platter: \$60.00

Variety of cooked and fresh Salmon Platter: \$70.00

Antipasto platter served with crackers (serves 20 people)

Cold meats, marinated olives, cheeses, homemade dips, pate: \$150

Cheese Platters (serves 20 people)

A range of Australian & European cheeses served with crackers

\$100.00 (4/5 cheeses) \$130.00 (5/6 cheeses) \$160.00 (7/8 cheeses)

Prawn platter

Tiger Prawns served (unpeeled) with lemons and seafood sauce

*Small (serves 12 - 15) \$120.00, Medium (serves 15 - 25), \$170.00, Large (serves 25 +)
\$220.0*

Smoked Salmon Gravalax Platter (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion: \$130

Fruit Platters

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes.

(Fruit will depend on season and market availability)

Small: \$60.00 (serves 12-15), Medium: \$90.00 (serves 15-25), Large: \$110.00 (serves 25+)