

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(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
\$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

BUFFET MENUS

Selected vessels only (min 8 guests)

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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)
 Selection 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



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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(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 crudites, 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)

\$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



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