



# LUNA

## CHARTER CATERING MENU

WOODFIRED PIZZA • CANAPÉS • PLATTERS • SALADS



EXCEPTIONAL FOOD.  
UNFORGETTABLE EXPERIENCES.

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### WOODFIRED PIZZA PACKAGE



Cooked fresh onboard in  
our authentic woodfired oven

**\$2,500**

UP TO 50 GUESTS

**\$25 PER PERSON**  
PER EXTRA GUEST

#### PIZZA MENU



##### MARGHERITA (V)

Tomato base, mozzarella,  
fior di latte, basil



##### MEAT LOVER

Tomato base, pepperoni,  
bacon pieces, mozzarella



##### VEGGIE LOVER (V)

Tomato base, charred  
capsicum, mushrooms,  
black olives, mozzarella



##### SUPREME

Tomato base, hot salami,  
charred capsicum, black olives,  
mushrooms, mozzarella



##### PERI PERI CHICKEN

Tomato base, peri peri  
chicken, red onion, capsicum,  
mozzarella, aioli drizzle



##### VEGAN CHEESE

available on request  
extra \$15 – FLAT



##### GLUTEN FREE

available on request  
extra \$15 – FLAT

- All dietary requirements must be advised no later than 14 days prior to your charter.
- Please note we are currently unable to cater for coeliac.

V = Vegetarian    VE = Vegan    GF = Gluten Free    N = Nuts

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### CANAPÉ PACKAGES



#### SILVER

**\$40PP**

5  
CLASSIC  
CANAPÉS  
1  
SUBSTANTIAL



#### DIAMOND

**\$60PP**

5  
CLASSIC  
CANAPÉS  
1  
SUBSTANTIAL  
1  
DESSERT



#### PLATINUM

**\$80PP**

7  
CLASSIC  
CANAPÉS  
2  
SUBSTANTIAL  
2  
DESSERT



All canapé packages are served roaming by our crew  
and designed to be enjoyed fresh throughout your cruise.

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### CLASSIC CANAPÉS



Arancini Balls – Vegetarian (Parmesan) (V)



Arancini Balls – Bolognese



Truffle Fritte – Hot chips, fresh Parmesan  
shavings and truffle oil aiicelle (V) (GF)



Tartlet – Smoked Salmon, crème fraîche, chives



Tartlet – Roasted pumpkin with  
whipped ricotta & pumpkin seeds (V)



Tartlet – Fresh Fig, creamy goats cheese,  
micro greens (V)



Tartlet – Prawn cocktail, micro greens,  
crunchy cracker (GF)



Crostini – Baguette bites, roast beef with  
horseradish cream, micro greens



Crostini – Baguette bites, cranberry jam,  
brie cheese, micro greens (V)



Crostini – Mediterranean sun dried tomatoes,  
charred red capsicum, olives, fresh herbs (VE)



Chicory Boots – Red chicory leaves,  
tomato salsa (VE) (GF)



Chicory Boots – Red chicory leaves, blue  
cheese, walnuts, honey drizzle (V) (N) (GF)



Caprese – Fresh tomato, mozzarella,  
fresh basil, balsamic drizzle (V) (GF)



Falafel – with hummus, dukkha (VE) (N)



Jalapeno Poppers – Jalapeno peppers,  
vegan cream cheese, chives (VE)



Halloumi Sticks – Sticky honey  
grilled halloumi (V) (GF)



Greek Sticks – Fresh tomato, olive, feta  
cheese, cucumber, oregano (V) (GF)



Chicken Sticks – Honey sesame  
chicken skewer (GF)



Prawn Lollipop – Prawn on a stick (GF)

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### SUBSTANTIAL & DESSERT CANAPÉS

#### SUBSTANTIAL



Bao Buns – Fresh slaw, grated carrots,  
grilled halloumi (V)



Bao Buns – Pulled Pork, fresh greens,  
grated carrots



Sliders – Grilled halloumi, rocket,  
tomato chutney (V)



Sliders – Pulled pork, apple ranch slaw,  
smoky bbq sauce



Sliders – Antipasto, chilli jam, pitted  
kalamata olives, caramelised onions,  
vegan cheese, roasted red capsicum (VE)



Tacos – BBQ Pulled Pork, creamy coleslaw,  
coriander, fresh lime



Tacos – Prawn cocktail, chives (GF)



Tacos – Guacamole, pickled jalapeños,  
coriander, vegan cheese (VE)

#### DESSERT CANAPÉS



Cannoli – Crisp shell, creamy ricotta,  
chocolate chips (N)



Cannoli – Crisp shell, creamy ricotta,  
pistachio (N)



Cannoli – Crisp shell, creamy ricotta,  
Nutella (N)



Tarts – Mini fresh fruit tarts (VE) (GF)

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### PLATTERS

SERVES APPROX. 8-10 GUESTS



#### ANTIPASTO PLATTER

**\$175**



#### MEDITERRANEAN PLATTER

**\$225**



#### SUSHI PLATTER

**\$200**



#### SEAFOOD PLATTER (HOT & COLD)

**\$250**



#### FRUIT PLATTER

**\$150**



#### DESSERT PLATTER

**\$150**



#### DIPS PLATTER

**\$125**



MENUS SUBJECT TO CHANGE  
Menus are subject to change  
based on seasonal availability.



#### MINIMUM SPEND

A minimum spend of \$2,500  
applies to all menus  
(plus wharf fees).



#### DIETARY REQUIREMENTS

All dietary requirements must be  
advised no later than 14 days prior  
to your charter.

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### SALADS



#### GARDEN SALAD

**\$35**  
per salad



#### PUMPKIN SALAD

**\$35**  
per salad



#### GREEK SALAD

**\$35**  
per salad



#### TABOULI SALAD

**\$35**  
per salad

Serves approx. 8-10 guests



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