ESCAPADE CATERING MENU

BBQ MENUS
Selected vessels only (min 8 guests)
$80 delivery fee applies

SAUSAGE SIZZLE - $25 PER PERSON
Assorted Chips
Gourmet Sausages
Fresh Bread rolls
Condiments



BASIC BBQ - $35 PER PERSON
Assorted Chips
Selection of dips with crackers & vegetable crudites (V) (GF)
Beef Chipolatta Sausages (GF)
Gourmet Chicken Skewers (GF)
Mixed leaf salad with cucumber, spring onion, chive , fetta crumble and greek dressing ((GF)) (GF) Vegan (no fetta)
Condiments
Fresh bread



TRADITIONAL BBQ - $45 PER PERSON
Assorted Chips
Cheese, vegetable crudite with selection of dips and crackers (V) (GF)
Rice paper rolls (GF, V, vegan)
Gourmet sausages (GF) with BBQ onions,
Lemon Oregano Chicken tenders with Minted Yoghurt (GF)
Mixed leaf salad with cucumber, spring onion, chive , fetta crumble and greek dressing (V) (GF) Vegan (no fetta)
Condiments
Fresh bread rolls
Chocolate fudge brownies



GOURMET BBQ - $58 PER PERSON
Cheese, vegetable crudite with selection of dips and crackers (V)
Rice paper rolls (GF, V, vegan)
Whole Fresh Prawns with Dill Aioli (GF)
Beef Fillet Steaks with Condiments (GF)
Lemon Oregano Chicken Tenders with Minted Yoghurt (GF)
Roasted Baby Potatoes, with garlic and rosemary (GF, V, vegan)
Mixed leaf salad with cucumber, spring onion, chive , fetta crumble and greek dressing (V) (GF) Vegan (no fetta)
Fresh bread rolls
Lemon Citrus Tarts with seasonal berries

OPTIONAL EXTRAS:
Platter of whole king prawns with aioli (Market price on request)

Sushi Platter
Medium: 10 people $130.00
Large: 15 people $150.00

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 MENU

PLATTERED MENUS
Selected vessels only (min 8 guests)
$80 delivery fee applies

PARTY FINGER FOOD MENU - $35 PER PERSON
Selection of dips(gf) with vegetable crudités (GF) & crackers (V)
Vegetarian Rice Paper Roll (GF, V, vegan)
Peking Duck Pancakes
Vegetarian quiche bites (V)
Chicken, mayo, rocket & celery ribbon
Mixed sushi platter (GF, V, vegan)



TRADEWINDS MENU - $45 PER PERSON
Selection of dips(gf) with vegetable crudités (GF) & crackers (V)
Vegetarian Rice Paper Rolls (GF, V, vegan)
Peking Duck Pancakes
Vegetarian quiche bites(V)
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
Mixed sushi platter (GF, V, vegan)
Rare roast beef sliders with caramelised onion & dijon mayo
Chocolate fudge brownies & seasonal berries



CRUISING MENU - $68 PER PERSON
Selection of cheeses and dips with vegetable crudités and crackers (V)
Whole King prawns with Citrus Aioli (3pp)
BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(GF)
Lemon oregano Chicken tenders with minted yoghurt (GF))
Brown Rice Salad with Sunflower Seeds, Capsicum, Cashews with Soy & Lemon Dressing (GF, V, Vegan)
Rocket and Parmesan salad with caramelised balsamic dressing (V, Vegan)
Selection of breads
Chocolate fudge brownies & seasonal berries



OPTIONAL EXTRAS:
Platter of whole king prawns with aioli
(Market price on request)

Sushi Platter
Medium: 10 people $130.00
Large: 15 people $150.00

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 MENU

GRAZING BOX MENUS
Each platter serves approx 10-12 guests
$80 delivery fee applies

CHARCUTERIE BOX $260 OR $26PP
A selection of cured meats , bo6concini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.



GOURMET CHEESE AND FRUIT BOX $260 OR $26PP
A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers (V)

VEGETARIAN BOX $170 OR $17PP
Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping! (V)



SEASONAL FRUIT BOX $130 OR $13PP
Fresh in season fruits

DESSERT BOX $160 OR $16PP
Petit fours
Selection of slices, cakes & tarts

PRAWN PLATTER $MARKET PRICE
Platter of whole king prawns with aioli



SUSHI PLATTER
Medium: 10 people $130.00
Large: 15 people $150.00

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 MENU

LUNCH BOX MENUS
Suitable for sailing regattas (min 10 guests)
$80 delivery fee applies

REGATTA MENU - $35 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 (v)
Chocolate fudge brownie



MARINER MENU - $45 PER PERSON
Bakery
Chicken, mayo, rocket and celery ribbon sandwiches
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps



Select max 2 Salad boxes: (will supply half half selection)

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing (v) (vegan)
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)

Portuguese custard tart



OPTIONAL EXTRAS:
Platter of prawns with aioli
(Market price on request)

Sushi Platters
Medium: 10 people $125.00
Large: 15 people $145.00

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