



**EASTCOAST
SAILING**

*Good Food
Brighter Days*

CATERING Menu

GREAT FOOD • GREAT COMPANY • ON THE WATER



GRAZING PLATTERS

Cheese Platter

Cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts.

Antipasto Platter

Prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, and crackers.

Charcuterie Platter

Prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers, and French baguette.

Mezze Vegetarian Platter

Grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, sundried tomatoes, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, and Lavosh.

Small – suit 2 to 3 people	\$150
Medium – suit 4 to 6 people	\$260
Large – suit 7 to 10 people	\$380



FRESH FRUIT PLATTER

Selection of fresh seasonal fruits.

Small – suit 2 to 3 people	\$110
Medium – suit 4 to 6 people	\$200
Large – suit 7 to 10 people	\$300



SEAFOOD PLATTER

Prawns, Sydney Rock Oysters, Salmon Sashimi with lemon wedges, mignonette, seafood sauce & soy sauce.

Small – suit 2 to 3 people	\$175
Medium – suit 4 to 6 people	\$300
Large – suit 7 to 10 people	\$450



SANDWICHES, SLIDERS AND WRAPS

POINT SANDWICHES

- Rare roast beef, dijonnaise, Swiss cheese and leaves
- Poached chicken, mayo, celery, toasted almonds and leaves
- Curry eggs, cornichon, and mayo and leaves
- Roasted veggies, hummus and leaves

12 pieces	\$80
20 pieces	\$130
30 pieces	\$200

MINI SLIDERS

- Pouched prawns, seafood sauce and lettuce
- Rare roast beef, dijonnaise, Swiss cheese and lettuce
- Smoked salmon, capers, cream cheese, red onion, leaves, and dill
- Grilled halloumi, tomato and pepper relish, and lettuce - V
- Falafel, hummus, zaatar, pickles, and lettuce - VG

15 pieces	\$220
24 pieces	\$350

WRAPS

- Smoked salmon, capers, cream cheese, red onion, leaves, and dill
- Falafel, pickles, hummus, zaatar, and leaves
- Double smoked ham, cheese, sundried tomato, homemade aioli, and leaves
- Southern chicken, bacon, mayo, parmesan and leaves

12 pieces	\$80
36 pieces	\$230
60 pieces	\$380



BEVERAGES LIST

Premium Australian champagne (Mumm) per bottle	\$120
White wine (Chardonnay) per bottle	\$80
Australian beer (Per 6 pack)	\$60
BYO is permitted and is subject to a corkage, glasses & cleaning fee	\$100

Note: Red wine is not permitted on board.

Bottled water, still or sparkling, & soft drinks are provided FOC.

Sail • Explore • Celebrate