



PRIVATE

CHEFS
OF BRISBANE

CATERERS

BOAT TIME YACHT CHARTERS 2026

Roving Canapé Menu - Set Fee \$320 for 3 hours -Chef and Hostess onsite to cook and serve

Menu 1: Choice of (8) Canapés | \$49.50pp

Menu 2: Choice of (8) Canapés (1) Slider | \$55.50pp

Menu 3: Cheese Platter + Choice of (10) Canapés + (1) slider | \$65.50pp

ADD Fork Dish \$14 each

ADD Canapé \$6 each

ADD Slider \$7 each

VEGETARIAN CANAPÉS

Tomato, onion and basil bruschetta (V)**

Tempura pumpkin flower (VG)

Jalapeño poppers with risotto and cheese (V)

Onion and spinach bhaji with a mint yogurt (VG)

Moroccan vegetable spiced puff pastry tartlet (V)

Thick vegetable spring rolls with a plum sauce (VG)

Tempura battered cauliflower tossed in herbs and spices (GF,VG)

Argentinian vegetarian Empanadas (VG)

Sweet potato croquette (GF,VG)

Wild leek and spinach pie (VG,GF)

Vegetable tikka masala pie (V)

Shredded potato, onion and spinach rosti topped with sautéed mushrooms (VG,GF)

Roasted sweet potato and pumpkin arancini (GF,VG)

Roast garlic, spinach and three cheese arancini (V)

Mini Focaccia Bites with Buffalo Mozzarella & a Semi dried tomato (v)

SEAFOOD CANAPÉS

Oysters natural or Kilpatrick (GF,DF)

Prawn twirler with sweet chilli dipping sauce (DF)

Chilli, garlic and prawn bruschetta**

Smoked salmon blini with a dill cream cheese and black caviar

Crab and prawn spoon served with a lemon and lime mayonnaise (GF)

Tempura battered tiger prawn with a black caviar aioli

PORK BELLY

Asian inspired pork belly with a fried shallot sprinkle (GF,DF)

Sticky Satay pork with a three-nut crumble (GF)

Bourbon barbecue glazed pork belly with a crackling crumble (GF,DF)



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MEAT CANAPES

Pepper beef Burgundy braised beef pie
Beef croquette with a pan sauce
Gourmet beef sausage roll
Mini Cornish pasty filled with beef and vegetables
Bolognese arancini
Rare roast beef en croûte with horseradish and pickled beets**
Chicken chardonnay pie
Sicilian Chicken with parsley, seasoning and lemon zest, wrapped in a delicate puff pastry
Chicken satay skewer with a 3 nut crumble(GF)
Tandoori chicken skewer with a mint yoghurt and crispy shallots
Diced chicken, tomato, onion and basil bruschetta**
Baked chicken and pesto spoon with a vine ripe tomato (GF)
Chef's Southern fried chicken wings with a chipotle mayonnaise
Thick Peking duck spring rolls served with plum sauce
Pork spring rolls served with sweet chilli sauce
Lamb skewers served with hummus
Lamb and rosemary pie
Chef's pork and fennel sausage roll with an apple chutney
Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

FORK DISH SELECTION

Albondigas (meatballs) served with dipping bread
Traditional creamy carbonara with chicken, bacon and mushrooms
Beef stroganoff served with rice **
South Indian inspired chicken, beef, lamb, vegetarian or seafood curry served with a pilau rice and poppadom **
Vietnamese tangy Thai beef salad (GF,DF)
Teriyaki vegetable chicken noodle **
Chef's signature sweet and sour pork or chicken with vegetables and rice **
Singapore lamb stir fry with vegetables (GF, DF)
Chef's fish and chips with tartare sauce lemon wedge (Max 40)

SLIDER SELECTION

New Yorker Cheeseburger with sliced American cheese, onion, mustard and tomato sauce **
Lamb and herb burger with a spiced hummus, tomato and caramelised onion relish
Crispy battered barramundi burger with butter leaf lettuce and a rich tartare sauce
Honey grilled chicken with crispy lettuce, sliced tomato and a paprika aioli
Slow cooked BBQ brisket with sliced pickles and fried shallots **
Onion bhaji, sliced cucumber and minted tahini (V)
Lentil burger served with hommus and lettuce (VG)

BUFFET MENU Service fee \$320 Chef and Wait staff

Selection of 3 main dishes & 3 sides - \$45.00 per person

Selection of 4 main dishes & 4 sides - \$55.00 per person

Selection of 5 main dishes and 5 sides \$65.00 per person

Add roving Canapés (3) – \$16.50 per person

Add grazing platters - Selection of cheese, fresh fruit, herb toasted bread, dips, chutney, antipasto and crackers \$11.00 per person

Add Fresh prawns and oysters with dipping sauce, dressings, lemon wedges \$15pp

MAIN DISHES

Succulent roasted QLD Kilcoy diamond sirloin crusted in cracked black pepper and horseradish coated in a pan sauce (gf, df)

Lemon and thyme chicken breast (GF,DF)

Slow-roasted pork belly served with a house-made baked apple compote. (gf,df)

Barramundi served with a white wine and parsley caper berry sauce (GF)

Crispy skin salmon (GF)

Moreton bay bugs (GF,DF)**

Australian rosemary and lamb skewers served with hummus (GF,DF)

Thick Pork sausages with caramelised onion (GF,DF)

Australian wagyu burgers with brioche roll, butter lettuce, mustard and tomato jam and quick pickled onion

Slow-braised beef cheeks in a robust South Australian Shiraz

Classic Beef Stroganoff – Tender beef strips in a rich sour cream and mushroom sauce

Creamy Chicken Pesto Penne, marinated chicken tossed in a vibrant basil pesto cream with shaved parmesan (can be made VG)

Chef's Signature Curries – Your choice of Beef, Lamb, Fish, Chicken, or Vegetables

SIDE DISHES

Jasmine rice and dipping bread (to go with curry or stroganoff)

Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander and dressing (gf, vg)

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing

Green Goddess Garden Salad – Crisp mixed leaves, cucumber, and red onion tossed in a green goddess dressing (df, gf, vg)

Creamy penne pasta with pumpkin and spinach

Singapore Noodle Salad - Hokkein noodles, carrot, red capsicum, shallots and sesame seeds in a Singapore sauce

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

Tropical creamy QLD coleslaw

Greek salad

Saffron basmati rice salad

Herb chat potatoes

Sautéed greens - All served with selection of dinner rolls, butter portions and condiments to suit mains



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Drop The Anchor All Day Menu \$130pp - Service Fee \$320 Chef and Wait staff

(40 Minimum)

On Arrival Grazing Table

Selection of toasted bread and Chef's fresh dips,
Fresh. seasonal fruit platter

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers

Seafood Platters

Platters of Prawns served with thousand island dressing and lemon wedges
Makers mark kilpatrik, Natural, Thai style, champagne and black caviar fried oyster

Buffet Main

Bourbon glazed 12 hour slow cooked pork belly with crispy shallot and pork belly crumble

Moreton bay bugs with a mango and pineapple salsa

Salmon cooked in Champagne and saffron

Rosemary and thyme lamb skewers served with hummus

Chef's beef burger with sliced cheese, tomato and relish

Honey and garlic chicken skewers

Selection of Chef's salads (sample menu)

Rocket, pear and feta salad (GF,V)

Roasted sweet potato and cauliflower tossed through cous cous with chickpeas, dried fruits
and toasted sliced almonds. Dressed with house-made Moroccan inspired dressing (DF,V,VG)

Creamy penne pasta with spinach and pumpkin

Selection of bread rolls and condiments

Petite Sweets Platter

Chef's selection of petite sweets

Chef's Hot party Platters

Selection of pies and sausage rolls

INCLUSIONS

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 6
hrs - Additional hours \$40 per hour per staff member
Sturdy bamboo plates, cutlery and lunch napkins



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CHEFS EXECUTIVE ROVING MENU \$105pp -Service Fee \$320 Chef/Wait staff

On Arrival grazing

Deluxe Arrival Platter - Boutique hard and soft cheeses served with chutney, dried fruits, antipasto, cured meat selection, herb toasted bread, fresh dips, grapes, strawberries, gourmet crackers and lavosh

Roving Menu x 10 canapés - Chefs recommendation
(you can choose from our extensive list also)

Salt bush lamb cutlets seasoned with dukkah served with wild mint and hommus dip

Champagne pumpkin flower stuffed with goats cheese, sun dried tomatoes and herbs in a fresh pumpkin flower coated in a light tempura batter (V)

Seafood paella arancini, cooked in saffron served with a smoked tomato chutney

Wagyu beef tartare en croûte

Champagne and chicken mornay vol au vent topped with Gruyère

Singapore chilli mud crab croquette

Baby beef mignon wrapped in aged prosciutto with a horseradish and onion jam

Slow braised pork belly with a bourbon glazed bbq jam and a crackling apple crumble

Roast Moroccan vegetarian puff pasty tartlet with an eggplant aioli (V)

To Finish - PETITE SWEET

Chocolate cream and orange compote layered with chocolate brownie and crumble



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Package 1 \$47.00pp - BRUNCH - Delivered in ready to serve boxes \$110.00

Selection of classic and gourmet sandwiches

Scones with Chantilly cream and jam

Selection of Chef's quiche Lorraine and vegetarian

Selection of boutique petite sweets

Macaroons

Fresh fruit platter

Selection of cheese, quince paste, grapes, strawberries, antipasto and crackers

Package 2 \$60pp - ALL DAY MENU - Delivered in ready to serve boxes \$110

Morning Tea

Selection of danish pastries

Fresh fruit platter

Lunch

Selection of classic and gourmet sandwiches

Chilled Champagne, saffron and lemon salmon

Chef's quiche

3 x Chef's Salads Sample Menu

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing

Green Goddess Garden Salad – Crisp mixed leaves, cucumber, and red onion tossed in a green goddess dressing (df, gf, vg)

Creamy penne pasta with pumpkin and spinach

Afternoon Tea

Selection of chunky cookies

Petite Muffins

INCLUSIONS: Sturdy bamboo plates, cutlery and lunch napkins

OPTIONAL EXTRAS - to complement any Menu or build your own

Oysters Natural \$190 - (36 items)

Oysters Kilpatrick \$220 - (36 items)

Fresh prawns with thousand island dressing and lemon wedges \$210 (3kg)

Deluxe Cheese Platter - Selection of cheese, antipasto, grapes, strawberries, chutney and crackers \$230 - serves approximately 40

Toasted bread and Chef's fresh dips \$140 - serves approximately 40

Deluxe fresh seasonal fruit \$160 - serves approximately 40

Classic and Gourmet Sandwiches \$90 (28 Qtrs each box - Min order 3 boxes sandwich range)

Gluten free vegetarian Sandwiches \$110 (28 Qtrs each box - Min order 3 boxes sandwich range)

Quiche Lorraine OR vegetarian quiche \$160

Mixed Sushi \$160

Cold Canapé Box \$180 each box (Min order of 2 boxes - 30 items in each)

1. Prosciutto and brie en croûte with blistered tomato and balsamic reduction

2. Smoked salmon blini with a dill cream cheese and black caviar

3. Goats cheese, dukah and aubergine tartlet

Canapé dessert box - Boutique petite sweets \$160 (30 items)

Canapé dessert box Gluten Free - Boutique petite sweets \$170 (30 items)

Mini Boutique Cupcakes \$160 (35 items)

Boutique Lamingtons \$150 (30 items)

Mini gourmet Iced donut \$130 (35 items)

Bite-sized choux pastries filled with creme patissiere and with a variety of classic toppings \$180 (approx 40)

Jam Heart shortbread biscuits with jam and dusted with icing sugar \$160 (approx 30)

Danish Pastries Pain au chocolate, almond lattice, Apple sultana lattice, cinnamon swirl, apricot danish and cherry danish \$170.00 (approx 30 items)

Scones with Chantilly cream and jam \$120

Salads \$120 - each caters for approx 25 guests

Turmeric Cous Cous Cauliflower & Cranberry Salad

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, pepitas, cranberries and parsley in a turmeric tahini dressing

Bean Medley Salad (VG,GF)

Red kidney beans, 4 bean mix, soy beans, turtle beans, corn, red and green capsicum, celery, onion, carrot, shallots and parsley in a garlic dressing

Chicken Basil Penne Pasta Salad

Penne pasta, chicken, celery, sun-dried tomatoes and parsley in a basil mayonnaise

Creamy penne pesto and spinach salad

Creamy pesto penne pasta with roasted pumpkin, celery, sundried tomatoes and fresh basil mayonnaise.

Creamy Potato Salad (GF)

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

Cyrpus Grain Salad (GF,VG)

Healthy freekah, puy lentils, seeds, raisins with fresh vegetables, herbs and preserved lemon in a citrus lemon dressing.

Quinoa Tabouleh (GF,VG)

Black and white quinoa diced red onion, tomato and parsley, all tossed in a lemon dressing

Coleslaw (GF)

Tropical creamy QLD coleslaw

Mixed Lettuce Salad (GF,DF)

Mixed lettuce red onion, cucumber and balsamic glaze

Bamboo plates, napkins and cutlery \$1.50pp

Bread rolls and butter portions \$1.00pp



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NOTES

Onsite with Chef and Hostess has a minimum food spend of \$2400 on Friday/Saturday/Sundays

Delivered Menus have a minimum food spend of \$800

Delivered menus service fee \$110

Menus that require a Chef/Wait staff has a service fee of \$320

After 3 hours onsite \$50.00 per hour per staff member required onsite

All menus are subject to change, including seasonal availability of some produce

Minimum spend may apply on certain dates/days

Once confirmed you would like to proceed we will issue a \$400 deposit invoice

Final guest numbers, menu and dietary are due 3 weeks out from event date

Final invoice is due 7 days out

Please note Chef's selection menus (I.e canapés or salads) are chosen based on main menu selections, final guest dietary requirements and seasonal produce.

DIETARY REQUIREMENTS BELOW INCLUDED IN PER PERSON PRICING

GF - gluten free | VG - vegan | V - vegetarian | DF - dairy free | P - pescatarian

Other special dietaries will incur a surcharge for separate canapés/meal to be catered (i.e no onion, keto diet) POA

Once your Chef has received the final guest numbers, menu selection and guest dietary requirements the team will then work out the menu for any guests with special dietary requirements.