

CATERING PACKAGES

SUMMARY

CANAPÉ

Silver 5 canapés, 2 substantials, 1 dessert	\$85pp
Gold 7 canapés, 1 substantial, 1 dessert	\$95pp
Platinum 8 canapés, 2 substantials, 1 dessert	\$105pp

BUFFET TABLE

Silver 2 canapés, 2 proteins, 2 sides, 1 fruit platter or dessert	\$125pp
Gold 2 canapés, 3 proteins, 2 sides, 2 desserts	\$155pp

GOURMET FOCACCIA AND WRAPS

30 Pieces Focaccia 60 Pieces Focaccia	\$295 \$475
30 Pieces Wraps 60 Pieces Wraps	\$275 \$450

GRAZING BOARDS

Each board serves 10 - 15 guests

Mezze Platter	\$300
Cured Meats	\$325
Seafood Platter	\$400
Dessert Platter	\$220
Fruit Platter	\$190
Fromage Plate	\$310



BROKERS PACK

PHOENIX ONE

CATERING PACKAGES



CANAPÉ PACKAGES

SILVER SELECTION - Choose 5 canapés, 2 substantial, 1 dessert

GOLD SELECTION - Choose 7 canapés, 1 substantial, 1 dessert

PLATINUM SELECTION - Choose 8 canapés, 2 substantial, 1 dessert

CANAPÉS

Heirloom Tomato, Burrata, olive (v)

Falafel, hummus, dukkah (v)

Truffle Mushroom, parmesan Tarts (v)

Ceviche, coconut, lime, coriander, chilli (df, gf)

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori (gf)

Crab, fennel, limoncello, radish (df)

Coconut Snapper ceviche, coriander, lime, chilli (df, gf)

Chicken san choy bow, nam jim, herb salad (gf)

Lamb kofta, yogurt mint, dukkah salt - contains nuts

Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS

Wagyu mini beef burger, cheese, house pickles, milk buns

Haloumi burger, rocket, relish, aioli (v)

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)

Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

Lobster rolls, crème fraîche, caviar, potato crisps

Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)

Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

DESSERT

Salted Chocolate Pistachio Brownie - contains nuts

Items are subject to seasonal availability and some menu items may change

Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

BUFFET PACKAGES



SILVER - 2 canapés, 2 proteins, 2 sides, 1 fruit platter or dessert, Artisan breads

GOLD - 2 canapés, 3 proteins, 2 sides, 2 desserts, Artisan breads

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (gf)

Roast beef, rocket, grana Padano, cherry tomato, truffle aioli (gf)

Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs (gf, df)

Pulled lamb, feta, cous cous, currants, toasted almond - contains nuts

Frittata, pea, mint, feta, spinach (v, gf)

Haloumi, lemon, caper, chilli (mild), parsley salad (v, gf)

SALAD/SIDES

Roasted root vegetables, Salsa Verde, rocket (v, gf)

Frittata, pea, mint, feta, spinach (v, gf)

Haloumi, lemon, caper, chilli (mild), parsley salad (v, gf)

Quinoa, mint, tomato, lemon oil, tabouli (v, gf)

Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)

Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

DESSERT

Chocolate pistachio brownie

Berry polenta cake

Fig friands

Sweet slices

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GOURMET FOCACCIA & ARTISAN WRAPS



MEDIUM - 30 PIECES | LARGE - 60 PIECES

GOURMET FOCACCIA SANDWICHES

Champagne leg ham, aged cheddar, rocket, grilled capsicum

Tasmanian smoked salmon, dill cream cheese, spinach, red onion, capers

Mediterranean roast vegetables, basil pesto mayo, red onion, sun-dried tomato (v)

Calabrian salami, parmesan mayo, rocket, tomato, chilli honey

Prosciutto di Parma, dijonnaise, pickles, rocket, caramelised onion, swiss cheese

ARTISAN WRAPS

Chargrilled free-range chicken, charred corn, mayo, shredded lettuce (df)

Triple-smoked leg ham, swiss cheese, garlic aioli

Yellowfin tuna, cucumber, charred corn, roasted capsicum, lemon mayo

Crispy chicken schnitzel, chipotle mayo, shredded lettuce, swiss cheese

House-made falafel, hummus, spinach, roasted capsicum, vegan mayo (v)

Free-Range Chicken & Bacon Caesar, cos lettuce, parmesan, boiled egg

Mixed Wraps - chicken · tuna · leg ham · falafel

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GRAZING BOARDS



MEZZE PLATTER

Spiced olives, smoky eggplant, hummus, tapenades, marinated feta, Fattoush salad, pita chips (v)

CURED MEATS

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

SEAFOOD PLATTER

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

DESSERT PLATTER

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

FRUIT PLATTER

Selection of in season fresh fruit

FROMAGE PLATE

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

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