

CATERING PACKAGES



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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

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

BYO substantial catering \$10pp, must comply with RSA and be pre-prepared.



CANAPÉ PACKAGES

Silver Selection - choose 5 canapés, 2 substantials, 1 dessert

Gold Selection - choose 7 canapés, 1 substantial, 1 dessert

Platinum Selection - choose 8 canapés, 2 substantials, 1 dessert

CANAPÉS

Wild mushroom, truffle arancini, truffle aioli (v)

Heirloom tomato, basil, buffalo crostini, aged balsamic (v) (ve - no buffalo)

Hiramasa kingfish ceviche noir cones, coconut cream, lime pearls

Peking duck pancake, hoisin, micro shiso

Caramelised onion, camembert tartlets (v)

Compressed watermelon, whipped goats curd, micro mint (v, gf)

Huon smoked salmon blini, horseradish cream, dill, black caviar

Mini chicken katsu, avocado, pickled cabbage (df)

Tuna lollipop, lime aioli, black sesame (gf, df)

Ham hock croquette, white bean purée

Buttermilk chicken taco, pickled cabbage, chipotle

SUBSTANTIALS

Bug roll; Moreton Bay bug, lemon kewpie, chives, black brioche

Pepper crusted Thai beef, Asian vegetables, chilli, lime dressing, black sesame

Vietnamese prawn and glass noodle salad, nam jim (gf, df)

Beef slider, brie, wild rocket, truffled kewpie, brioche bun

Thai coconut chicken salad, galangal dressing, roasted peanuts (df, gf)

Marinated tofu salad, nam jim dressing, cucumber, radish (v, df, gf)

DESSERT

Rich chocolate ganache tart, mascarpone, raspberry

Coconut panna cotta, macerated berries, coconut crumble (gf, df)

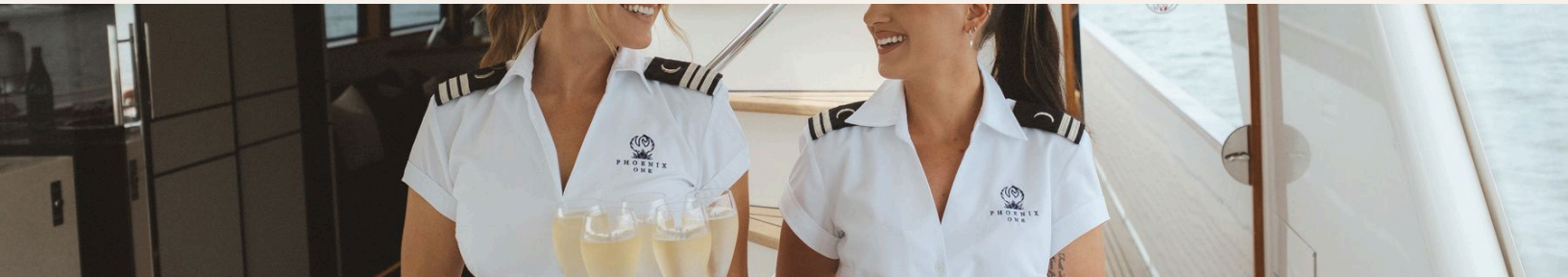
Pavlova nests, vanilla cream, seasonal berries, passionfruit (gf)

Lemon meringue tartlet

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 · ve = vegan

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

Sesame crusted salmon, avocado, kale, shaved radish, fennel (gf, df)

Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (gf, df)

Smoked BBQ pork ribs, rainbow slaw (gf, df)

Marinated tofu, roasted heirloom carrot, coriander hummus (gf, df, ve)

Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (gf)

SALAD / SIDES

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (v, gf)

Charred broccolini, lemon oil, Persian fetta (v, gf)

Heirloom tomato caprese, buffalo mozzarella, torn basil (v, gf)

Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (v, gf)

Roasted hasselback potatoes, lemon butter (v, gf)

Super greens salad, avocado, baby gem, green goddess (ve, df, gf)

DESSERT

Rich chocolate ganache tart, mascarpone, raspberry

Coconut panna cotta, macerated berries, coconut crumble (gf)

Pavlova nests, vanilla cream, seasonal berries, passionfruit (gf)

Lemon meringue tartlet

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GRAZING BOARDS



MEZZE PLATTER	\$300
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Trio of dips, marinated olives, fetta, crudités, grilled vegetables, sourdough baguette (v)

CURED MEATS	\$325
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Salami selection, prosciutto, bresaola, chorizo, pickles, olives

SEAFOOD PLATTER	\$400
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Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters, dippers, squeezers, lime caviar

DESSERT PLATTER	\$220
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Rich chocolate ganache tart with mascarpone & raspberry, coconut panna cotta with macerated berries & coconut crumble (gf), lemon meringue tartlet, chocolate brownie

FRUIT PLATTER	\$190
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Selection of in season fresh fruit

FROMAGE PLATE	\$310
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Selection of Australian cheeses, quince, fresh and dried fruits, artisan crackers, sourdough

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