

## 46ft Sports Cruiser

### Canapé Menu 1

#### Cold Canapés

(3 selections x 2pcs each \$22 per head, 5 selections x 2pcs each \$30 per head additional pieces \$3.50 each)

- Char grilled scallops with ginger and lemongrass crème fraiche topped on sushi rounds
- Assorted Sushi rolls
- Gravalax with lime mayonnaise and black sesame seeds topped on sushi rounds
- Prawn & Coconut Cakes with aioli
- Oyster shots with Japanese Style dressing
- Peking duck tartlets
- Thai style spiced chicken & water chestnut patties with sweet chilli sauce
- Macadamia chicken tenderloins with wasabi mayonnaise
- Lamb & prosciutto patties served with tomato relish
- Roast Beef with horseradish cream on cucumber rounds
- Asparagus spears wrapped in prosciutto
- Vegetarian Vietnamese rice paper rolls with honey soy kaffir lime (v)
- Mini frittatas topped with feta & roast capsicum (v)
- Mini Chive bites with smoked salmon & crème fraiche
- Corn fritter with guacamole & tomato salsa
- Roast pumpkin & goat cheese pastry rolls
- Goat's cheese & semi dried tomato tartlets

#### Substantial Canapés

(Minimum of 6 of each variety)

- Marinated lamb cutlets \$5 each
- Tandoori Chicken Skewers \$3.50 each
- Marinated Chicken Skewers with a Malaysian style dipping sauce \$3.50 each
- Individual Quiche \$4 each
- Smoked Salmon & Brie on croutons \$4 each
- Noodle Boxes with soba noodles in a soy ginger dressing \$5 each



## Canapé Menu 2

Minimum of 6 persons. Suggested 14 items over a four hour period with a selection of 5 cold & 5 hot Canapés. Cost per person \$55.00.

### Cold Selection

Zucchini & Haloumi Fritters with Lemon Dill Sauce  
Kumara Rosti with Smoked Salmon & Crème Fraiche  
Caper and Polenta Mini Muffins with Smoked Trout and Dill Mayonnaise  
Corn Cakes with Japanese Chicken and Pickled Ginger  
Za'atar Tuna on Cucumber Cup with Wasabi Dipping Sauce  
Thai Beef Salad on Coconut Fritters  
Lamb Souvlaki on Baguette  
Prawn and Lemon Aioli Finger Sandwiches

### Hot Selection

Baby Salmon Coulibiac with Hollandaise  
Lamb and Pine Nut Briks with Yoghurt & Mint Sauce  
Baby Stuffed Mushroom Wrapped in Vine Leaves  
Potato & Rosemary Pizzette/Fig, Prosciutto & Gorgonzola Pizzette  
Prawn Skewers with Citrus Sauce  
Bastilla Chicken and Almond Pies  
Quesadilla Parma Ham, Cheese & Basil

### Something Sweet to Finish

Baby Orange & Almond Cake  
Mini Pavlova with Summer Berries



Yacht Charters & Sailing School

## Buffet Menus

### **Breakfast / Morning Tea Buffet - \$15 pp**

- Fresh Juice
- Mixed muffins
- Croissants
- Fresh fruit
- Tea & coffee

### **Afternoon Tea Buffet - \$15 pp**

- Selection of pastries
- Fresh seasonal fruit
- Selection of cheeses
- Tea & coffee

### **Buffet Menu - \$55 pp** (Selection of two cold canapés)

#### **Buffet Items**

- Roast beef with béarnaise sauce
- Leg ham with a selection of mustards
- Freshly shucked Sydney rock oysters

#### **Salads**

- Crispy noodle salad
- Greek salad
- Fresh bread rolls

#### **Desserts**

- Fresh seasonal fruit
- Selection of Cheeses
- Tea & Coffee

### **Seafood Buffet - \$75 pp** (Selection of 3 cold canapés)

#### **Buffet Items**

- Smoked Salmon
- Yamba Prawns
- Freshly shucked Sydney rock oysters
- Morton Bay Bugs

#### **Salads**

- Crispy noodle salad
- Greek salad
- Fresh bread rolls

#### **Desserts**

- Fresh seasonal fruit
- Selection of Cheeses
- Tea & coffee

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## Buffet Menus

Minimum of 6 persons. Three courses. Cost per person \$75.00.

### Main Courses

Basket of Crusty Bread Rolls  
Tapas Plate (Smoked Almonds, Olives, Marinated Peppers, Anchovy Prosciutto & Salami)  
Platter of Medium Rare Roast Beef Fillet and Lamb Cutlets with Mustards and Relishes  
Slow Roasted Pork Belly with Peppered Pineapple, Kasseler with Rhubarb & Apple Relish  
Ballottine of Chicken with Chevre Spinach and Sauce Vierge  
Prawns with Chermoula  
Oysters on Shell with Shallots or Pickled Ginger  
Smoked River Trout with Avocado Dill & Whitlof Salad

### Salads

(select three)  
Spinach Citrus Salad with Pine Nut Dressing  
Roasted Eggplant Yoghurt Tahini & Sumac Salad  
Couscous Salad with Lime Mint Avocado & Currant with Cinnamon Dressing  
Pear Parmesan Walnut & Whitlof Salad

### Desserts

(selection of one dessert & cheese platter)  
Premium Australian Cheese & Fruit Platter  
Almond and Quince Tart with Cream Chantilly  
Christmas Pavlova with Pomegranate and Rose Water  
Mango Curd Tart with Crème Fraiche

Plunger Coffee & Selection of Teas with Almond & Pistachio Slice