



95FT CLASSIC MOTOR YACHT

CANAPE MENU 1 - \$45pp (3hr)

fresh pacific oysters with shallot dressing & salmon roe
peking duck pancakes with plum sauce
lime & pepper crusted tuna with wasabi aioli
melted salmon & caper tart with crème fraiche

porcini mushroom & basil risotto balls
small lamb pies with tomato chutney
sesame crusted chicken strips & mango mayonnaise
mini forest mushroom flan with bell pepper chutney

small fruit brochettes
piquant chocolate brownies

(If the total catering cost is less than \$800.00 it will incur a chef charge of \$260.00)

CANAPE MENU 2 - \$55pp

oysters with shallot dressing & salmon roe
asparagus & feta cheese flan
assorted sushi & sashimi with wasabi & soy
peking duck pancakes

sesame crusted chicken strips with mango mayonnaise
piri piri prawns with saffron yoghurt
spicy avocado, red onion marmalade, crème fraiche tart

spring rolls with plum dipping sauce
thai fish cakes with sweet chilli
mini guinness & steak pies with green pea puree

fruit brochettes
petite ricotta cakes with berry compote

(If the total catering cost is less than \$800.00 it will incur a chef charge of \$260.00)

AUSAIL

Yacht Charters & Sailing School

CANAPE MENU 3 - \$65pp

marinated swordfish egg roll with wasabi mayonnaise
pacific oysters with shallot dressing & salmon roe
peking duck pancakes, spring onions, cucumber & hoisin sauce

shitake & prawn dumplings with soy butter
mini forest mushroom flan with bell pepper chutney
thai fish cakes with sweet chilli

seared scallops, crisp pork belly & beetroot puree
rare roast beef with Yorkshire pudding, horseradish cream & chives
porcini mushroom & basil risotto balls with pesto mayonnaise

these items will be served in small bowls with forks

beer battered flathead goujons with tartare sauce & chips
duck confit with wild mushrooms, garlic mash & spring asparagus

fruit brochettes
profiteroles with hazelnut cream & chocolate
petite lemon meringue pies

(If the total catering cost is less than \$800.00 it will incur a chef charge of \$260.00)

AUSAIL

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CANAPE MENU 4 - \$80pp

peking duck pancakes
sweet crab meat with avocado wrapped in toasted nori
balsamic caramelised figs with herbed ricotta garlic crouton
melted salmon & caper tart with crème fraîche

fresh pacific oysters with shallot dressing & salmon roe
tartlet of creamed leeks & pancetta
ocean cooked king prawn & polenta cake with tomato salsa

mini guinness & steak pies with green pea puree
shitake & prawn dumplings with soy butter
sweet lobster spring rolls with mirin shallot dipping sauce

these items will be served in small bowls with forks

grilled balmain bug penne, lemon & parsley butter sauce
slow poached thai chicken salad, young ginger, lime & glass noodles
green pepper osso bucco with garlic mash

fruit brochettes
profiteroles with hazelnut cream & chocolate
petite berry tarts

(If the total catering cost is less than \$800.00 it will incur a chef charge of \$260.00)



Yacht Charters & Sailing School

BUFFET MENU 1 - \$75pp

Canapè

fresh crab on chinese spoon with avocado & tomato salsa
peking duck pancakes with hoi sin sauce
asparagus & ricotta flan

Buffet

assorted boutique rolls

fresh south coast cooked prawns with dill aioli
fresh pacific oysters with mirrin & chilli dressing

caesar salad crispy bacon & anchovy dressing
vine ripened tomato & rocket salad with a balsamic dressing
crème fraiche & chat potato salad with fresh garden herbs

pan fried lamb fillet with pine nut & eggplant chutney
baked atlantic salmon with shaved fennel & lime
guinness & honey baked leg ham

individual pavlovas with fresh fruit & berries
selection of Australian cheese & sliced fresh fruits

(If the total catering cost is less than \$800.00 it will incur a chef charge of \$260.00)

AUSAIL

Yacht Charters & Sailing School

BUFFET MENU 2 - \$85pp

Canape

lime marinated tuna with wasabi mayonnaise, rolled in chinese crepe
peking duck pancakes with hoi sin sauce
asparagus & feta cheese flan
melted atlantic salmon, chive & crme fraiche tart

Buffet

assorted boutique rolls

fresh south coast prawns marinated in green pepper and lime
fresh pacific oysters with mirin and chilli dressing
green asparagus with fresh parmesan, black pepper & extra virgin olive oil
smoked salmon with lilyput capers & shaved fennel

vine ripened tomato & bocconcini salad with basil oil & reduced balsamic
crisp summer vegetable salad with farm house vinaigrette
hot buttered chat potato salad with fresh herbs

oven baked atlantic salmon with shaved fennel & lime
proscuitto wrapped chicken breast on freshly steamed couscous
baked beef fillet with watercress, crisp lardoons, pine nut salad & red wine jus

chocolate mud cake with double cream & raspberry coulis
selection of Australian cheese & sliced fresh fruits

(If the total catering cost is less than \$800.00 it will incur a chef charge of \$260.00)

AUSAIL

Yacht Charters & Sailing School

BUFFET MENU 3 - \$100pp

Canape

peking duck pancakes with plum sauce
fresh crab salad on chinese spoon with avocado & tomato salsa
porcini & forest mushroom flan
balsamic caramelised pear with herbed ricotta garlic crouton

Buffet

assorted boutique rolls

ocean cooked king prawns with dill aioli
chilled pacific oysters with cucumber, lime & mirin

green asparagus with fresh parmesan, black pepper & virgin olive oil
smoked salmon with lillyput capers & shaved fennel
crisp baby cos salad, shaved parmesan & anchovy dressing
roasted root vegetable salad with roasted garlic & rosemary
sauteed kipfler potatos with braised radicchio Dijon dressing

grilled balmain bugs with lemon parsley butter
corn feed chicken, watercress, crisp lardoons, pine nut salad & red wine vinaigrette
slow baked lamb, grilled portabella mushrooms, English spinach & rosemary jus
large baked snapper fillets with spicy thai dressing

assorted mini tarts, cakes, brochettes
selection of Australian cheese & sliced fresh fruits

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