

Canapé Menu (3hrs)

3 hour Canapés One - \$53 pp

- Oysters with shallot dressing and salmon roe
- Salmon gravlax on potato rosti topped with crème fraiche
- Lime and pepper crusted tuna with wasabi aioli
- Sweet onion & oven dried tomato tart
- Honey bacon & flat leaf parsley flan
- Rare roast beef with yorkshire pudding, horseradish cream and chives
- BBQ king prawn skewers with chilli & lime
- Seared scallops with mirin & pickled ginger butter
- Porcini mushroom risotto balls with garlic aioli
- Chilli & rosemary marinated lamb skewers
- Small fruit brochettes
- Petite chocolate tarts

3 hour Canapés Two - \$58 pp

- Warm tasmanian lobster and miso soup shot
- Balsamic caramelised pears with herbed ricotta fresh garlic crouton
- Peking duck pancakes with spring onions, cucumber & hoisin sauce
- Pacific oysters with cucumber lime and coriander salsa
- Herb marinated breast of quail with eschallot confit
- Scallop and snow pea dumpling xo butter
- Forest mushroom, rosemary & parmesan flan
- Small lamb pies tomato chutney
- Asian style, crisp salt & pepper calamari
- Teriyaki tuna brochettes pickled ginger dressing
- Mini steak sandwich, caramelised onion, tomato relish & rocket
- Espresso and rum flavoured tiramisu shots with coffee wafer
- Fresh strawberry brochette with warm chocolate fondue

Canapé Menu (4hrs)

4 hour Canapés One - \$64 pp

- Pacific oyster with pink pepper corn and celery dressing
- Seared scallops with pickled jellyfish and sesame salad
- Toasted nori wrapped blue swimmer crab with salmon roe
- Salmon tartare on crisp toasted brioche, crème fraiche and chives
- Forest mushroom, rosemary & parmesan flan
- Pork gyoza dumpling with ponzu and baby cress salad
- Chicken and leek pie with roast pumpkin puree
- Sweet lobster spring roll with mirin shallot dipping sauce
- Barbequed lamb cutlets with red onion jam & chilli pesto
- These Items will be Served in Small Bowls with Small Forks
- King prawn salad avocado and macadamia nuts, lemon pepper dressing
- Traditional gnocchi, roasted tomato & basil sauce topped w shaved pecorino
- Mini lemon ricotta cake with cinnamon berry compote
- Chocolate & espresso fudge shots with biscotti
- Petite lemon meringue pies

4 hour Canapés Two - \$69 pp

- Fresh crab salad on chinese spoon with avocado and tomato salsa
- Peking duck pancakes with spring onions, cucumber & hoisin sauce
- Lime marinated tuna, wasabi mayonnaise, rolled in a chinese crepe
- Warm potato and leek soup with white truffle
- Steamed pacific oyster with soy ginger and shallot
- Shitake & prawn dumpling with soy butter
- Porcini mushroom risotto balls with garlic aioli
- Braised venison pie spiced pear chutney
- Prosciutto wrapped lamb fillets with cherry tomato and port glaze
- These Items will be served in Small Bowls with Small Forks
- Pan fried snapper with confit of eggplant & toasted pine nuts, chilli pesto
- Thai beef salad with glass noodles and chilli mint dressing
- Classic king prawn cocktail crisp peppered pancetta
- Mini chocolate puddings
- Assorted chocolate dipped mini gelato cones
- Petite berry tarts
- Mini lime crème brulee

Ausail Yacht Charters Pty Ltd

PO Box 819, Sanctuary Cove, QLD, 4212

1300-135-632 f: (07) 3112-4187

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Yacht Charters & Sailing School

Buffet Menus (4hrs)

Buffet One - \$74 pp

Canapés

- Peking Duck Pancakes with Plum Sauce
- Asparagus & Feta Cheese Flan
- Balsamic Caramelised Pear with Herbed Ricotta Garlic Crouton
- Sumac and Lime Peppered Prawn Tart

Buffet

- Boutique Assorted Bread Rolls
- Ocean Cooked King Prawns with Dill Aioli
- Chilled Pacific Oysters with Cucumber, Lime & Mirin
- Caesar Salad Crispy Bacon & Anchovy Dressing
- New Potato Salad with Mustard Seed Dressing
- Green Bean, Olive and Semi Dried Tomato Salad with Balsamic Dressing
- Char Grilled Atlantic Salmon, Rocket and Shaved Fennel
- Barbequed Chicken Cutlets Herb Dressing, Moroccan Couscous
- Lamb Fillet with Wok Seared Asparagus, Shitake, Ponzu Glaze

Dessert

- Chocolate Devil Mud Cake
- Piquant Fresh Fruit Trifle

Buffet Two - \$85.00 pp

Canapés

- Fresh Crab Salad with Avocado and Tomato Salsa
- Peking Duck Pancakes with Hoisin
- Forest Mushroom, Rosemary & Parmesan Flan
- Mini Atlantic Salmon, Spinach and Feta Flans

Buffet

- Boutique Assorted Bread Rolls
- King Prawn Salad Avocado and Macadamia Nuts, Lemon Pepper Dressing
- Chilled Pacific Oysters with Cucumber, Lime & Coriander Salsa
- Green Asparagus with Fresh Parmesan, Black Pepper and Virgin Olive Oil
- Hot Buttered Chat Potatoes with Rosemary and Sea Salt
- Baby Spinach, Crispy Bacon, Pine Nuts and Blue Cheese Dressing
- Chick Pea, Rocket & Chilli Salad, Sweet Potato Crisps & Chives
- Prosciutto Wrapped Chicken Breast, Grilled, Artichoke & Sage
- Slow Baked Lamb, White Bean, Caper and Basil Salsa
- Grilled Salmon and Vine Ripe Tomato & Bocconcini Salad with Basil Oil

Dessert

- Mini Chocolate and Orange Puddings
- Petite Berry Tarts
- Mini Lime Crème Brulee
- Small Fruit Brochettes

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Buffet Menus (4hrs)

Buffet Three - \$95.00 pp

Canapés

- Lime and Pepper Crusted Tuna with Wasabi Aioli
- Peking Duck Pancakes with Plum Sauce
- English Spinach & Ricotta Flan
- Scallop and Snow Pea Dumpling xo Butter

Buffet

- Boutique Assorted Bread Rolls
- Ocean Cooked King Prawns with Dill Aioli
- Chilled Pacific Oysters with Cucumber, Lime and Mirin
- Green Asparagus Radicchio Leaf, Shaved Parmesan and Basil Oil
- Shell Fish Salad with Shaved Fennel, Penne Pasta with Dill and Pernod Vinaigrette
- Roasted Root Vegetable Salad with Ash Goat Cheese Lemon Thyme and Crisp Garlic Dressing
- Kipfler Potato Salad with Crisp Watercress, Light Mustard Dressing
- Pan Fried Spatchcock Marinated in lemon Pepper and Chilli
- Oven Baked Lamb Racks with Roasted Cherry Tomatoes, Port Glaze
- Grilled Balmain Bugs, Lemon & Parsley Butter
- Grilled Sword Fish with Green Queen Olive and Roma Tomato Salsa

Dessert

- Selection of Australian Cheese and Crisp Breads
- Espresso and Rum Flavoured Tiramisu, Layered with Lady Fingers & Mascarpone
- Ricotta Cake with Cinnamon Berry Compote

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Yacht Charters & Sailing School

Formal Menu

The Piquant Dinner

All meals include arrival canapé, bread rolls, coffee, selection of teas and petites fours

Entrees - Single choice \$21.00 pp or Two choice 50/50 alternate \$26.00 pp

- Smoked tasmanian salmon, toasted brioche stack with rocket and chervil vinaigrette
- Pan seared scallops with lamb shank ravioli, truffle cream
- Green garden salad with fresh parmesan, pancetta, parsnip and rosemary confit
- Ocean king prawns with avocado, roma tomato and caper berry salsa
- Blue swimmer crab and roma tomato tian with and celeriac salad, roasted garlic
- Beef carpaccio, toasted brioche wasabi aioli with watercress salad
- Lamb fillet wrapped in prosciutto with rocket and pinenut salad
- Tasmanian lobster spring rolls with crisp thai salad nuo cham dipping sauce

Mains - Single choice \$35.00 pp or Two choice 50/50 alternate \$41.00 pp

- Large baked barramundi fillets, grilled Cajun vegetables, saffron broth
- Steamed blue eye cod and celeriac pie with truffle infused mash, steamed baby beans
- Breast of corn fed chicken, kumara and potato frittata, crisp lardons, pine nut salad, artichoke salad saffron dressing
- Milk fed veal fillet, fresh panache of vegetables and potato fondant
- Slow baked lamb, potato gratin sautéed green beans, porcini jus
- Roasted vegetable open pie with basil gremolata & beetroot crisps
- Char grilled salmon, rocket, shaved fennel and warm herbed polenta salad, citrus and basil dressing
- Fillet of beef on grilled portabello mushroom, asparagus, parmesan mash, light thyme jus

Desserts - Single choice \$18.00 pp or Two choice 50/50 alternate \$21.00 pp

- Passionfruit crème brulee and cointreau macerated strawberries
- Warm caramel fondant cake with double cream and raspberry coulis
- Port marinated muscatel and brioche bread and butter pudding, cinnamon ice cream
- Classic baked chocolate tart with honey ice cream and pistachio wafer
- Selection of australian cheese, sliced fresh fruits and assorted crackers
- Apple tarte tatin, vanilla bean ice cream and apricot compote
- Pistachio and honey semifreddo with amaretto cherry sauce
- Classic tiramisu, layered with lady fingers and mascarpone
- Lime and lemon tart with double cream and fresh berries

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