



Yacht Charters & Sailing School

CANAPE MENUS

Canapé Menus

All menus include chips and nuts on the tables on boarding, and tea and coffee with Chocolates at the end of the cruise.
 A chef surcharge will apply for all menus where the number of guests is less than 12 pax. We will happily alter menus to suit your requirements.
 We can provide special diet (eg gluten free) and Vegetarian selections on suitable notice. Most menus include some vegetarian items.
 Cheese and fruit platters can be added to any menu at an additional charge of \$7.50 per person.

PRICES (gst incl.)

Canapé Menu 1 \$55.00

Canapé Menu 2 \$50.00

Canapé Menu 3 \$45.00

Mini Buffet/Canapés + Prawns/Oysters \$85.00

Canapé Menu 4 \$45 (3hr)

Canapé Menu 5 \$40.00

Canapé Menu 6 \$40.00

Mini Buffet/Canapés \$65.00

<p><u>Menu 1</u> Peeled prawns on sourdough bread with herb dressing Crab cakes with avocado dip Turkey and cranberry tartlets Italian meatballs with char-grilled capsicum & roast Roma tomato pesto Smoked salmon rollettes Roasted tomato & goat's cheese tartlets Moroccan lamb triangles Fig & fennel scones with brie Raspberry cream meringues Miniature chocolate lamingtons</p>	<p><u>Menu 2</u> Bloody Mary oyster shots (in shot glasses) Prawn, crab and coriander balls with Thai dipping sauce Spinach and parmesan slice Crumbed fish pieces with passionfruit cocktail sauce Lamb Kofta balls with mint yogurt dressing Roasted vegetable pastries Beef fillet slices on mini Yorkshire puddings with gravy Salmon mornay tartlets Pork & prawn Gow Gee with soy, honey & sesame sauce Baby Florentines Mini pavlovas</p>
<p><u>Menu 3</u> Mini blini smoked salmon, sour cream & salmon roe Thai fish cakes with sweet chilli dipping sauce Gourmet mini beef steak pies Basil pesto chicken fillet with pine nuts on herb scones Gourmet finger sandwiches Crispy pastry filled with fresh seafood in a mornay sauce Baby potato bites Curried vegetable samosas with chutney Pine nut tartlets Chocolate truffles</p>	<p><u>Menu 4</u> Thai chicken patties Fresh spring rolls with sweet chilli sauce Mini ham & cheese croissants Fresh asparagus and Prosciutto rolls Bruschetta tartlets (tomato basil) Deep fried prawn cutlets with coconut chilli sauce Rosti with smoked salmon & sour cream Mini cottage pies Orange liqueur chocolate tartlets Fruit & nut clusters</p>
<p><u>Menu 5</u> Mini bread rolls with assorted fillings Curried vegetable puffs with paw paw & mango chutney Smoked salmon & herb cheese tartlets Creamy chicken & champignon pastries Lamb triangles with mint yogurt Cherry tomatoes, bocconcini and basil pesto skewers Prawn Pikelets with sour cream and caramelised onion Selection of fruit tartlets Mini white chocolate & almond cakes</p>	<p><u>Menu 6</u> (suitable for a 3 hour charter) Prawn money bags with honey/soy dipping sauce Selection of mini quiches Chicken Goujons with sweet chilli & lime sauce Individual pizzette Little pancakes with egg and caviar Gourmet sausage rolls Bacon & onion frittata Mini butterfly cakes Chocolate dipped strawberry tartlets</p>
<p><u>Mini Buffet & Canapé Menu</u> (please select 4 items) Platter of mixed antipasto (salami, cheeses, vegetable selections) Leg ham with pineapple Roast pork with apple sauce Platter of rare roast beef with balsamic dressing & shaved parmesan Platter of deep fried fish pieces with tartare sauce Platter of roast turkey, cranberry sauce, avocado & camembert Gourmet vegetarian selection Home-made beef lasagne Smoked salmon with traditional accompaniments</p>	<p><u>Mini Buffet Continued ...</u> Platter of king prawns with dipping sauces (optional extra) Platter of Sydney rock oysters with cocktail sauce (optional extra) Bowls of mixed salad and Vicky's potato salad Thai fish cakes with sweet chilli dipping sauce Lamb Kofta with minted yogurt sauce Prawn blini with sour cream & caramelised onion Mini beef & potato pies Pork & prawn Gow Gees</p>

Ausail Yacht Charters Pty Ltd

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BUFFET MENUS

Buffet Menus

All menus include nibbles, condiments applicable to type of foods served, bread rolls and butter/margarine, tea and coffee and Chocolates. A chef surcharge will apply for all menus where the number of guests is less than 12 pax. Desserts: for numbers under 25, please make two selections, for 26 and over, three desserts will be served. Cheese and fruit platters can be included with any menu at an additional charge of \$7.50 per person.

PRICES (gst incl.) Under 25 guests 26/49 guests

Supreme Buffet \$80.00

Gala Seafood \$75.00

Celebration Buffet \$85.00

Exclusive Buffet \$65.00

Hellenic Buffet \$60.00

Deluxe Buffet \$55.00

Celebration (with seafood) \$100.00

Birchgrove Buffet \$50.00

Aussie BBQ \$70.00

Supreme Buffet

Starters

Chicken Moneybags with Honey/Soy Dipping Sauce

Seafood Tartlets and Asparagus Mornay Tartlets

Decorated Platters

Smoked Salmon with Lemon Slices, Spanish Onion, Capers & Dill

Sydney Rock Oysters on Half Shell

King Prawns with Selection of Sauces

Leg Ham Carved off the Bone with Fresh Pineapple

Moroccan Style Roast Lamb with Couscous

Roast Turkey Breast with Camembert and Cranberry Sauce

Pasta & Salads

Pasta with Creamy Chicken, Mushrooms and Green Peppercorns

Tomato, Bocconcini & Basil Pesto Dressing

Mesculun with Aioli Dressing

Oriental Vegetable & Noodle Salad

Potato Salad with Bacon & Sour Cream

Desserts

Individual Sticky Date Puddings with Butterscotch Sauce

Crème Caramels with Strawberries

Meringue Nests with Crème Chantilly, Mixed Berries and Syrup

Gala Seafood

Crab Cakes with Avocado Dipping Sauce

Tomato & Goat's Cheese Pastries

Buffet

Presentation of King Prawns and Sydney Rock Oysters with Chef's Cocktail Sauce & Lemon Wedges (Balmain bugs optional extra \$10.00 per person)

Smoked Salmon with Spanish Onion, Capers, Cracked Pepper & Lime Slices

Fish of the Day

Oven Roasted Chicken Breast Fillets with Thai Mango Sauce

Beef goulash and rice

Vegetarian frittata

Salads & Vegetables

Mesculun Salad with Balsamic Dressing & Shaved Parmesan

Tomato, Cucumber & Onion Salad

Potato & Kumera Garlic Mash

Baby Spinach, bacon & pine nut salad

Desserts

Individual Pavlovas

New York Baked Cheesecake with blueberry sauce

Apple strudel with whipped cream

Aussie BBQ

Starters

Mini gourmet pies

Crumbed chicken with honey & soy dipping sauce

Buffet / Salad Selections

Platter of Sydney rock oysters & king prawns

Smoked salmon platter

Garden salad with white balsamic dressing

Mixed tomato salad

Garlic potato mash

Selection of seasonal vegetables

BBQ (for up to 25 pax please choose 3 items. Over 26 pax, please choose 4 items)

King prawns, barramundi, blue eye cod, baby octopus, seared tuna, Atlantic salmon

steaks/cutlets, marinated chicken breast portions, honey/spy chicken wings, chicken

satay sticks, rump steak cuts, boneless sirloin cuts, fillet mignon with bacon, scotch

fillet steaks, beef kebabs, beef satay sticks, gourmet beef burgers, pork spare ribs,

butterfly pork steaks, frenched lamb cutlets, baby lamb loin chops, lamb skewers in

Moroccan marinade, chipolata sausages, kangaroo steak, Chorizo, vegetable/tofu

kebabs (vegetarian option, please advise number required).

Desserts

Individual lamington cake

Individual pavlova

Death by chocolate cake

Exclusive Buffet

Starters

Prawn Pikelets with Sour Cream & Caramelised Spanish Onion

Chicken and Ricotta Sausage Rolls

Decorated Platters

Shell Oysters & King Prawns with Lemon Wedges and Creamy Cocktail Sauce

Whole Leg Ham Carved Off The Bone with Fresh Pineapple

Hot Dishes

Roast Pork with Brandied Apple Sauce

Chicken Breast Fillet Sautéed in a Creamy Paprika Sauce

Salads & Vegetables

Baked Cocktail Potatoes in Herb Butter

Steamed Mint & Honey Carrots

Caesar Salad (cos lettuce, croutons, crispy bacon pieces, shaved Parmesan, creamy dressing and a touch of anchovy)

Greek Salad (tomato, lebanese cucumber, green capsicum, Spanish onion, feta cheese, kalamata olives)

Green bean, Mushroom and Red Capsicum salad

Baby Beetroot Salad

Desserts

Coffee liqueur cake with Tia Maria Ganache

Pastry cases with creamy mousse filling and berry coulis

Fresh fruit salad with whipped cream

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BUFFET MENUS continued

Deluxe Menu

Starters

Deep fried Chicken Goujons with Honey & Macadamia Dipping Sauce

Thai Fish Cakes with Sweet Chilli Sauce

Decorated Platters

King Prawns with Chef's Cocktail Sauce

Oven Roasted Chicken Breasts (with Semi-dried Tomato, Basil & Pine Nuts)

Citrus Pork with Wild & Long Grain Rice

Thai Beef Platter

Hot Pasta

Fettuccini Boscaiola

Salad Bar

Garden Fresh Leaves with Garlic & Pine Nut Dressing

Tomato, Cucumber & Fresh Basil

Tangy Coleslaw Supreme

Old Fashioned Potato Salad

Desserts

Cherry Ripe Cheesecake

Orange Poppy seed Cake with Grand Marnier White Chocolate Ganache

Lime meringue pies

Birchgrove Buffet

Starters

Thai Pork & Chicken Patties

Prawn & Coriander Toasts

Decorated Platters

Roasted Chicken Breast Fillets with Roasted Capsicum Pesto

Roast Fillet of Beef Encrusted with Cracked Black Pepper & Herbs

Hot Dish

Moroccan Lamb Tagine with couscous or almond rice

Salad Bar

Mixed Garden Salad

Potato, Bacon and Cheese Bake

Prawn and Avocado Salad

Cucumber with Yoghurt & Mint Dressing

Desserts

Hot Apple Strudel with Whipped Cream

Individual Tropical Cheesecakes

Lime Meringue Pies

Celebration Buffet

Homemade Dips with Crudités, Crackers & Pita Bread Dippers

Chicken and Camembert Tartlets

Prawn blini with Sour Cream & Caramelised Spanish Onion

Buffet

Platters of King Prawns & Oysters on Shell, with Cocktail Sauce & Lemon Wedges
(Balmain bugs optional extra \$10.00 per person)

Platter of Smoked Salmon with Spanish Onion Rings and Capers,

Platter of Roast Fillet of Beef on a Bed of Mixed Greens with Shaved Parmesan

Cheese & Balsamic Dressing

Oven roasted chicken breasts with Thai coconut, lime and sweet chilli sauce or Thai

Mango Sauce

Leg Ham & Fresh Pineapple Garnish

Vegetable pasta with pesto

Salads

Baby Potatoes with Melted Butter and freshly chopped herbs

Mixed green salad with red wine, garlic and pine nut dressing

Coleslaw Supreme

Tomato, Cucumber & Basil pesto

Rocket, roasted Roma tomatoes, white balsamic dressing & shaved parmesan

Desserts

Tiramisu

Crème Caramels

Pina Colada Mousse tarts

Hellenic Buffet

On Arrival

Marinated Olives

Selection of dips with baked pita bread

Spinach and Feta Triangles

Deep fried Fish Pieces with Lemon Mayonnaise

Buffet

Platter of Sydney Rock Oysters & King Prawns with Cocktail Sauce & Lemon Wedges

Leg Ham with Fresh Pineapple Garnish

Lamb Baked with Potatoes, Onions, Tomatoes & Herbs

Oven Baked Chicken Breasts with Hollandaise Sauce

Baked Moussaka

Caesar Salad

Greek Salad

Tabbouli

Desserts

Filo Pastry with Cream Cheese, Dried Apricots, Raisins & Almonds with Apricot Sauce

Chocolate Mud Cake

Fresh fruit platter

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BEVERAGES

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Bar A: Standard beers; bottled white and red wines; Australian and/or imported sparkling wine; fruit juices; soft drinks; mineral water; spring water; at \$10.00 per person per hour

Bar B: As above, with premium beers; at \$12.00 per person per hour

Bar C: As for Bar A plus house spirits; at \$12.50 per person per hour

Bar D: Premium beers, premium Australian bottled still and sparkling wines; brand spirits and liqueurs; juices; soft drinks; mineral water; spring water; at \$15 per person per hour

Bar E: By consumption (see below) – Please Note: Bar Staff applicable for all consumption or cash bars. Cost per 4hrs minimum - \$175 p/wait person. 1-20 GUESTS X 1 WAITER / 21-35 GUESTS X 2 WAITERS / 36-49 GUESTS X 3 WAITERS

White Wines

(Please select 1 item for up to 20 pax or 2 items for over 20 pax)

- Bridgewater Mill Chardonnay ** SA ** \$45.00
- Bridgewater Mill Sauvignon Blanc ** SA ** \$45.00
- Brown Bros Chardonnay ** VIC ** \$44.00
- Petaluma Chardonnay ** SA ** \$75.00
- Rosemount Show Chardonnay ** NSW ** \$55.00
- Tatachilla Chardonnay ** SA ** \$39.00
- Tatachilla Growers ** SA ** \$35.00
- Vasse Felix Classic Dry White ** WA ** \$45.00

Red Wines

(Please select 1 item for up to 20 pax or 2 items for over 20 pax)

- Brown Bros Cabernet Sauvignon ** VIC ** \$44.00
- Brown Bros Merlot ** VIC ** \$44.00
- Lindemans St.George/Pyrus ** SA ** \$85.00
- Ninth Island Pinot Noir ** TAS ** \$45.00
- Penfolds Bin 28 ** SA ** \$45.00
- Penfolds Bin 128 ** SA ** \$46.00
- Penfolds Bin 389 ** SA ** \$90.00
- Penfolds Bin 407 ** SA ** \$65.00
- Penfolds Rawson's Retreat Cab/shz ** SA ** \$33.00
- Tatachilla Merlot ** SA ** \$37.00
- Tatachilla Partners ** SA ** \$30.00
- Vasse Felix Classic Dry Red ** WA ** \$45.00
- Wolf Blass Yellow Label ** SA ** \$35.00

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BEVERAGES - continued

Sparkling Wines

(Please select 1 item)

Croser ** SA ** \$69.00
Yellowglen Bella ** \$35.00
Yellowglen Pinot Noir Chardonnay ** \$35.00
Yellowglen "Yellow" ** \$32.00
Dunes High Tide *** \$29.00
Domaine Chandon ** \$45.00
Moet e Chandon Champagne (France) n.v. ** \$125.00

Beers

(Please select 2 full strength (either Premium, Standard or mixed) and one light beer)

Premium Beers ** \$7.50
(Outback, Hahn Premium, Crown Lager, Tooheys Extra Dry, Cascade Premium, James Boags)
(Please select)

Standard Beers ** \$6.50
(VB, Carlton Cold, Tooheys New, Carlton Draught,)
(Please select)

Light Beers ** \$5.50
(Hahn Premium Light, Cascade Light)
(Please select)

Imported Beers ** \$9.00

Corona, Heineken, Guinness Draught, Grolsch, Stella Artois, Peroni

Soft Drinks

** \$4.00

Coca Cola, Diet Coke, Coke Zero, Sprite, Sprite Zero, Sparkling Mineral Water, Dry Ginger Ale, Lemon Squash, Tonic Water, Soda Water

Fruit Juices ** \$4.50

Orange Juice, Pineapple Juice, Tomato Juice, Apple Juice, Mango, Cranberry, Guava

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BEVERAGES - continued

Spirits & Liqueurs

An extensive range of house and Brand Spirits and Liqueurs are available upon request

House Spirits per nip ** \$7.00

Bacardi Rum, Black Douglas Scotch, Bundaberg Rum, Capt.Morgan Jamaican Rum, Jim Beam Bourbon, J.W. Red Label, Tovarish Vodka, Vickers Gin

Top Shelf Spirits per nip ** \$9.00

Johnnie Walker Black Label, Chivas Regal, Jack Daniels Tennessee Whiskey, Wild Turkey Bourbon, Absolute Vodka, Stolichnaya Vodka, Tanqueray Gin, V.S.O.P Cognac. Jose Cuervo Tequila, Southern Comfort, 1800 Tequila

Shots ** from \$9.00

Liqueurs per nip ** \$9.00

Kahlua, Tia Maria, Midori, Malibu, Cointreau, Baileys Irish Cream, Drambuie, Butterscotch Schnapps, Frangelico, Galliano, Sambuca, others available upon request)

Breezers, Cruisers, Stoli Ruskies, West Coast Coolers (available on request) from \$6.00

Port ** fr. \$6.00 per glass

* Wait staff charges apply for consumption bar – please ask for pricing

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