



# Bluestone

## DAY CHARTER MENU

(Over 36 Pax)

### Canape Menu

#### SILVER | \$95 PER PERSON

3 Canape, 1 Substantial, 1 Dessert

#### GOLD | \$120 PER PERSON

3 Canape, 2 Substantial, 1 Dessert

#### PREMIUM | \$135 PER PERSON

4 Canape, 3 Substantials, 2 Dessert

### Cold Canapes

- Sesame crusted tuna tataki (df)  
Wakame, kombu dressing
- Heirloom tomato bruschetta (v)  
Wild rocket pesto, local honey  
candied olives
- Hiramasa Kingfish ceviche (gf)  
Sweet corn, micro coriander, tortilla crisp
- Australian King prawn (gf)  
Cocktail sauce, snow pea tendrils
- Whyte pyrenes lamb backstrap (gf)  
Za'atar, hung yoghurt
- Grilled MB2 + Riverina Angus beef flank  
Avocado & wasabi puree, olive oil crostini
- Cone of beetroot Tartare (v)  
Whipped goat's curd, vincotto drizzle.

### Substantials

- Lobster roll (gf available on request)  
soft poached lobster with dill and chive,  
brioche, spicy mayo
- 6+ MB Wagyu roll (gf available on request)  
medium rare wagyu, brioche, avocado &  
wasabi mayo
- Crab roll (gf available on request)  
cooked spanner crab, herbs, lemon and  
caper sauce
- Mortadella roll (gf available on request)  
pistachio mortadella, brioche, chili jam,  
rocket
- Forrest mushroom roll (v, gf available on  
request)  
Lemon thyme, brioche, Parmigiano

### Dessert Canapes

- Chocolate brownie with caramel, sea salt (v)
- Warm apple crumble tartlet with oats & brown sugar (v)
- Gelato cones (v)  
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
- Fruit brochette (v) (gf)  
skewers of seasonal fresh fruit
- Chocolate & cherry tart with shaved toasted coconut (v)

V = VEGETARIAN   VE = VEGAN   GF = GLUTEN FREE   DF = DAIRY FREE



## Buffet Menu

### **GOLD | \$120 PER PERSON**

2x Canapes on Arrival, 3 Platters, 1 Dessert Platter

### **PREMIUM | \$225 PER PERSON**

3x Canapes on Arrival, 4 Platters, 2 Dessert Platter

## Platters

- Cooked Mooloolaba king prawns (gf)  
Yuzu-Mary rose and creamed horseradish
- Sydney rock oysters (gf, df)  
Confit shallot mignonette
- Selection of cured meats and cheeses  
Seasonal fruits, fresh-baked lavosh and sourdough, garlic,  
and hummus dip
- Heirloom tomato salad (v, gf)  
Crispy basil, balsamic and parmesan wafers
- Free range chicken salad (gf)  
Watercress, dates & Green goddess dressing
- Charred Pumpkin and corn salad (v)  
Radicchio, avocado and Manchego
- Red cabbage & Fennel salad (v)  
Activated walnuts and shadows of blue

## Dessert Platters

- Citron tart with Italian meringue (v)
- Pear frangipane tart with candied orange and yoghurt cream (v)
- Dark chocolate and green pistachio tart (v)  
Pistachio crumble and vanilla ice-cream
- Classic pavlova (v, gf)  
Macerated berries, seasonal fruits and passionfruit coulis



## Add On Grazing Boards

### CHARCUTERIE, CHEESE AND FRUIT BOARD | \$45 PER PERSON

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives, and muscatels. Tzatziki and hummus dip.

### CHARCUTERIE AND FRUIT BOARD | \$30 PER PERSON

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

### CHEESE AND FRUIT BOARD | \$30 PER PERSON

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

### LUXE SEAFOOD PLATTER | \$55 PER PERSON

Trawler cooked and peeled king leader prawns (3x per person), Sydney rock oysters (3x per person), Cooked Baima in bugs (1x per person) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster - **Add \$125 per lobster**  
Add cooked king crab legs - **Add \$25 per person**

### SEAFOOD PLATTER | \$38 PER PERSON

Trawler cooked and peeled king leader prawns (2x per person), Sydney rock oysters (2x per person) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster - **Add \$125 per lobster**  
Add cooked king crab legs - **Add \$25 per person**

### VEGETARIAN BOARD | \$28 PER PERSON

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives (ve, df)

add 2 types of cheeses and seasonal fruits - **Add \$18 per person**







## Food Stations

### LIVE ITALIAN BAR

\$200 PER PERSON

#### Consisting of

Live pasta station prepared in large, aged Parmigiano cheese wheel.  
Choice between hand rolled fettuccine or Penne Rigate. (CF Available)

#### Sauces

Cheese Wheel  
Pesto & Fresh Basil (gf)  
Hierloom Tomato & Vodka Sauce (v, gf,df)

#### Sides

Extra Virgin Olive Oil  
Pine Nuts  
Fresh Grated Parmesan

#### Optional

Add fresh baked pizzas to the station baked in front of you and guests.  
One additional Chef required for Pizza

### LIVE PAELLA & RISOTTO BAR

\$100 PER PERSON

#### Consisting Of

Large skillet filled with your favorite Risotto or Paella,  
prepared in front of you and your guests.

#### Types To Choose From

Forest Mushroom Risotto (ve,gf)  
Chicken and Cheese Risotto (gf)  
Chicken & Chorizo Paella (gf)  
Prawn, Mussels and White Fish Paella (gf)

#### Toppings

Freshly Grated Parmesan  
Roasted and Seasoned Breadcrumbs  
Freshly Picked Herbs

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

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## Food Stations

### LIVE JAPANESE BAR

\$170 PER PERSON

#### Consisting of

Fresh-made sushi and sashimi prepared in front of you and your guests. (gf)

#### Nigiri

Aburi Salmon Nigiri (gf, df)

Kingfish Nigiri (gf, df)

Crispy Prawn Nigiri (gf, df)

#### Rolls

California Crab Uramaki Roll

Katsu Chicken Roll

#### Sashimi

Yellowfin Tuna Sashimi (gf, df)

Salmon Sashimi (gf, df)

Yellowtail Sashimi (gf, df)

#### Others

Oysters with Japanese Dressing (gf, dt)

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## Add On Salad Menu

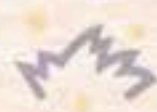
SALADS CAN BE ADDED INTO ANY CATERING PACKAGE  
**\$15 PER PERSON PER SALAD**

### MEDITERRANEAN SALADS

- *Large garden leaf & garden roquette (ve, gf, df)  
caramelized red onion rings & walnut & chilli dressing*
- *Crispy endive leaves & wild roquette (v, gf)  
seasonal citrus, cranberries & shaved pecorino cheese*
- *Caesar Salad  
thin croutons, premium anchovy dressing, egg & prosciutto*
- *Crispy baby cos salad (v, gf)  
feta cheese, Kalamata olives, red onion, cucumber & heirloom  
tomato with a herb vinaigrette*
- *Radicchio leaf salad (v, gf)  
sweet balsamic, pear, walnuts & goats cheese*
- *Heirloom tomato salad (v, gf)  
buffalo mozzarella, large basil leaves, black pepper with  
a balsamic glaze*
- *Green Salad (ve, gf, df)  
baby spinach, wild roquette, French beans, broad beans,  
shallots, chili, sesame & lemon*
- *Charred zucchini & Aubergine (ve, gf, df)  
red onion with sweet molasses pine nuts & freshly picked herbs*

### ASIAN SALADS

- *Torched pointy cabbage salad (ve, gf, df)  
chili, heirloom tomato & lime*
- *Edamame & avocado salad (gf, df)  
bonito flakes, and yuzu dressing*
- *Charred green salad (gf, df)  
sugar snaps, chili, sesame, fresh picked basil and anchovy,  
oregano & lemon dressing*
- *Silken tofu salad (ve, gf, df)  
Sugar snaps, snake beans, radish, spring onion, sesame and  
bitter orange vinaigrette*





## BBQ Menu

PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT | MINIMUM 20 PAX  
\$135 PER PERSON

### Proteins

- Chicken thighs with lemon, garlic & harissa (gf, df)
- Lamb cutlets with dijon, horseradish & rosemary (gf, df)
- Pork & fennel sausages (gf, df)
- Pork ribs with barbeque glaze (gf, df)
- King leader prawns with kaffir lime, shallots & lemongrass butter (gf)
- Swordfish with Agrodolce (gf, df)
- King brown mushrooms with sesame, garlic, soy & spring onion (ve, gf, df)

### Sides

- Large garden leaf & garden roquette (ve, gf, df)  
blackened onion and walnut & chili dressing
- Crispy endive leaves & wild roquette (v, gf)  
seasonal citrus, cranberries & shaved pecorino cheese
- Caesar salad with thin croutons, premium anchovy dressing,  
egg & prosciutto
- Crispy baby cos salad with feta cheese, Kalamata olives, red onion,  
cucumber & heirloom tomato with a herb vinaigrette (v, gf)
- Radicchio leaf salad (v, gf) sweet balsamic, pear, walnuts & goats cheese
- Heirloom tomato salad with buffalo mozzarella, large basil leaves,  
black pepper with a balsamic glaze (v, gf)
- Green salad with baby spinach, wild roquette, French beans,  
broad beans, shallots, chili, sesame & lemon (ve, gf, df)
- Charred zucchini & Aubergine (ve, gf, df)  
red onion with sweet molasses pine nuts & freshly picked herbs

### Dessert Canapes

- Chocolate brownie with caramel and sea salt (v)
- Warm apple crumble tartlet with oats and brown sugar (v)
- Gelato cones with selection of chocolate, vanilla, hazelnut, mint,  
raspberry, mango (v)
- Fruit brochette, skewers of seasonal fresh fruit (v/gf)
- chocolate & cherry tart with shaved toasted coconut (v)

