



CHAMPAGNE SAILING CATERING MENU



SANDWICH MENU

MINIMUM ORDER OF 8 SANDWICHES

SANDWICH @ 1 PER PERSON | \$12.00
BAGUETTE / WRAP @ 1 PER PERSON | \$15.00

Sandwich fillings include:

- Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.
- Poached Chicken Breast, avocado, mayonnaise and mixed leaves.
- Smoked Salmon, cream cheese, avocado, capers, Spanish onion.
- Chargrilled vegetables, pesto, ricotta and baby spinach
- Corned Beef, tomato pickles, tasty cheese and mayonnaise
- Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves
- Tuna, lemon mayo, cucumber, pickled onion and mixed leaves
- Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into 1/4's

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

- Gourmet Sausages freshly cooked on the BBQ, Vegetarian/Vegan/GF option available **\$15.00 per person**
- Homemade Wagyu Beef Burgers cooked on the BBQ, Chicken/Vegetarian/ Vegan/GF option available | **\$20.00 per person**
- Or enjoy a mixture of burgers and sausages | **\$25.00 per person**



BUFFET & COCKTAIL MENU



BUFFET & COCKTAIL CATERING MENU

COLD FINGER FOOD | MINIMUM 12 PER ITEM

- Roast pumpkin, goat's cheese & tomato frittata | **\$4.00 each**
- Cocktail Spanakopita (feta & spinach filo triangles) | **\$4.00 each**
- Cocktail Smoked salmon & dill quiche | **\$4.00 each**

GOURMET SLIDERS | MADE ON MINI MILK BUNS

- Slow cooked beef brisket (minimum 24 per order) | **\$5.50 each**
- Chicken schnitzel (minimum 12 per order) | **\$5.50 each**
- Roast vegetable & goat's curd (minimum 12 per order) | **\$5.50 each**
- Smoked salmon & cream cheese (minimum 12 per order) | **\$5.50 each**

BUFFET MEATS

- Free range marinated & roasted chicken cut into 1/8's (served cold) (minimum order 2) | **\$27.00 each**
- Rare roast beef served with horseradish & mustards (served cold) (minimum 2 kg) | **\$80.00 per kilogram**
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) (minimum 2 kg) | **\$60.00 per kilogram**

Add on fresh bread rolls @ \$1.50 per person

SALAD MENU

SERVES AT LEAST 25 GUESTS

\$85.00 PER SALAD | HALF-SIZE PLATTERS (ON REQUEST) @ \$50.00 EACH

- Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad - w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower & chickpea.



PLATTERS MENU



PLATTERS

SUSHI PLATTERS | SERVES 20 PEOPLE

- A variety of bite size Sushi Rolls Platter | **\$70.00**
- A variety of cooked and fresh Salmon Platter | **\$85.00**

ANTIPASTO PLATTER | \$150.00 (SERVES 20 PEOPLE)

Cold meats, marinated olives, cheeses, homemade dips, pate. Served with crackers.

CHEESE PLATTERS | SERVES 20 PEOPLE

A range of Australian & European cheeses served with crackers.

- **\$110.00** (4/5 cheeses)
- **\$140.00** (5/6 cheeses)
- **\$170.00** (7/8 cheeses)

SMOKED SALMON GRAVLAX PLATTER | \$140.00 (SERVES 20 PEOPLE)

Full side Salmon, smoked and sliced with capers, dill,
& served with sides of wasabi cream & pickled onion

FRUIT PLATTERS

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit,
Grapes. (fruits will depend on season and market availability)

- Small (serves 12-15) | **\$110.00**
- Medium (serves 15-25) | **\$140.00**
- Large (serves 25+) | **\$170.00**

WHOLE TRAY CAKES | \$160.00

(30 × 40cm) Portioned

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake



BUFFET MENU



BUFFET MENU

BUFFET MENU OPTION 1 | \$50.00 PER PERSON

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

BBQ BUFFET OPTION 2 | \$60.00 PER PERSON

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Lamb kofta
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

**Add prawn platter for an additional \$10.00 per person,
served with seafood sauce, lemon wedges**

PLATTER BUFFET OPTION 3 | \$45.00 PER PERSON

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

**Add prawn platter for an additional \$10.00 per person,
served with seafood sauce, lemon wedges**