



# COAST CATERING MENU



## CANAPÉS

### CRUISE CANAPÉS | \$60.00 PER PERSON

*Selection of 6 items | Not suitable for 4-hour charter*

### CAPTAINS CANAPÉS | \$73.00 PER PERSON

*Selection of 8 items*

### COMMODORES CANAPÉS | \$83.00 PER PERSON

*Selection of 10 items*

*Alternatively individual items are \$10.00 plus the cost of a chef @ \$550 for a minimum of 4 hours*

*We love to assist and customise any menu preferences and can help make a suggested menu.  
Please advise us of any dietary requirements prior.*

## COLD CANAPÉS

- Fresh Market Peeled Prawns with Coast's Thousand Island Sauce (GF)
- Potato Rosti with Avocado and Herbs (VEG, GF)
- Vegetarian or Prawn Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs (VEG, GF)
- Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon (\$3 pp extra)
- Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon (\$3 extra)
- Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon (GF)
- Tartlet of Roasted Pumpkin, Goats Cheese, Caramelised Onion, (VEG)
- Grilled Halloumi with Pita Bites, Pesto & Herbs (VEG)
- Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on Infused Crouton
- Peking Duck Pancake with Hoisin Sauce, Shallot & Sesame
- Selection of Sushi Nori Rolls, Tuna, Salmon, Vegetable, Teriyaki Chicken. VEG (V)





# CANAPÉS MENU CONT...

## WARM CANAPÉS

- Crab Spring Rolls Served with Chilli Salt and Soy Sauce
- Lightly Fried Zucchini, Sweet Potato (GF, VEG, V)
- Thai Chilli Chicken Bamboo Skewers (GF)
- Lamb Cutlets French Cut with Chimichurri Sauce (\$3 per person extra)
- Popular Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak, & Vegetarian
- Traditional House Mini Sausage Rolls with Tomato Sauce
- Selection of Arancini, Lightly Fried, (Mix of 2 Types or Choose Individual)
- Three Cheese / Bolognese, Porcini Mushroom / Roasted Pumpkin, (V) (VEG) (GF)
- Chargrilled Vegetable Bamboo Skewers with oregano oil
- Mini wagyu beef wellington served with house-made relish
- Chargrilled Beef bamboo skewers with Chimichurri Sauce
- Bite Size Samosas with Mint Chutney, Filled with Spiced Potato and Peas
- Bite Size Tacos with Panko Prawns & Japanese Slaw
- Pork & Veal Meatballs in Sticky Glaze (GF)
- Crispy Asian Vegetable Spring Rolls (VEG)
- Pork & Chive Dumplings with Soy
- Tempura Mediterranean Zucchini Flower with Goats Cheese & Sun Dried Tomato (VEG)

## SUBSTANTIAL CANAPÉS

Maximum of 2 Per Chosen Menu

- Sliders (GF Buns available)
  - Slow Cooked Smoked Beef Brisket with Gherkins, Japanese Slaw, in a Milk Bun
  - Gourmet Beef Slider, Cheese Tomato Relish & Sweet Mustard in a Milk Bun
  - Mushroom Slider with Halloumi, Pesto & Rocket Leaf (VEG) (V Option)
  - Chicken Schnitzel Peri Peri Mayo in a Milk Bun
  - Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil, Tomato Chutney, Caramelised Onion & Rocket
  - A Take on Fillet of Fish Slider with Crumbed Barramundi
  - Turkish Bread, with Prosciutto, Mozzarella, Sun-dried tomato, Pesto & Rocket Leaf
  - Street Taco with Flat Head Fillet & Spicy Japanese Slaw
- Boa Bun, Mix of 2 or Choose Individual
  - Falafel Humous & Avocado Puree
  - Chill Beef Banh Mi With Lemongrass, Cucumbers, Pickles, & Sriracha Mayo (DF)
  - Asian Style BBQ Pork with Hoisin & Slaw
  - Prawn Katsu with Shredded Cabbage & Chive with Yuzu Kewpie Mayo & Bonito Seasoning (DF)



# NOODLE BOXES MENU

## NOODLE BOXES

MAXIMUM OF 1 PER CHOSEN MENU

### WARM BOXES

- Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

### WINTER WARMERS

(Risotto not recommended for Summer)

- Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & Parmesan (VEG) (GF)
- Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage (VEG) (GF)
- Red Thai Chicken Curry with capsicum and bamboo shoots (GF)
- Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum Coriander, Bok Choy, Oyster Sauce
- Loaded Veggie, Indian Curry, with Roasted Cauliflower, Sweet Potato, Chickpeas, Eggplant & Lentils (VEG)
- Thai Sweet Chilli Chicken Singapore Noodles Stir Fry with Bok Choy, Red Capsicum, Baby Corn Carrots

### COLD BOXES

- Chicken Caesar Salad Grilled Chicken, Bacon, Baby Cos Croutons, Boiled Egg
- Thai BBQ Chicken Salad, Rainbow Slaw, Bean Sprouts, Cucumber, Rice Noodles Red & Fried Onion -
- Mint, & Lime Dressing (DF/GF)
- Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasundi Pickle (GF)
- Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Diced Danish Feta -Roasted Walnuts (GF)
- Penne Basil Pasta with Blistered Cherry Tomatoes, Ricotta, & Parmesan (VEG)
- Falafel Tabouli Salad with Lemon Dressing, Pickle & Minted Yogurt Dressing (V) (VEG)
- Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil Dressing (V) (VEG)
- Soba Noodle Salad with, Edamame & Pickled Veg, tossed with Zesty Orange, Ginger Miso (VEG)



# CANAPÉS & PLATTERS MENU



## DESSERT CANAPÉS OPTION

*Inclusive as an item with Cruise, Captains and Commodores Canapés Menu  
or \$8.50 per person as an additional upgrade. Please Choose 2 options for a mix of:*

- Assorted French Style Macarons (GF)
- Petite Mango Cheese Cake
- Chocolate Salted Caramel Tartlet
- Hazelnut Crunchy
- Petite Mixed Berry Cheese Cake
- Chocolate & Red Currant Brownie (GF VEGAN)
- Dark Chocolate Rustic Brownie
- Tiramisu Pistachio Saffron
- Mini Pavlova
- Assorted Mini Gelato Cones (Also available as an add on for \$6.50 per person)

*\*Note we can custom deserts for gluten free and vegan on request\**

## PLATTERS & GRAZING TABLES

### GRAZING TABLE | 12.00 PER PERSON

*(Minimum 40 Guests)*

*Honey Gazed Ham Served with Assorted Breads and Condiments*

### PLATINUM CHARCUTERIE PLATTER | 18.00 PER PERSON

*(Minimum 40 Guests)*

*Our finest selection of charcuterie served in a box including:*

*Mild Salami, Cured Prosciutto, Smooth Chicken Paste, Brie, Parmigiana, Grilled Vegetables, Dried/Fresh Fruits, with Bread & Crackers.*





# PLATTERS MENU CONT...



## ADDITIONAL PLATTERS MENU

EACH PLATTER SERVES UP TO 10 PEOPLE OR CHARGED BY PERSON  
WITH A MINIMUM OF 10 PERSONS

Available to add to your Chosen Menu.

(If these are instead of a catered canapé or buffet menu staff charges may apply)

### CHEESE PLATTER | \$350.00

Includes an Assortment of Australian and Italian cheeses, Aged Cheddar Washed Rind, Blue, Brie, Goats, Assorted Crackers, French Baguette, Dried Fruits, Nuts, Quince Paste

### ITALIAN ANTIPASTO PLATTER | \$350.00

Includes an Assortment of Meats, Olives, Tapenade, Pesto, Artichokes, Eggplant, Zucchini, Sun-Dried Tomatoes, Parmesan Cheese & Crusty Bread.

### MIDDLE EASTERN MEZZA PLATTER | \$350.00

Includes, Hummus, Baba Ganoush, Labneh, Dolmades, Fefel, Lamb Kofta, assortment of pickles, Herb & Garlic Flat Bread.

### VEGAN VEGETABLE PLATTER | \$300.00

Includes Red Capsicum, Eggplant, Zucchini, Asparagus, Sweet Potato Baby Beet, Sun-dried Tomatoes, Artichokes, Vegan Cheese, Dips, & Crusty Bread.

### SEAFOOD PLATTERS | MARKET PRICE (POA)

Freshly Peeled Large King Prawns with Seafood Sauce

Freshly Shucked Oysters with Vinaigrette or Lemon Wedges

Alternatively Sydney Rock Oysters 100 - 300 Oysters including Shuckers Service Walking around POA

### TOP GRADE - ASSORTED NIGIRI SELECTION | \$400.00 (56 PIECES)

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

### REGULAR JAPANESE | \$250.00 (60 PIECES)

Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian



# PLATTERS MENU CONT...

## VEGETABLE PLATTER | \$180.00

*Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish Onions.*

## FRESH FRUIT PLATTER | \$235.00

*Seasonal Fresh Fruit*

## ITALIAN PASTA PLATTER | \$300.00

*Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake*

## DESSERT

**CHOOSE 2 SELECTIONS (48 PIECES) | \$350.00**

**CHOOSE 3 SELECTIONS (72 PIECES) | \$525.00**

- Assorted French Style Macarons - (GF) Traditional Mixed
- Hazelnut Crunchy
- Mango Cheesecake
- Tiramisu Pistachio Saffron
- Chocolate & Redcurrant Brownie (Vegan)
- Chocolate Salted Caramel Tartlet
- Pavlova
- Raspberry Pistachio White Chocolate
- Strawberry Bavaroise

• **Alternatively:**

- Pure Gelato Mini Cones Minimum 60 pieces - **\$300.00**  
*Assortment of Mango, Mint, Strawberry, Chocolate, Hazelnut*  
*Served Per Person at \$6.50 per person*





# BUFFET MENU

## SILVER BUFFET

**\$75.00 PER PERSON**

*Chef's Selection of Canapés - 3 per person  
Buffet of 4 Mains and 4 Sides*

- Aged Angus Grain Fed Eye Fillet, Seared & Roasted with Rosemary Sea Salt Extra Virgin Olive Oil
- Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes, Seeded & Dijon Mustard
- Breast of Free Range Chicken, with Moroccan Spices, Roasted with Blistered Cherry Tomatoes
- Lightly Battered Flat Head Fish Fillets with Tartar Sauce
- Cocktail Potatoes, Twice Cooked with Garlic Herbs
- Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze
- Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing
- Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing

### OPTION I:

- Swap out any of the Salad Options from our Salad List
- Swap out one of the mains for either of:-
  - Homemade Beef Lasagne
  - Vegetable Lasagne
- Pasta Alla Soretina, fresh tomato sauce & mozzarella

### BAKERS BASKET

### DESSERT (MIX OF 3)

- Assorted French Style Macarons - (GF) Traditional Mixed
- Hazelnut Crunchy
- Mango Cheesecake
- Tiramisu Pistachio Saffron
- Chocolate & Redcurrant Brownie (Vegan)
- Chocolate Salted Caramel Tartlet
- Pavlova
- Raspberry Pistachio White Chocolate
- Strawberry Bavaroise
- Fruit Platter of Seasonal Fruits and Berries
- Nespresso Coffee and Tea Varieties





# BUFFET MENU CONT...

## GOLD BUFFET

**\$85.00 PER PERSON**

*Chef's Selection of Canapés - 3 per person  
Buffet of 5 Mains and 4 Sides*

- Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon Accompaniments
- Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic
- Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes, Seeded & Dijon Mustard
- Breast of Free Range Chicken, Roasted with Moroccan Spices & Blistered Cherry Tomatoes.
- Barramundi Or Salmon Fillets, Roasted, on Italian Bean Stew and Crispy Kale
- Cocktail Potatoes, Twice Cooked with Garlic Herbs
- Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze
- Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing
- Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing

### OPTION I:

- Swap out any of the Salad Options from our Full Salad List
- Swap out one of the mains for either of:
  - Homemade Beef Lasagne
  - Vegetable Lasagne,
- Pasta Alla Sorrentina, Fresh Tomato Sauce, basil & Mozzarella
- Lightly Battered Flat Head Fish Fillets with Tartar Sauce

### BAKERS BASKET

### DESSERT (MIX OF 3)

- Assorted French Style Macarons - (GF) Traditional Mixed
- Hazelnut Crunchy
- Mango Cheesecake
- Tiramisu Pistachio Saffron
- Chocolate & Redcurrant Brownie (Vegan)
- Chocolate Salted Caramel Tartlet
- Pavlova
- Raspberry pistachio White Chocolate
- Strawberry Bavaroise
- Nespresso Coffee and Tea Varieties



# BUFFET MENU CONT...

## SEAFOOD BUFFET

**\$90.00 PER PERSON**

*Chef's Selection of Canapés - 3 per person*

*Buffet of 5 Mains and 4 Sides*

*Minimum 50 Guests*

- Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing
- Salt and Pepper Squid with lemon wedges
- Beer Battered Flathead Fillets with Homemade Tartar Sauce.
- Barramundi Or Salmon Fillets, Roasted, with Ginger Garlic and Soy with Crispy Kale
- Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic
- Singapore Noodles with Prawns, Chicken or BBQ Pork (please choose)
- Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing
- Japanese Coleslaw with Sesame Kewpie Mayonnaise, & Yuzu Dressing with Fried Shallots
- Steamed Jasmine Seasoned Rice

## BAKERS BASKET

### DESSERT (MIX OF 3)

- Assorted French Style Macarons - (GF) Traditional Mixed
- Hazelnut Crunchy
- Mango Cheesecake
- Tiramisu Pistachio Saffron
- Chocolate & Redcurrant Brownie (Vegan)
- Chocolate Salted Caramel Tartlet
- Pavlova
- Raspberry Pistachio White Chocolate
- Strawberry Bavaroise





# BUFFET MENU CONT...

## SILVER BUFFET - FULL SALAD LIST

- Mixed Baby Leaves, Cherry Tomatoes, Spanish Onions, Cucumbers & Avocado.
- Rocket with Shaved Parmesan Cheese, Pear, Extra Virgin Olive Oil, Balsamic glaze
- Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal Lemon Citrus Dressing
- Japanese Slaw with Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso Mayo Dressing
- Indian Lentil & Saffron Rice, Lentils, Spice Roasted Cauliflower, Sultanas, Parsley with Pickle Dressing
- Corn & Coriander Slaw, Sweet Corn, Shallot, Black Sesame & Asian Lime Coriander Dressing
- Thai Pumpkin Quinoa, Roast Pumpkin, Quinoa, Coconut, Seeds & fresh herbs in a mint dressing
- Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing
- Soba Noodle Salad with Edamame & Pickled Veg, tossed with Zesty Orange Ginger Miso
- Potato Salad Steamed Diced Potatoes with Fresh Herbs & Spices in Creamy Full Egg Mayonnaise
- Black Rice, Beetroot with Walnut and Feta, Black Rice, Pickles Beetroot Walnuts & Feta with balsamic
- Classic Caesar Salad with Cos lettuce, Red Onion, Parmesan, Chives, Croutons, with Creamy Dressing

## PLEASE NOTE

For any dietary requirements please advise in advance to ensure that they are catered for.

Likewise please advise of any allergies.

The menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimise the risk of cross contamination we cannot guarantee that any of the products are free of potential allergens.

All supplies are on availability and may be substituted on the day

