



Coast

CATERING MENU

Canapés

CRUISE CANAPÉS (NOT SUITABLE FOR 4-HR CRUISE)

\$55 per person - Selection of 6 items

CAPTAIN CANAPÉS

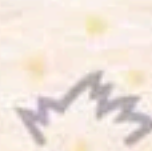
\$65 per person - Selection of 8 items

COMMODORES CANAPÉS

\$75 per person - Selection of 10 items

Cold Canapés

- Fresh Market Peeled Prawns with Coast's Thousand Island Sauce (GF)
- Potato Rosti with Avocado and Herbs
- Vegetarian or Prawn Rice Paper Rolls, Sweet Chili & Fresh Asian Herbs (VEG, GF)
- Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon (\$3 per person extra)
- Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon (\$3 extra)
- Fresh King Prawns with Mango & Chili 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)



Warm Canapés

- Crab Spring Rolls Served with Chilli Salt and Soy Sauce
- Lightly Fried Zucchini, sweet Potato (GF, VEG, V)
- Thai Chili Chicken Bamboo Skewers (GF)
- Lamb Cutlets French Cut with Chimichurri Sauce (\$3 pp 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 3 Types or Choose Individual:-)
- Three Cheese / Bolognese, (VEG) / Roasted Pumpkin, (V) (VEG) (GF))
- Middle Eastern Cheese Pastry Pockets (Sambousek)
- Paneer Tikka Bamboo Skewer Grilled Paneer Cubes Marinated in a Blend of Yogurt & Spices
- 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 & Cabbage Dumplings with Soy
- Tempura Mediterranean Zucchini Flower with Goats Cheese & Sun Dried Tomato (VEG)

Substantial Canapés

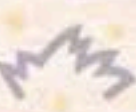
Maximum of 2 Per Chosen Menu

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)
- Prawn Katsu with Shredded Cabbage & Chive with Yuzu Kewpie Mayo & Bonito Seasoning (DF)
- Asian Style BBQ Pork with Hoisin & Slaw





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)
- Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice (GF)
- Loaded Veggie, Indian Curry, with Roasted Cauliflower, Sweet Potato, Chickpeas, Eggplant & Lentils (VEG)
- Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum Coriander, Bok Choy, Oyster Sauce
- Thai Sweet Chili 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 Kasoundi 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)

Dessert Canapé 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 \$5 per person)

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

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



Buffet

SILVER BUFFET | \$70 PER PERSON

Chef's Selection of Canapés (3 per person), 4 Mains, and 4 Sides

GOLD BUFFET | \$80 PER PERSON

Chef's Selection of Canapés (3 per person), 5 Mains, and 4 Sides

SEAFOOD BUFFET | \$90 PER PERSON

*Chef's Selection of Canapés (3 per person), 5 Mains, and 4 Sides
(Minimum of 50 Guests)*

Silver Buffet

*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
- Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing
- Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

Options:

*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 Ala Sorretina, 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 Bavaoise

** Fruit Platter of Seasonal Fruits and Berries **

** Nespresso Coffee and Tea Varieties **

Gold Buffet

*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*
- *Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing*
- *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*

Options:

*Swap out any of the Salad Options from our Salad List
Swap out one of the mains for either of:*

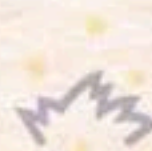
- *Homemade Beef Lasagne*
- *Vegetable Lasagne*
- *Pasta Ala Sorretina, fresh tomato sauce & mozzarella*
- *Lightly Battered Flat Head Fish Fillets with Tartar Sauce*

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 **



Seafood Buffet

*Chef's Selection of Canapés (3 per person), Buffet of 5 Mains and 4 Sides
Minimum of 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

* Nespresso Coffee and Tea Varieties *

Buffet Salads

(Please Ask Agent for the 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 w Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso Mayo Dressing
- Indian Lentil & Saffron Rice, Lentils, Spice Roasted Cauliflower, Sultanas, Parsley with Pickle Dressing
- Corn and 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 w Fresh Vegetables & Herbs in a Sesame Oil Dressing
- BlackRice, Beetroot w Walnut and Feta, Black Rice, Pickles Beetroot Walnuts & Feta w balsamic
- Potato Salad Steamed Diced Potatoes w Fresh Herbs & Spices in Creamy Full Egg Mayonnaise
- Classic Caesar Salad with Cos lettuce, Red Onion, Parmesan, Chives, Croutons, w Creamy Dressing



Platters and Grazing Tables

Minimum 40 Guests

GRAZING TABLE | \$10 PER PERSON

Honey Gazed Ham Served with Assorted Breads and Condiments

GRAZING TABLE | \$16 PER PERSON

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.

Additional Platters Menu

Available to add to your Chosen Menu.

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

Each Platter Serves up to 10 people or charged by person with a minimum of 10 persons

CHEESE PLATTER | \$300.00

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 | \$300.00

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

MIDDLE EASTERN MEZZA PLATTER | \$300.00

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

VEGAN VEGETABLE PLATTER | \$250.00

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

Sushi Platters

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

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

REGULAR JAPANESE (60 PIECES) | \$200.00

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



Vegetable and Fruit Platters

VEGETABLE PLATTER | \$150.00

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

FRESH FRUIT PLATTER | \$200.00

Seasonal Fresh Fruit

Pasta

ITALIAN PASTA PLATTER | \$250.00

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 - **\$5.00 per person**

Please Note:

If you have any dietary requirements please advise us in advance so that we can ensure that they are catered for.

Likewise please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimize the risk of cross contamination we cannot guarantee that any of our products are free of potential allergens.

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