



# Shore Thing

## CATERING PACKAGES

### Canapé Packages

Minimum Order of 20 Guests

1 chef required for 1-45 guests at \$450 for 4 hours  
\$85 per hour for every hour thereafter

**SILVER CANAPÉ PACKAGE | \$70 PER PERSON**  
8 canapes & 1 dessert

**GOLD CANAPÉ PACKAGE | \$85 PER PERSON**  
8 canapes, 1 substantial, 1 dessert

**PLATINUM CANAPÉ PACKAGE | \$105 PER PERSON**  
6 canapes, 3 platinum, 1 substantial, 2 dessert

### Silver Canapé Package

\$70 Per Person, Minimum 20 Guests  
8 canapés, 1 dessert

#### Canapés

- Torched goats' cheese, caramel onions, shortcrust tartlet (v)
- Handmade sushi, pickled ginger, soy sauce
- Arancini, saffron & mozzarella, chive aioli (v)
- Beef sausage roll, smokey tomato chutney
- Crispy smashed chat potatoes sweet chilli, sour cream (gf)
- Spring lamb cocktail pie, roasted tomato chutney
- Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce
- Tasmanian salmon tartare, compressed cucumber, lime crème fraîche

#### Dessert

- Canape style chocolate dipped gelato (v)





## Gold Canapé Package

\$85 Per Person, Minimum 20 Guests  
8 canapés, 1 substantial, 1 dessert

### Canapés

- Rosemary mushroom shortcrust tartlet, Parmigiano- Reggiano (v)
- Sumac Angus beef, sourdough crouton, horseradish cream, chives
- Beef & mushroom cocktail pie, roasted tomato chutney
- Karaage fried chicken, sriracha mayonnaise, fresh lime
- Arancini, saffron & mozzarella, chive aioli (v)
- Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
- Fresh Australian King prawn, Persian lime aioli, pea tendrils (gf)
- Beef slider, smoked aioli, aged cheddar, burger pickle

### Substantial

- Diced Mediterranean salad, grilled chicken thigh, mixed baby leaves, oregano vinaigrette (gf)

### Dessert

- Lemon curd tartlet, raspberry meringue (v)

## Platinum Canapé Package

\$105 Per Person, Minimum 20 Guests  
9 canapés, 1 substantial, 2 desserts

### Canapés

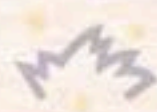
- Prosciutto di Parma, rye crouton, fried rosemary, parmesan whip
- Seared tuna tataki, ruby grapefruit, pepper caramel (gf)
- Mushroom, bamboo shoot and garlic chive gow gee, chilli, lime & coriander dipping sauce (v)
- NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)
- Handmade sushi, pickled ginger, soy sauce
- Arancini, saffron & mozzarella, chive aioli (v)
- Grilled chicken satay skewers, satay sauce, fresh coriander (gf)
- Angus beef burger, chutney, smoked aioli, brioche roll, pickle flathead goujons, dill tartare sauce

### Substantial

- Pumpkin ravioli, burnt butter, spinach, pine nuts, parmesan, sage (v)

### Dessert

- Chocolate brownie, salted caramel (v)
- Chocolate cherry tartlet, shaved coconut





## Additional Canapés

### Gold Canapé Items | \$9.50 per person

- Chorizo & charred sweet corn tartlet, corn puree
- Arancini, saffron & mozzarella, chive aioli (v)
- Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)
- Sumac-crusted Angus beef, sourdough crouton, horseradish cream
- Japanese style karaage chicken, togarashi aioli
- Handmade pork and prawn dim sim, chili, lime & coriander dipping sauce
- Tasmanian salmon tartare, compressed cucumber, lime crème fraîche (gf)
- Oregano crumbed chicken goujons, herbed aioli
- Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)
- Grilled thyme field mushroom, caraway croute, parmesan whip (v)
- Remoulade of salmon & capers, dill, corn cracker (gf)

### Platinum Canapé Items | \$12 per person

- Beef slider, smoked aioli, aged cheddar, burger pickle
- Beechwood smoked salmon blini, dill crème fraîche, salmon roe
- Seared salmon tataki, ruby grapefruit, pepper caramel (gf)
- Grilled chicken satay skewers, satay sauce, fresh coriander (gf)
- Riverina beef sausage roll, spiced chutney
- Freshly peeled market best prawn, zested lime aioli, tendril (gf)
- Flathead goujons, dill tartare sauce

### Substantial Canapé Items | \$20 per person

- Beer battered flathead, chips, herbed tartare sauce, lemon
- Ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan
- Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)
- Beef flank salad, ancient grains, tomatoes, charred corn, chimichurri (gf)
- Chicken & chorizo paella, heirloom tomatoes, parsley (gf)
- Char-grilled prawns, citrus salad, radish, yuzu vinaigrette (gf)
- Grilled lemongrass chicken, wombok, coriander, spring onion, brown sugar dressing (gf)

### Dessert Canapé Items | \$8.50 per person

- Gelato selection, dipped in chocolate and served in a mini cone (v)
- Chocolate fudge brownie with caramel
- Salted caramel & Belgian chocolate tartlet, powdered raspberries
- Lemon curd tartlet, crisp raspberry meringue





## Buffet Packages

Minimum Order of 14 Guests

Chef required for every 40 guests at \$450 for 4 hours  
\$85 per hour for every hour thereafter

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

1 canape, 6 mains, 2 desserts

### **PLATINUM BUFFET PACKAGE | \$140 PER PERSON**

2 canapes, 7 mains, 2 desserts

## Gold Buffet Package

### Canapé

- Arancini, saffron & mozzarella, chive aioli (v)

### Mains

- Roasted chat potatoes fresh rosemary, confit garlic (v) (gf)
- Wild rocket salad shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)
- NSW South Coast oysters pomegranate vinaigrette, lemon (gf)
- Toasted cauliflower pickled onion, pepita seeds, wild leaves (v) (gf)
- Roasted chicken thigh grilled fennel, saffron dressing (gf)
- Market best fish fillets cauliflower puree, shaved baby radish, fresh herbs (gf)

### Desserts

- Chocolate brownie, salted caramel (v)
- Chocolate cherry tartlet, shaved coconut

## Platinum Buffet Package

### Canapé

- NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)
- Arancini, saffron & mozzarella, chive aioli (v)

### Mains

- Broccolini salad snow peas, orange, chili, toasted hazelnut dressing (v) (gf)
- Grilled summer stone-fruit goats' cheese, toasted walnuts, wild rocket (v) (gf)
- Heirloom tomato salad chargrilled corn, smoked paprika dressing (v) (gf)
- Spiced Kent pumpkin dukkha, torn mint, honey Greek yoghurt dressing (v) (gf)
- Sous vide, Portuguese style chicken breast, grilled lime, yoghurt dressing (gf)
- Pan seared New Zealand snapper pine nut pesto, young basil (gf)
- Slow cooked lamb shoulder lemon chermoula (gf)

### Desserts

- Lemon curd tartlet, raspberry meringue (v)
- Canapé style chocolate dipped gelato (v)



## Fine Dining

\$140 Per Person, Minimum 10 Guests  
1 entrée, 1 main, sides, 1 dessert  
Includes sourdough bread rolls & butter

### Entrée

- Forest mushroom tartlet with cauliflower puree and herb oil (v)
- Canadian sea scallops with corn puree, crisp prosciutto, snow pea tendrils (gf)
- Berkshire pork belly with pickled eschallots, chargrilled peach, red witlef (gf)
- Prosciutto di Parma with fresh figs, chargrilled asparagus, goats curd, and fried rosemary (gf)
- Smoked kingfish crudo with orange gel, confit fennel, bronze fennel cress, and finger lime dressing (gf)
- Riverina lamb back-strap with charred leek, celeriac puree, and macadamia crumb, pomegranate
- Spiced duck breast with beetroot fluid gel, golden beetroot, new season asparagus, and sorrel (gf)
- Burrata with grilled stone fruit, heirloom tomato, vanilla dressing, cress (v) (gf)

### Main

- Smoked Mullet with champagne sauce, roasted baby carrots, carrot chips (gf)
- Riverina beef eye fillet with potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, and jus (gf)
- Tasmanian salmon fillet with walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey vinaigrette (gf)
- Free range chicken supreme with creamy pumpkin mash, and roasted vegetables, seeds (gf)
- Roast lamb backstrap with onion puree, fried polenta, grilled spring onion, and herb jus (gf)
- Grilled flank steak with parsnip cream, honey roasted endives, quinoa, and fried parsley (gf)
- Pan fried chicken breast with blanched asparagus, cherry tomato, potato fondant, and grain mustard beurre noisette (gf)
- Grilled thyme mushroom with spiced cauliflower florets, fried saffron croquette, and seasonal greens (v)

### Dessert

- Deconstructed pavlova with vanilla cream, summer fruit, and macerated berries (v) (gf)
- Milk chocolate tart with crème Chantilly, strawberry, mint, and raspberry dust (v)
- Classic lemon meringue tartlet with shortbread crumble, and vanilla cream (v)
- Local & international cheese with crackers, quince (v)
- Sticky date pudding with gold leaf, butterscotch, pistachios (v)



## Food Stations

Minimum 20 Guests

Chef fees apply

### MEDITERRANEAN SALADS | \$47.50 PER PERSON

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

### SEAFOOD ICE BAR | \$65.50 PER PERSON

Assorted sushi, fresh prawns (2x per person), Sydney Rock Oysters (1x per person), Pacific oysters (1x per person), dipping sauces served on crushed ice.

### UPGRADED SEAFOOD ICE BAR | \$110 PER PERSON

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2x per person), Sydney Rock Oysters (1x per person), Pacific oysters (1x per person), dipping sauces served on crushed ice.

### OYSTER SHUCKING STATION | \$30 PER PERSON

Add a live oyster shucker for \$500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

### WHOLE BAKED HONEY LEG HAM | \$527.50

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls. Suitable for 50 guests with other food selections.

### DESSERT STATION | \$42.50 PER PERSON

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.

## Children's Menu

\$50 Per Child

Up To 14 Years Only

### Main Selection

- Petite sausage rolls with BBQ sauce
- Chicken strips and tomato sauce
- Miniature ham and cheese quiche
- Penne bolognese

### Dessert

- Seasonal fruit skewers (v) (gf)





## Additional Catering Fees

### Chef Fees

#### Canapé Dining

1 chef per 50 guests

\$450 for 4 hours

\$85 per hour for every additional hour

#### Buffet Dining

1 chef per 40 guests

\$450 for 4 hours

\$85 per hour for every additional hour

#### Fine Dining

1 chef per 12 guests

Alternate serve 1 chef per 10 guests

\$450 for 4 hours

\$85 per hour for every additional hour

### Public Holidays

Public Holiday Surcharge is 25% on food and 100% on chef fees

### Fine Dining Hire Surcharge

A additional charge of \$600 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 28

### Dietary Requirements

All dietary requirements can be catered for just let us know upon booking  
or 10 days prior to charter commencement

