



# Enterprise

## CATERING MENU

### *Skipper Canapés*

**\$55.00 PER PERSON**

*A light menu*

- Tiger prawn, avocado mousse, chili (gf, df)
- Caprese Skewer, bocconcini, tomato, basil, olive oil (v gf)
- Mushroom & Brie Quiche (v)
- Beef Meatballs, Moroccan spice (gf df)
- Chicken & Leek Pie
- Beef Slider, American cheddar + caramelized onion
- Cajun chicken skewers, romesco (gf df)

### *Captain's Canapés*

**\$75.00 PER PERSON**

*A substantial selection of canapés*

#### *Entrée*

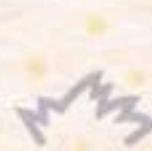
- Peking Duck Pancake, shallot, hoi sin
- Tiger prawn, avocado mousse, chili (gf, df)
- Vietnamese Rice Paper Roll, sweet chili sauce (ve gf)
- Natural Oyster, lemon (gf df)
- Smoked Salmon & dill crème fraîche tart

#### *Main*

- Rustic Chicken & Leek Pie
- Cajun Chicken Skewer, romesco sauce (gf)
- Frenched Lamb Cutlet, chimichurri (gf df)
- Wagyu Beef Skewer (gf df)
- Beef Slider Burger, caramelized onion, American cheese

#### *Dessert*

- Cheese Board and fruits







## Captain's Seafood Buffet

**\$195.00 PER PERSON**

**Chef required @ \$275 | Minimum 10 persons, max 20 persons**

- Freshly Shucked Oysters, served natural with lemon
- Alaskan King Crab, Mandarin, radish, avocado, marie rose (gf)
- Queensland King Prawns, marie rose (gf)
- Balmain Bugs, Lemongrass vinaigrette (df) (gf)
- Beetroot cured Ocean Trout, fennel, heirloom tomatoes (df) (gf)
- Smoked Salmon, dill crème fraiche (gf)
- Summer Melon Salad, melon, feta, mint, cucumber, berries, candied walnuts, chili agave (gf)
- Australian Cheese Board, fruits and lavosh
- Selection of breads

## Cheese and Antipasto Platter

**\$350.00**

**A light selection of nibbles for up to 15 people to graze on before or after main catering**

Italian prosciutto, calabrese hot salami, seared haloumi, 1/2kg of brie, manchego cheese, olives, house dip, seasonal fruits & berries, lavosh and grissini

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## BYO Catering Option

(Subject to approval)

For up to 30 guests.

A flat fee of \$250 applies.

Client must arrange for all disposable plates, cutlery, condiments etc.

BYO Catering needs to be ready to serve at room temperature or from refrigerator.

There are no heating facilities available.

Catering must be loaded at Marina location prior to departure.

BYO supplies cannot be loaded at a passenger wharf.

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