



Hamptons CATERING MENU

Canapé Selection

BRIDGEHAMPTON | \$49.00 PER PERSON

5x Classic Canapés

WESTHAMPTON | \$69.00 PER PERSON

5x Classic Canapés, 1x Substantial, 1x Dessert

SOUTHAMPTON | \$79.00 PER PERSON

5x Classic Canapés, 1x Substantial, 1x Signature, 1x Dessert

EASTHAMPTON | \$89.00 PER PERSON

5x Classic Canapés, 2x Substantial, 1x Signature, 2x Dessert

Minimum spend requirement \$2,500

BYO Catering is at \$15 per person (minimum 60 guests) + \$600 for use of galley & crew assistance.

Cold Canapés

\$10.00 Per Person

- Huon smoked salmon blini, chive, dill, crème fraiche
- Beetroot, zucchini, quinoa fritters, yogurt mint (V)
- Fijian coconut ceviche, snapper, lime, coriander, chili (GF)
- Peking duck sesame pancakes, shallot, cucumber, hoisin
- Beetroot gin cured ocean trout, smoked yogurt, cucumber relish (GF)
- Smoked sweet potato hummus, pita chips, brown butter (V or VE)
- Chilled prawns, harissa aioli, lime (GF)
- Elderflower cured kingfish sashimi spoons, pineapple chili salsa (GF)
- Thai chicken larb salad, nam jim, toasted peanuts, baby gems (GF, N)
- Snapper sashimi, ponzu, cucumber (GF)
- Olive tapenade, confit tomato, charcoal activated bread (GF, VE)
- Roast pumpkin, goats cheese, thyme, crepes, pine nuts (V)
- Date, smoked feta, pistachio (V)
- Nori squares, avocado, ginger, shallot, wasabi (GF, VE)
- Haloumi, cherry tomato, basil leaves, balsamic (GF, V or VE)
- Watermelon, dukha feta, lemon dressing (V)
- Roast beef, béarnaise, potato rosti (GF)
- Parmesan polenta basil bites (GF, V or VE)
- Smoked pumpkin, tahini sauce, nuts n seeds (V)

CANAPÉ SELECTION CONT...

Warm Canapés \$10.00 Per Person

- Corn fritters, spicy tomato relish, avo smash (V)
- Pork belly crispy, cauliflower, pomegranate molasses (GF)
- Pork fennel meatballs, tomato ragu, parmesan (GF)
- Mexican chicken mole tostada, guacamole, Pico de Gallo
- Chorizo, whipped feta, brioche toast
- Karaage chicken, aioli, nori (GF)
- Golden crunchy new potatoes, curry salt, aioli (V or VE)
- Wild mushroom duxelles tarts, truffle oil, pecorino (V or VE)
- Prawn lollipops, kaffir, lime butter (GF)
- Scallop in half shell, cauliflower puree, herb crumb
- Teriyaki beef, lemongrass, sesame, bamboo skewers GF
- Pulled chicken, crisp curry leaves, and wonton crisp
- Prawn ceviche with yuzu aioli (GF)
- Haloumi, pea fritters with smoky aioli (V)
- Lamb kofta, yogurt, dukkha salt (N)
- Salt n Pepper squid, fennel dust, lemon aioli (GF)
- Cauliflower, parmesan, cheddar, thyme arancini (V or VE)
- Asian spring rolls, spicy plum dipping sauce (V)
- Rodriguez bros chorizo, potato crisps, saffron aioli
- Chicken, corn, house made sausage rolls, tomato jam
- Spiced lamb tart w za'atar yogurt, mint dill nuts (N)
- Falafel with hummus, dukkha (VE, N)

Substantial Canapés \$16.00 Per Person

- Classic fish n chips, tartare, lemon, mushy peas
- Chicken san choy bow with baby lettuce cups
- Lamb mezze burger, tzatziki, lettuce, tomato
- Braised lamb shoulder, quinoa, chickpea, pomegranate, parsley (GF)
- Wild mushroom truffle risotto, parmesan, rocket (GF, V or VE)
- Thai green chicken curry, jasmine rice, fragrant herbs (GF)
- Wagyu mini beef burger, cheese, house pickles, milk buns
- Pulled pork sliders, green apple ranch slaw, smoky BBQ sauce
- Fish tacos, baja sauce, slaw
- Vegan tacos, slaw, salsa, coriander, cauliflower (VE)
- Moroccan eggplant, tomato, cous cous, preserved lemon, riata (V or VE)
- Wagyu pastrami Reuben sandwich, cheese, kraut
- Risoni pasta, zucchini, olive, fetta, chili, herbs (V or VE)
- Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian
- Ocean trout crusted w gremolata, labneh



CANAPÉ SELECTION CONT...

Signature Canapés

\$17.00 Per Person

- Soft shell crab slider, green mango, nam jim on a charcoal bun
- Sticky pork, betel leaves, crispy shallot, palm sugar, chili
- Tuna tartare, avocado, wasabi, baby gem lettuce cups
- Fijian coconut ceviche, snapper, lime, coriander, chili, papaya
- Oysters x 3 per person (watermelon, raspberry vinegar mignonette or shallot red wine vinegar or nori ponzu)
- *Grilled lobster tails, café de paris butter (market price, please enquire) (GF)

Dessert Canapés

\$9.00 Per Person

- Salted chocolate pistachio brownie (N)
- Sour lemon lime tart
- Berry polenta cake
- Chia, coconut, passionfruit spoons (DF, GF, VE, N)
- Avocado cacao mousse (DF VE GF)
- Pecan pie
- Rhubarb vanilla tart
- Apple crumble
- Brownie cheesecake
- Chocolate salted caramel tart

Cake corkage of \$3 per person is applicable should you wish to bring your own cake onboard

Grazing Platters

** Each platter serves approximately 10-15 guests

MEDITERRANEAN | \$200.00

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips (V)

CURED MEATS | \$250.00

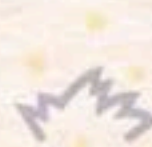
Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

FROMAGE | \$250.00

Australian cheese selection, fruit, quince paste, breadbasket, lavosh

FRUIT PLATTER | \$150.00

Selection of seasonal fresh fruit





BBQ Selection

SAILORS BBQ | \$45.00 PER PERSON

1 BBQ Dish, 1 Vegetarian, 1 Salad

CAPTAINS BBQ | \$65.00 PER PERSON

2 BBQ Dishes, 1 Vegetarian, 2 Salads

BBQ menu includes condiments + organic sourdough bread
BBQ dish can be split 50/50 - extra \$5 per split per person

Gourmet BBQ Dishes

\$16.50 Per Person

- Grilled market fish, papaya, coconut lime chili (GF)
- Beef sliders, American cheese, pickles
- BBQ chorizo, hummus, pomegranate (GF)
- BBQ chicken, smoked tomato tarragon vinaigrette (GF)
- Lamb skewers, chimichurri sauce (GF)
- Pork and fennel sausages (GF)
- Miso salmon, pickled ginger, sesame cucumber (GF)
- Vegan burger, kale slaw, cauliflower, hummus (VE)
- Grilled lobster tails, café de Paris butter (market price, please enquire) (GF)

Salads

\$13.50 Per Person

- Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate, toasted fennel seeds, almond flakes and tahini yoghurt dressing (GF)
- Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing (GF)
- Quinoa, mint, tomato, lemon oil, tabouli
- Smoked trout, new potatoes, sour cream, chives (GF)
- Chermoula potato salad with crispy chorizo, sweet corn, olives (GF)
- Super greens, tamari seeds, broccolini, beans, preserved lemon and herb labneh (GF)

Vegetarian Dishes

\$13.50 Per Person

- Grilled corn, manchego cheese, smoked paprika
- Charred broccolini, mint and almonds
- Haloumi, parsley lemon caper chili salad
- Roasted root vegetables, salsa verde

Optional Extra:

Canapés can be added to the BBQ Selection