

BOXED PLATTER MENU

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Please Note

A minimum spends of \$800 applies for Boxed Platter Menu

Boxed Platter Items are subject to \$60 delivery fee

All prices listed are inclusive of GST

Ingredients may vary due to seasonal availability

Lady Pamela requires final confirmation and dietary requirements

no later than 14 working days prior to your charter date

Please note a set menu will apply in the case selections are not confirmed within this period





BREAKFAST MENU

SUPERFOOD YOGHURT CUPS (12) - \$95

- 4 premium yoghurt cups with açai superfood powder, fresh passionfruit, and goji berries; 4 premium yoghurt cups with calming antioxidants, fresh berries and toasted coconut.
- 4 whipped coconut yoghurt cups with awakening antioxidants, fresh blueberries, and coconut.

FRESH FRUIT & YOGHURT CUP PLATTER (12) - \$85

- 3 fresh green fruit cup (vegan, gf)
- 3 Coyo yoghurt cup with passionfruit, blueberry, and kiwi fruit (vegan, gf) 3 natural Greek yoghurt, toasted muesli, and fresh berry cup
- 3 premium sweet yoghurt, toasted coconut, berry compote and fresh strawberries (gf)

MASHED AVO PLATTER

MEDIUM (5-7) / LARGE (8-10)

\$90/\$130

- Toasted Turkish bread with our classic smashed Avo, fresh lemon,
 cherry tomatoes and salsa, either
 - o Vegan
 - With Goat's Milk Feta Cheese



TURKISH BREAKFAST PLATTER

MEDIUM (5-7) / LARGE (8-10)

\$75/\$110

- Our take on the classic Turkish breakfast; fresh pide bread, sliced vine-ripened tomato,
 cucumber, marinated olives and goat's milk feta cheese for the savory, paired with assorted
 jams, clotted cream and local honey for something sweeter.
 - Vegetarian
 - With Chorizo

WAFFLE SHARING PLATTER

MEDIUM (5-7) / LARGE (8-10)

\$75/\$110

- Belgian waffles to share served with Canadian maple syrup, seasonal fresh berries, Nutella and sweet ricotta cheese
 - Vegetarian
 - o With Chorizo

AMERICAN STYLE PANCAKE PLATTER MEDIUM (5-7) / LARGE (8-10)

\$65/\$100

- Fluffy American style pancakes to share with a mixture of toppings fresh seasonal berries, Canadian maple syrup, Nutella and sweetened ricotta.
 - o Vegetarian
 - With Bacon

WARM SAVOURY BREAKFAST BOX

SMALL (6PCS) / LARGE (12PCS)

\$55/\$75

- A selection of sliders rolls with tomato sauce, and petit croissant filled with Cheddar cheese.
 - Vegetarian
 - With Bacon / Ham



BREAKFAST MENU

BREAKFAST CROISSANT SANDWICHES

(Min 6)

Each \$10

Our substantial croissant breakfast sandwiches are freshly baked and filled with your choice of premium fillings.

ARM BREAKFAST SLIDERS

(Min 6)

Each \$10

- Warm breakfast sliders, perfect to share! Your choice of filling
 - Mixed gourmet fillings Mixed Vegetarian Fillings Mixed Vegan Fillings

WARM BREAKFAST SLIDERS

(Min 6)

Each \$10

- Warm breakfast sliders, perfect to share! Your choice of filling:
 - Mixed gourmet fillings
 - Mixed Vegetarian Fillings
 - Mixed Vegan Fillings

SEASONAL EXOTIC FRUIT SHARING PLATTER SMALL (3-5) LARGE (5-7) \$55/\$95

A selection of fresh seasonal and exotic fruit to share. Ingredients may vary due to seasonal availability.



MORNING & AFTERNOON TEA MENU

MEXICAN SWEET TREAT PLATTER

(24 PCS)

\$160

Cinnamon dusted churros, and Nutella filled empanada with dulce de leche and a chocolate dipping sauce.

HANDMADE SWEET TEA BOX

(25 PCS)

\$170

- An assortment of fresh baked treats including:
 - Lemon polenta cake (gf)
 - o Mixed berry flapjack, Petit Portuguese tarts, Petit carrot cupcake with butter cream and pecan
 - Petit dark chocolate and walnut cookies (gf, vg)
 - Pinelime slice (gf)

SIGNATURE BABY CAKE BOX - \$150

- Our signature assorted cake box includes
 - o Hummingbird sandwich with a spiced rum caramelized pineapple jam and cream cheese with toasted crushed nuts (4)
 - Smores waffle with burnt marshmallow, Belgium chocolate and crumbled biscoff (4)
 - o Double chocolate brownie with a mini-Oreo cookie and maraschino cherry (4)
 - Mango and coconut baby cake with butter cream icing and toasted coconut threads (4)
 - Mini chocolate doughnut with salted caramel popcorn (4)

MIXED SWEET & SAVOURY

Small box 11 pcs / Large box 26 pcs \$50 / \$110

Our sweet and savory pastry box is perfect for morning or afternoon tea, meetings and office catering. Items in the box is all freshly baked European-style Danish pastries, freshly baked mini cookies, freshly baked mini sweet muffin and freshly baked cheese and herb mini croissant.



MINI DOUGHNUT & BROWNIE PLATTER (V) - \$65

- Our afternoon sweet platter includes
 - 4 GF chocolate fudge brownies
 - 4 chocolate doughnuts
 - 4 iced doughnuts
 - o 1 fresh berry cup.

FRESHLY BAKED COOKIE PLATTER (GF, VG, V)

SMALL BOX 10 PCS / LARGE BOX 20 PCS - **\$80 / \$160**

- An assortment of fresh baked cookies:
 - Chewy Nutella cookies Gluten free dark chocolate and hazelnut cookies (gf, vg)
 - o Chewy dulce de leche cookies

MINI CUPCAKE PLATTER

Small box 9 pcs / Large box 20 pcs - - \$70 / \$150

- An assortment of fresh baked petit cupcakes which includes
 - Petit carrot cake with buttercream icing and pecan, mango and coconut, tropical with fresh strawberry.

RAW GLUTEN-FREE & VEGAN SWEET PLATTER - \$25

PETIT PORTUGUESE TART WITH CINNAMON (V)

Minimum 12 pieces \$10 each

PETIT CUSTARD & COCONUT CROISSANT (V)

Minimum 12 pieces \$5 each



BOXED SWEET & SAVOURY FILLED PETIT CROISSANTS

Minimum 12 pieces \$10 each

FRESHLY BAKED SCONES - \$10 each

- Freshly Baked Scones, 12 minimum orders:
 - O With Double Cream & Strawberry Conserve (V), each
 - o Mini Herb & Cheddar Savory Scones With Butter (V) each
 - O White Choc & Blueberry Scone Box (V), each

PREMIUM FRITTATA BITE PLATTER (15 PCS V, GF) - \$100

- 5 free-range egg frittatas wrapped with prosciutto, aioli, and fresh herbs (gf)
- 5 free-range egg frittatas wrapped with fire-roasted peppers, aioli, and dukkha (v, gf)
- 5 free-range egg frittatas drizzled with Japanese BBQ sauce, mayonnaise, sesame, and shallot (v)

FRESH FRUIT AND YOGHURT PLATTER - \$80

- Our fruit and yoghurt pot platter includes:
 - 3 fresh green fruit cups (vegan, gf)
 - o 3 Coyo yoghurt cups with passionfruit, blueberry, and kiwi (VG, GF)
 - 3 natural Greek yoghurt, toasted muesli and fresh berry cups
 - 3 premium sweet yoghurt, toasted coconut, berry compote and fresh strawberries (GF)



SUPERFOOD YOGHURT CUPS (12) - \$100

- 4 premium yoghurt cups with açai superfood powder, fresh passionfruit, and goji berries
- 4 premium yoghurt cups with calming antioxidants, fresh berries, and toasted coconut
- 4 whipped coconut yoghurt cups with awakening antioxidants, fresh blueberries, and coconut (VG, GF)

SEASONAL EXOTIC FRUIT SHARING PLATTERSMALL 3-5 PAX LARGE 5-7 PAX - **\$55 / \$95**

A selection of fresh seasonal and exotic fruit to share, ingredients may vary due to seasonal availability.

INDIVIDUAL FRESH FRUIT SALAD CUP (VG) - \$10

Individual chunky cut seasonal fresh fruit salad with it's own serving pick. Ingredients may vary due to seasonal availability.

FRESH SEASONAL FRUIT SKEWERS - \$10

Minimum order 10

Skewers of fresh, seasonal fruit perfect for sharing



SANDWICH SHARING PLATES

MIXED GOURMET SANDWICH PLATTER - \$20 pp

A selection of our gourmet fillings - gluten free, vegetarian, and vegan options available - on vour choice of bread.

EXECUTIVE MIXED SANDWICH PLATTER - \$120

The Executive Mixed Sandwich Platter - 24 pieces
Has a selection of vegan, vegetarian and meat/fish based fillings. **No Changes Allowed**

MIXED ITALIAN SLIDER BOX - SMALL 15 PCS - \$150

An assortment of gourmet fillings including vegan, seafood, and chicken fillings.

MIXED ITALIAN LUNCH SLIDER BOX - \$10 each

Your choice of gourmet fillings - vegan and vegetarian options available.

SIGNATURE FINGER SANDWICH BOX - \$50 / \$90

- Small Platter 9 fingers
 - 3 Poached chicken breast, herb infused egg free aioli, shaved cucumber & spinach on whole meal (df, halal) 3 Smashed free-range eggs, Japanese curry
 & sesame infused mayonnaise and cos on brioche (v)
 - 3 House spiced cucumber & baby spinach with creamy hummus
 & caramelized onion on whole meal (vg) Large platter 18 fingers
 - 6 Poached chicken breast, herb infused egg free aioli, shaved cucumber
 & spinach on whole meal (df, halal)
 - o 6 Smashed free-range eggs, Japanese curry & sesame infused mayonnaise and cos on brioche (v)
 - 3 Shaved locally smoked leg ham, fresh tomato & polish pickles with cheddar cheese & tomato relish on whole meal
 - 3 House spiced cucumber & baby spinach with creamy hummus
 & caramelized onion on whole meal (vg)



SANDWICH

CHILDREN FINGER SANDWICH BOX - \$10 each

Our Children's finger sandwiches keep it simple and dietary friendly for little people. An assorted selection of sandwiches which will include some of the below

Please specify if you have individual dietary requirements or allergies (Minimum 6 order)

Tasty cheese - Avocado and tomato (vegan)

Ham and cheese - Poached chicken and mayonnaise

SUSHI & SASHIMI SHARE PLATTERS

SUSHI SHARING PLATES

All served with Soy sauce, wasabi, pickled ginger and fresh lemon

DELUXE SUSHI, NIGIRI AND SASHIMI PLATTER 57PCS **\$160**

- Your plater includes:
 - o 10 Pieces of assorted sashimi
 - o 10 Pieces of assorted fresh and seared nigiri
 - o 5 California rolls 5 Tempura prawn rolls

SUSHI INSIDE OUT ROLLS PLATTER 64 PCS **\$155**

Our Inside Out roll plater is fresh, healthy and substantial

- Your plater includes
 - o 16 Chicken katsu roll
 - o 16 Salmon avocado roll
 - 16 Teriyaki chicken and cucumber roll
 - 16 Fresh vegetable roll



MIXED SUSHI ROLL PLATTER

52 PCS

\$125

Our mixed sushi roll platter is fresh, gluten free and substantial

- Your sushi platter includes:
 - o 10 California rolls
 - o 10 Teriyaki chicken and cucumber rolls
 - o 16 Fresh salmon and avocado rolls with mayonnaise and flying fish roe
 - o 8 Mini cucumber maki rolls 8 Mini avocado maki rolls

SALMON LOVER SUSHI AND NIGIRI PLATTER 39 PCS \$110

Our Salmon Lovers Sushi & Nigiri platter is fresh, healthy and gluten free.

- Your platter includes:
 - o 5 Seared salmon nigiri with tonkatsu sauce
 - o 6 Fresh salmon nigiri
 - o 10 Large fresh salmon and avocado inside out roll
 - o 16 Fresh salmon mini maki roll

MINI MAKI SUSHI ROLL PLATTER 96 PCS \$100

Our mini maki platter is a great bite size gluten free finger food option for any event or gathering.

- Your platter includes:
 - o 18 Fresh avocado roll
 - o 18 Fresh salmon roll
 - o 18 Fresh cucumber roll
 - o 18 Tuna mayonnaise roll
 - 15 Crab salad roll Soy Dipping Sauce



FRESH SEAFOOD PLATTERS

TIGER PRAWNS - \$20pp

Freshly peeled Tiger Prawns served with seafood cocktail sauce

PAMBULA SYDNEY ROCK - \$70

COFFIN BAY PACIFIC - \$85

Per Dozen Served with our house mignonette, fresh lemon wedges, lightly pickled onions and horseradish cream

S.AL.AD BOWLS

\$20 per bowl – Minimum 10 order

Choose from our variety of base salad bowls and customize with your choice of protein.

KETO SALAD BOWL

Keto salad bowl of cauliflower rice, pumpkin, guacamole, pickled cucumber, jalapenos, pickled ginger, fresh lemon, and your choice of protein.

BROWN RICE & QUINOA TABBOULEH BOWL

Freshly cooked brown rice tossed with red quinoa, fresh herbs, tomato, lemon herb dressing and your choice of protein. Served with char grilled bread, house made hummus and marinated olives.



MEXICAN FUSION BOWL

Mexican fusion salad bowl of brown rice, sweet potato, guacamole, fried corn, pickled cucumber, jalapenos, pickled ginger and fresh lemon with your choice of protein.

NICOISE SALAD BOWL

Our niçoise salad of green beans, marinated olives, roasted potatoes, salad greens, boiled egg, tomatoes, green goddess dressing and your choice of protein.

POKE BOWL

Your choice of protein with brown rice, mixed salad, blanched broccoli, mixed slaw, seaweed salad, edamame beans, sesame seeds and pickled ginger & cucumber.

VERMICELLI NOODLE BOWL

Vermicelli noodles tossed with fragrant fresh herbs, assorted vegetables, our citrus and sesame dressing and your choice of protein.

PROTEIN OPTIONS

- Poached Chicken (Halal, GF, DF, NF)
- Seared NSW Beef (GF, NF, DF)
- Flaked Hot Smoked Tasmanian Salmon (GF, DF, NF)
- Marinated Tofu (VG, GF, DF)
- Caramelized Sweet Potato (VG, GF, NF)
- Salt & Pepper Squid (DF, NF)
- Grilled Haloumi Cheese (V, GF, NF)



SAVOURY GRAZING SHARE PLATTERS

PREMIUM SOFT CHEESE PLATTER - \$160

One wrapped gourmet brie, one fresh brie with fresh fruits, chutney, crackers, and bread.

AUSTRALIAN ARTISAN CHEESE PLATTER - \$150

Our sumptuous cheese platter to share includes

- Three premium Australian artisan cheeses
 - Vintage cheddar
 - o Double brie
 - o Aged blue
- Dried fruits
- Fresh strawberries and grapes
- Nuts and assort crackers
- Toasted baguette

MEDITERREAN SHARING PLATTER - \$110

Our plentiful Mediterranean sharing platter includes

- Tthree cheese arancini balls
- Chargrilled eggplant
- Semi dried tomatoes
- Tomato & olive skewers
- Grilled chorizo
- Salt & pepper squid, and crostini



MIDDLE EASTERN VEGETARIAN MEZZE SHARING PLATTER - \$100

Our delicious Middle Eastern mezze platter to share includes

- Olives
- Crunchy gluten free falafels
- Stuffed vine leaves
- Za'atar spiced hummus
- Roasted red peppers and fried pita bread

This platter is a definite crowd pleaser

PLOUGHMAN SHARING PLATE - \$100

- Our ploughman's to share includes
- Shaved locally smoked leg ham
- Calabrese salami
- Vintage cheddar cheese
- House made smoked tomato chutney
- Pickle planks, assorted mustards
- Cherry tomatoes
- Cos leaves and crostini

LOCAL CHEESE & MEAT PLATTER - \$85/\$160

A delicious selection of Australian cured meats and cheeses, accompanied by crudités and crackers.

Small: 3-5 PAX Large: 5-7 PAX

TRIO OF DIPS WITH CRUDITES AND CORN CHIPS - \$70

Seasonal selection of fresh vegetable sticks, corn chips and three vegetarian dips.



CANAPE SHARING PLATTERS

PALM BEACH CANAPE TARTS - 35 PCS - \$225

Included Canapés:

- 8 Petit Whipped Beetroot and Crispy Quinoa Tart (v)
- 9 Petit Tartlet, Smoked Eggplant and Roasted Cherry Tomato with Ras eel Hanout (V, H)
- 8 Hot Smoked Salmon Free Form Tart with Creme Fraiche and Baby Herbs
- 10 Hot Smoked Salmon Free Form Tart with Creme Fraiche and Baby Herbs

PARRAMATTA CANAPE PLATTER- 30 PCS - \$210

Included Canapés:

- 5 Chinese Pancake, Seared Duck Breast, Fresh Cucumber and Five Spice Caramel
- 5 Seared NSW Beef Vol Au Vent Tart with Truffle Mushrooms and Watercress
- 5 Fresh Cucumber Cup, Sesame Sriracha Pickled Vegetables (vg, gf)
- 5 Beetroot Waffle Cup, Charred Eggplant and Salt Baked Cherry Tomato
- 5 Japanese Egg Sando with Sesame Paste and Shiso on Brioche Finger Sandwich
- 5 Shaved Potato and Goats Cheese Frittata, Smoked Tomato and Crispy Leek (gf, v)

SYDNEY CANAPE PLATTER - 30 PCS - \$210

Included Canapés

- 5 Pulled Free Range Chicken Slider with Herb Mayonnaise, Mustard, and Spinach
- 5 Shortbread Tart, Whipped Goats Cheese, amaretto Honey and Shaved Hazelnuts (v)
- 5 Petit tart, smashed peas, and ricotta with preserved lemon (v)
- 5 Seared Scallop Nigiri (gf)
- 5 Marinated bean curd and fresh vegetable sushi roll (vg, gf)