



Cafner

CATERING MENU

Canapé Menu

Minimum 60 Guests

4 Canapés and 1 Slider or Wrap | \$45.00 Per Person

- Tomato Bruschetta on crisp sourdough with spanish onion, marinated feta, balsamic reduction, and marinated feta
- Smoked Salmon & Dill on crisp nori with crème fraiche
- Swedish Prawn Toast with Crème fraiche and dill
- Grilled Halloumi with Honey glaze and chili
- Vegetable Spring Roll with lettuce and nouc cham
- Prawn Cocktail Baby gem, avocado, smoked paprika and seafoop sauce
- Fish Taco with cabbage slaw, fresh salsa and lime, aioli
- Salt & Pepper Squid Mesclun, lemon wedges and lime aioli
- Arancini: Mushroom and truffle **OR** Pumpkin and pesto **OR** Corn and jalapeno
- *Add Extra Canapés | **+\$3.75 each**
- *Add Extra Sliders | **+\$9.00 each**

Sliders & Wraps

Minimum 250 Pieces

\$9.00 Per Person

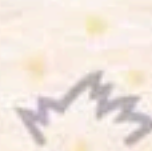
- Australian Wagyu Beef with smoky BBQ sauce, baby gem lettuce, tomato, caramelised onion and cheese
- 12-Hour Slow Cooked Boston Butt with spicy jalapeno slaw and chipotle aioli
- Korean Fried Chicken with gem lettuce, pickles and cheese
- Vegan Burger with grilled eggplant, siracha aioli and baby gem
- Chicken Caesar with crispy baby gem lettuce, bacon and parmesan

Grazing Table

Minimum 50 Guests

\$40.00 Per Person

- **Hand crafted to cater for any event**
 - Our Chefs will ensure to make any event pop with one of our Hand-Crafted Grazing Boards. Using the best locally sourced ingredients available. We cater to any needs.
- **Inclusions:**
 - Local Cheese, Handmade Crackers, Dips, Fresh Fruits, Fresh Vegetables, Fresh Breads, Meats, Desserts, and More!



Classic Buffet

Minimum 50 Guests | \$56.00 Per Person

- Vegetarian Hot Pasta with spiced Napoli sauce, peppers, and parmesan
- Roast chicken pieces on gluten-free as no stuffing
- Lamb Kofta Herbs with spices, onion, and mint tzatziki
- Creamy Chicken Pasta Salad with fresh parsley, carrot, and cabbage
- Corn Ribs Tossed in smoky compound butter
- Golden Roasted Chat Potatoes tossed in salt flakes and oregano
- Garden Salad Spanish onion, cucumber, cherry tomato, mesclun and honey mustard dressing
- Roast Capsicum Salad Spanish onion, cucumber, marinated feta, lettuce, olive oil and oregano

Seafood Buffet

Minimum 50 Guests | \$80.00 Per Person

- Fresh Prawns with fresh lemon wedges and seafood dipping sauce
- Sauteed Mussels in fresh citrus, tomato, chilli, garlic, and white wine broth
- Crab & Chorizo Pasta with chili, garlic, butter and parmesan
- Lemon Pepper Squid on pineapple cut squid tossed in fresh lemon zest and pepper
- Spiced Vegetable Mix & Avocado Crema with sweet potato, corn, zucchini, jalapenos, tomato, capsicum and onion
- Cumin Roasted Butternut Pumpkin Salad with roasted pine nuts, spanish onion, cucumber, semi-dried tomatoes, marinated feta and balsamic reduction
- Pesto Pasta Salad on penne pasta, sun dried tomatoes, roquette, marinated feta

Inclusions

- Self-serve Dessert Buffet
- Seasonal Fruit Platters
- Bread Rolls



3-Course Alternate Drop Menu

Minimum 50 Guests

Select 2 from each course | \$86.00 Per Person

Entrée

- Heirloom tomato, buffalo mozzarella and avocado salad, fine herb dressing
- Roasted baby beetroots, wild rocket, whipped feta, toasted hazelnuts, aged balsamic
- Kiln smoked Atlantic salmon, marinated fennel, dill and caper creme fraiche
- Vodka and dill cured salmon, brioche crumbs, micro herbs, chive emulsion
- Wild mushroom arancini, Persian feta, baby herb salad
- Slow-cooked pork belly, crackling, apple and candied walnut salad, pomegranate dressing
- 5-spice salt and pepper squid, cucumber and green mango salad, nam jim dressing
- Caramelized onion and French goats cheese tartlet, roasted beetroot vinaigrette
- King prawn and udon noodle salad, roasted nori, toasted sesame and miso dressing
- Spiced Lamb kofta, crispy flat bread, houmous, tahini dressing
- Crispy risotto cake, wild mushrooms, parmesan and parsley crumble

Main

- Pan-friend "Huon" Atlantic salmon, risotto primavera, slow roast tomato, garden herb salad
- Crispy skinned Barramundi, Romesco sauce, basil braised peppers, toasted macadamias
- BBQ parsley and garlic chicken breast, thyme potatoes, king brown mushrooms, rocket pesto
- Pan-fried chicken breast, Moroccan couscous, Persian feta, harissa and pomegranate dressing
- Slow-cooked beef brisket, field mushroom ragout, creamed potato, parmesan crumble
- Crispy confit duck, potato rosti, Tuscan braised cabbage, pink pepper Jus
- Marinated lamb rump, potato and leek gratin, charred asparagus, salsa verde, pan jus
- Fillet of Angus beef, potato and smoked garlic puree, thyme glazed carrots, Cabernet jus
- Oven roasted ocean trout, grilled Mediterranean vegetables, pine nuts, green goddess dressing
- Pork fillet "Saltimbocca", prosciutto, sage, crispy potatoes, nut brown butter and shiraz jus
- Slow-cooked lamb shoulder, pea puree, crispy potatoes, rosemary jus

Dessert

- Coconut panna cotta, lychee and vanilla syrup, toasted almonds
- Warm triple Belgian chocolate brownie, vanilla anglaise, raspberries
- Lemon cheesecake, white chocolate and macadamia crumble
- Warm sticky date pudding, butterscotch sauce, King Island cream
- Apple and almond tart, brandy caramel sauce, Chantilly cream
- Pavlova with seasonal berries and passionfruit
- Lemon tart, raspberry compote
- Coffee and dark chocolate mousse, honeycomb and almonds

IMPORTANT INFORMATION

- *Indicative beverage and food lists only. Items may be subject to change.*
- *RTD's that are available at the bar are NOT included in any package.*
- *All Event Cruises endeavours to work with all reasonable requests and customisations of menus. This may result in changes to package prices and will be determined accordingly.*
- *Requests for dietary substitutions and modifications of menus will be dealt with on a case-by-case basis, as our kitchen is not allergen-free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.*
- *We strictly do not permit any alcohol to be brought on board for consumption. Any discussions with our representatives should not be construed as an acceptance to bring alcohol of any nature on board for any event or function. In line with our Responsible Service of Alcohol policy, such requests will be refused politely.*
- *All Event Cruises strictly adheres to NSW Responsible Service of Alcohol guidelines. The beverage packages are served accordingly, and therefore are not unlimited. We request our guests drink responsibly, enjoy alcoholic beverages in moderation and consistent with safety of enjoying the cruise. You will be refused service by our crew on board at their absolute discretion if you do not comply with any reasonable request consistent with the NSW liquor license regulations and our house policy the cruise may be forced to be ended.*

