REVELATION CATERING MENU

GRAZING PACKAGE

$55.00 PER PERSON

Cherry tomato, bocconcini and basil skewers
Mediterranean olives served separately
Mini smashed chicken wraps with dill mayo and avocado
Mini haloumi wraps with pesto, tomato, spinach and roasted pumpkin
Fruit skewers
Flatbread and crackers with hummus, taramasalata and tzatziki
Cookies, dark chocolate sea salt brownies and caramel slices

DELUXE PACKAGE

$85 PER PERSON

INDULGENT AND REFINED. PERFECT FOR LUNCH OR DINE-IN SUNSET CRUISES

Cold Grazing
Antipasto platter with olives, assorted cheeses, eggplant, artichokes, salami, mortadella and leg ham
Mini prawn brioche rolls with lemon and dill mayo, celery and crisp cos lettuce
Prosciutto and melon skewers
Artisan breads, grissini and crackers with hummus, taramasalata and tzatziki

Hot Canapés
Pea, mushroom and parmesan arancini with truffle mayo
Mini fish tacos with guacamole and special sauce

Sweet Finish
Mini Portuguese tarts, caramel slices and brownies

PREMIUM PACKAGE

$125 PER PERSON

Cold Grazing
Deluxe antipasto platter with cheeses, cured meats, olives and marinated vegetables
Mini prawn brioche rolls with lemon and dill mayo
Prosciutto and melon skewers
Cherry tomato, bocconcini and basil skewers
Flatbread and crackers with hummus, taramasalata and tzatziki

Hot Canapés
Pea, mushroom and parmesan arancini with truffle mayo
Mini fish tacos with guacamole and special sauce
Mini beef sliders with cheese, caramelised onion and burger sauce
Grilled tuna steak on a bed of brown rice with edamame, avocado and pickled onion

Sweet Finish
Mini Portuguese tarts, caramel slices and dark chocolate sea salt brownies
Fresh fruit platter

PROTEIN BALLS ARE AVAILABLE AS A SUBSTITUTE FOR ANY OF THE SWEETS IN THE DELUXE AND PREMIUM PACKAGES.

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REVELATION CATERING MENU

MORNING & AFTERNOON TEA GRAZING

MORNING TEA PLATTER $195
SERVES 10

Light, sweet and perfect for mid-morning cruising. Mini danishes, mini muffins and scones with jam and cream with Seasonal fruit platter.

AFTERNOON TEA PLATTER $210
SERVES 10

A savoury-leaning selection with a touch of indulgence: mini sausage rolls, mini Portuguese tarts, with cheese, crackers, dips & fruit.

SEASONAL FRUIT PLATTER $65
SERVES 10

A platter of fresh seasonal fruit.

SIGNATURE GRAZING BOARD
$95 SERVES 6-8
$155 – SERVES 10–15

Three cheeses, prosciutto and salami, two dips, marinated olives, pickled vegetables, raw veggies, crackers, lavosh and artisan bread.

CHEESE PLATTER $105 – SERVES 10-12

Brie, blue cheese and pecorino with taramasalata, beetroot hummus, grapes, dried apricots, fresh berries and crackers.



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REVELATION CATERING MENU

PASTA & RISOTTO

TRUFFLE MUSHROOM & CHICKEN RISOTTO $155
SERVES 8–12

Creamy arborio rice with sautéed mushrooms, truffle oil and asparagus, topped with grilled chicken.

PUMPKIN RISOTTO $130
SERVES 8–12

Arborio rice cooked in pumpkin purée, topped with crispy kale and goat's cheese. Vegetarian and gluten free.

PENNE ALLA VODKA WITH SAUSAGE $135 –
SERVES 8–12

Penne in a creamy garlic, tomato and parmesan vodka sauce with pork and fennel sausage.

PENNE NAPOLITANA $130
SERVES 8–12

Penne in a garlic and herb tomato sauce, finished with parmesan.



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REVELATION CATERING MENU

SALADS

GARDEN SALAD $85
SERVES 8–12
Lettuce, tomato, red onion, olives and cucumber with balsamic and olive oil

CAESAR SALAD WITH GRILLED CHICKEN $110
SERVES 8–12
Baby cos, crispy bacon, boiled egg, croutons and shaved parmesan with Caesar dressing, topped with grilled chicken (or Halloumi).

GREEK SALAD $85
SERVES 8–12
Tomato, Spanish onion, cucumber, olives and feta, with balsamic dressing on the side.

TERIYAKI SOBA NOODLE SALAD $85
SERVES 8–12
Shredded cos, carrot, avocado, pickled radish and sesame with a drizzle of teriyaki sauce.



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REVELATION CATERING MENU

EASY EATING

MIXED GOURMET WRAP PLATTER
$95 – SERVES 6 | $175 – SERVES 12

Wraps cut in half, two halves per serve. Fried chicken, chicken Caesar, Reuben, schnitzel pesto, ham and cheese & falafel (V).

MIXED GOURMET SANDWICH PLATTER
$95 – SERVES 6 | $175 – SERVES 12

Made fresh on sourdough or rye in the same flavours as our wraps, or a mixed assortment.

MIXED MINI BRIOCHE SLIDERS
$55 – 6 SERVES | $100 – 12 SERVES

Angus beef, halloumi (V) and fried chicken on a soft brioche bun

MINI CHICKEN SKEWERS WITH FLATBREAD
$50 – 12 SERVES | $90 – 12 SERVES

Grilled chicken skewers with warm flatbread. Mix of mediterranean, satay & lemon pepper.

MINI LAMB SKEWERS WITH FLATBREAD
$65 – 12 SERVES | $120 – 24 SERVES

Lamb skewers grilled with rosemary, garlic and olive oil, served with flatbread and tzatziki.

MINI PRAWN SKEWERS
$60 – 12 SERVES | $110 – 24 SERVES

Grilled prawn skewers marinated in chilli and lemon, with a light lemon dipping sauce.

SALMON FILLETS
$100 – 6 SERVES | $185 – 12 SERVES

Oven-baked salmon with Asian greens and steamed rice

FRIED FISH OR CHICKEN TACOS
$45 – 6 SERVES | $85 – 12 SERVES

Soft tortillas loaded with Flathead or Southern Chicken. Avocado, pico de gallo & spicy aioli.



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REVELATION CATERING MENU

EASY EATING

BAO BUNS
$85 – 12 SERVES
$150 – 12 SERVES

Steamed bao mix of braised pork belly, pickled cucumber & lemongrass chicken with carrot.

ARANCINI BALLS
$45 – SERVES 12
$80 – SERVES 12

Crispy arancini with aioli. Truffle, mozzarella & mushroom and beef, pea & napolitana

SALT & PEPPER SQUID
$75 – SERVES 8–12

Lightly seasoned, flash-fried, served with lemon.

SMOKED SALMON BLINIS
$50 – SERVES 12

Topped with cream cheese and fresh herbs.

SPINACH & CHEESE TRIANGLES
$85 – 12 SERVES
$160 – 24 SERVES

Golden triangles filled with spinach and creamy cheese. Vegetarian.

BAGEL PLATTER
$115 – SERVES 8

Smoked salmon and cream cheese, chicken schnitzel, Reuben, and pulled chicken bagels.

MINI BREKKY SLIDER PLATTER $55 – SERVES 8

Bacon, egg and cheese with BBQ sauce, and fried egg with halloumi and avocado.

DELUXE MIXED MINI CROISSANT PLATTER
$50 – SERVES 10

Mini ham and cheese and cheese and tomato croissants.



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REVELATION CATERING MENU

DESSERT

DELUXE MIXED CAKES
$65 – 16 PIECES
Eight premium cakes cut into half-size portions for easy sharing.

ASSORTED CHOUCHOUS
$65 – 20 PIECES
Double-filled choux pastries on a chocolate base in six flavours; pistachio, caramel vanilla, chocolate, raspberry, mango & passionfruit

MIXED DONUT BALL PLATTER
$90 – 12 PIECES
Pistachio & Dubai chocolate donut balls topped with roasted pistachios and chocolate drizzle.

MACARON PLATTER
$65 – 20 PIECES
Vanilla, chocolate, raspberry, salted caramel, pistachio and chocolate, and passionfruit

ASSORTED PETITE CHEESECAKES
$60 – 20 PIECES
Mini cheesecakes made with premium NZ cream cheese finished in a variety of flavours.

PORTUGUESE TART PLATTER
$90 – 12 PIECES
Baked custard-filled tarts featuring crisp, flaky pastry with lightly caramelised tops



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