



XTSEA CATERING MENU



SEAFOOD PLATTER PACKAGE (MINIMUM 10 PAX) | \$28.00 PER HEAD

- Extra-large Tiger Prawns and oysters sourced fresh on the day from the world-famous Sydney Fish Market.
- Served with lemon wedges and tangy seafood sauce.
- Larger groups will have a larger variety which may include sashimi and smoked salmon and other delights.
- **Add an optional fruit platter for an extra \$10.00 per head.**

GRAZING PLATTER PACKAGE (MINIMUM 10 PAX) | \$15.00 PER HEAD

- Meats, cheeses, dips, crackers etc.
- Larger groups will have a larger range of items.
- Special dietary requirements can be accommodated if pre-advised.
- **Add an optional fruit platter for an extra \$10.00 per head.**

SAUSAGE SIZZLE PACKAGE | \$10.00 PER HEAD

MINIMUM 10 PAX - 4 OR MORE HOUR CHARTERS ONLY

- Chips to start.
- BBQ Sausages in bread with onions (at least 2 per person).
- (Vegan sausages and/or gluten-free bread provided for extra \$5.00/head by prior arrangement).
- Sauces and mustard.
- **Add an optional fruit platter for an extra \$10.00 per head.**

FRUIT PLATTER (MINIMUM 10 PAX) | \$10.00 PER HEAD

- A selection of seasonal fruits.
- Freshly prepared onboard.

CHICKEN KEBAB PACKAGE | \$15.00 PER HEAD

MINIMUM 10 PAX - 4 OR MORE HOUR CHARTERS ONLY

- Smaller grazing platter to start.
- Chicken Kebabs (minimum of 2 per person).
- (Vegan kebabs provided for extra \$5.00 per head by prior arrangement).
- **Add an optional fruit platter for an extra \$10.00 per head.**



HARBOUR SPIRIT

CATERING MENU



\$65.00 PER PERSON

CANAPÉ MENU INCLUDED

- Spring Rolls vegetable with sweet chilli sauce (v) (vg)
- Gourmet savoury pastries beef & pea, ricotta vegetarian
- Bruschetta tomato with crumbed fetta on ciabatta (v)

CHARCUTERIE GOURMET GRAZING BOARDS INCLUDED

- Antipasto platter gherkins, artichoke, sun dried tomato, olives (v) (vg) (gf)
- Turkey cold cut, cranberry Sauce (gf)
- Cold meat platter includes prosciutto, Danish salami, leg ham, silverside (gf)
- Cheese Platter, fetta, blue vein, brie, gouda, Swiss dried fruits, Crackers (v) (gf)
- Rocket & pear salad with balsamic dressing & shaved parmesan (v) (gf)
- Garden salad with Italian dressing (v) (vg) (gf)

SUBSTANTIAL GRAZING STATION MENU INCLUDED

- Lightly herbed crumb chicken & salsa (gf)
- Medley of roasted Mediterranean vegetables with herbs (v) (vg) (gf)
- Roasted Cauliflower and broccoli drizzled with evo vinaigrette (v) (vg) (gf)
- Lasagna Beef, Lasagna Vegetarian
- Thai sweet chili chicken (gf)
- Stir fried rice & seasonal vegetables (v) (gf)
- Fresh King Prawns with lemon cocktail sauce

DESSERT INCLUDED (CHEF'S SELECTION)

- Delicious Dessert Chefs selection – Mousse, tarts, slices
- Platter - Fruit Salad – seasonal fresh fruit platters (v) (vg) (gf)