

# CATERING Yarranabbe



## OPTION 3 | YARRANABBE BUFFET

\$95PP + \$350 ON BOARD CHEF



### OPTION 1 | JUST CRUISIN'

\$70PP | MINIMUM 20 PEOPLE (+\$60 delivery Sundays & p.hols)

#### CANAPES

- Vegetable & sesame rice paper rolls w/ spicy plum sauce
- Peeled Crystal Bay prawns & lime aioli

#### ON THE GRAZING TABLES

- Salt & pepper crusted yearling eye fillet, sliced leg ham w/ sides of mustards, relish & béarnais
- Antipasto platter w/ char grilled vegetables, Italian salami, marinated feta, frittata, hummus, pesto & olives
- Farmhouse three-cheese selection, dried & seasonal fruits w/ crackers
- Basket of fresh & toasted breads
- Mini chocolate fudge brownie w/ fresh strawberries

### OPTION 2 | CANAPES WITH IN-HOUSE CHEF

\$60PP + \$350 ON BOARD CHEF | MINIMUM 25 PEOPLE

Select 10 Items | We suggest 5 cold & 5 hot | Petite Fours included

#### HOT FOOD OPTIONS

- Porcini, mozzarella arancini w/ pesto cream
- Gourmet beef or lamb pie w/ red capsicum relish
- Petite pastry parcel (select one):
- Chicken & leek | Lamb & pomegranate
- Selection of mini quiches
- Gourmet topped pizette
- Vegetable samosa w/ spiced hummus
- Pumpkin, almond samosa w/ mint yoghurt
- Spinach & cheese triangle w/ capsicum puree
- Barramundi batons with herb and caper sauce
- Asian snapper cake with spicy plum sauce
- Shredded coconut prawn w/ lime aioli
- Chicken skewer (Select one & underline choice):  
Moroccan w/ lemon yoghurt | Thai w/ satay sauce  
Lemon & oregano w/ tzatziki
- Mini wagyu beef cheese burger w/ relish
- Mini beef wellington w/ dijon aioli
- Vegetarian spring roll w/ spicy plum sauce

#### COLD FOOD OPTIONS

- Gourmet chicken, celery & lemon mayo sandwich
- Slider Selection (Select one & underline choice):  
Pesto chicken | Smoked salmon & cream cheese |  
Pulled Pork w/ apple slaw | Asian beef w/ pickled  
cucumber
- Ratatouille, marinated feta tartlet
- Balsamic fig, blue & prosciutto tartlet
- Sashimi tuna cubes w/ wasabi cream
- Smoked salmon & herbed cream cheese blini
- Peeled Crystal Bay prawn & lime aioli
- Freshly shucked oysters w/ soy, mirin, pickled  
ginger & shallot
- Peking duck, hoisin & ginger pancake
- Vegetable & sesame rice paper rolls
- Thai beef or chicken salad wonton cup

#### Canapé Selection – select 2:

##### Hot

- Petit pastry parcel select one | Chicken & leek | Lamb & pomegranate
- Porcini, mozzarella arancini with pesto cream
- Mini beef wellingtons with Dijon aioli, Fresh barramundi batons with herb and capes sauce

##### Cold

- Smoked salmon & herbed cheese blini
- Freshly shucked oysters with soy, mirin, pickled ginger & shallot
- Peeled crystal bay prawns & lime aioli
- Peking duck, hoi sin & ginger pancake

#### Mains – select 2:

##### Hot

- Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing
- Moroccan spiced chicken or fish, almonds & yoghurt
- Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise
- Fresh baked tart select one | Asparagus, heirloom tomatoes & basil | Caramelised onion, lemon thyme & goats curd.

##### Cold

- Oven roasted kumara, tomato, basil frittata with shaved parmesan
- Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing
- Oven roasted prosciutto, wrapped chicken with marsala
- Thai beef, greens, cherry tomato & lime dressing
- Lamb back strap with mint, feta and heirloom tomato salsa

#### Sides – select 3

- Oven roasted baby beetroot, goats curd & baby English spinach salad
- French bean, snow pea, orange & hazelnut salad
- Infinite tomato party salad with mixed herb dressing
- Brown rice, quinoa, cucumber, feta and pomegranate
- Puy lentil, beetroot, kumara, bacon & goats curd salad
- Mediterranean roasted root vegetables with Vincotto
- Potato salad w honey mustard and toasted almonds
- Mix it up green leafy salad

Select one leaf type

Baby English spinach

Rocket

Mixed leaf

Select one dressing

Sweet seeded mustard

Vincotto balsamic

Mixed leaf

Select three ingredients

Shaved Parmesan

Pear

Oven roasted tomato

Crispy prosciutto

Mixed olives

Greek feta

Pine nuts

Avocado

Baby beetroots

#### Dessert – select 1:

- French baked apple flan, double cream w/caramel drizzle
- Lemon delicious tart with smashed blueberries and cream
- Raspberry Pavlova roulade & marinated berry compote
- Seasonal fresh fruit platter, syrup & double cream
- Farmhouse three-cheese selection, dried & seasonal, fruits with crackers
- Selection of frivolities - Chocolate brownie, white rocky road, pistachio biscotti, macadamia, shortbread, strawberries