

# SYDNEY CATERING PACKAGES

Menu selections are to be confirmed 14 days prior to charter. All dietary requirements can be catered for, please let us know upon booking.

## *Canapé Packages*

### **GOLD \$95pp**

6 canapés, 1 substantial, 1 dessert

### **PLATINUM \$120pp**

7 canapés, 2 substantial, 1 dessert

### **DIAMOND \$145pp**

7 canapés, 2 substantial, 2 desserts, 1 grazing table (5 hour + charters only)

## **SEAFOOD**

Tuna crudo sesame cone, wasabi mayo, pickled ginger, furikake, tobiko

Yellowfin tuna tataki lollipops, Korean sauce, wasabi, popped rice GF

Snow crab and yuzu tartlet, trout roe GF

Crunchy snapper and pea croquette, lemon mayo

Black crumbed Moroccan prawn arancini, saffron mayo

Prawn and black sesame toast, Thai sauce

Market fresh peeled king prawns, yuzu kewpie, cocktail sauce, roe GF

Grilled tikka masala tiger prawn sticks, lemon yoghurt GF

Hiramasa kingfish crudo spoons, seaweed, pomegranate, lime sesame dressing GF

Marinated garlic octopus and jalepeno skewers GF

Betel leaf, prawn, green mango, peanut and coconut chutney, chilli GF

South coast oysters on ice, vodka and cucumber mignonette, trout roe GF

## **MEAT & POULTRY**

Middle Eastern lamb spring rolls, spicy chutney

Prosciutto wrapped fig, holy goat, honey drizzle GF

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF

Korean sweet sticky chilli fried chicken, popcorn style GF

Pepper beef mini pies, smashed pea topper, tomato relish

Cocktail empanada, spicy beef and sultana, jalepeno yoghurt sauce

Vegetarian Spicy tomato and watermelon gazpacho shots GF

Feta, spinach and pumpkin mini empanadas, tomato chutney

Goats curd and caramelised red onion tartlets, truffle honey drizzle GF

Wild mushroom, thyme and goats cheese arancini

Zucchini skewers with bocconcini, cherry tomato and olives, miso dressing GF

Beetroot crisps with chilli hummus, pomegranate, sumac GF

Hot crispy fried mozzarella sticks with spicy dipping sauce



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## SUBSTANTIAL FORK FOOD

Lobster roll with tarragon and chive mayo, micro celery (surcharge \$15pp)  
Baja white fish soft taco, cabbage, pineapple, spicy mayo  
Chermoula chargrilled lamb cutlet, pomegranate, yoghurt GF  
Yellowfin tuna slider, beetroot, pickled red onion, wasabi mayo and iceberg  
Wagyu cheeseburger, pickles, caramelised onion, relish  
Fried buttermilk chicken slider, fennel slaw, sriracha mayo  
Steamed bao buns, crispy pork belly, pickled carrot, sriracha  
Malaysian chicken curry, rice, mango chutney GF  
Vegetarian black bean chilli with sour cream and guacamole V GF  
Pea and basil pesto gnocchi with parmesan V NB

## DESSERT

Mixed mini iced eclairs  
Mini Nutella and dulce de leche empanadas  
Strawberry panna cotta pots, fresh strawberries

## GRAZING TABLES

French cheese, charcuterie and antipasto boards  
Freshly shucked oysters, peeled prawns, balmain bugs

