

## Too Up Catering Menu

### **Canape – Lighthouse Package**

This package is designed for a 1 to 2 hour event, and is suitable for a swift social

\$30 per person. Minimum 8 people

- Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
- Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Goat Curd, Tomato & Basil (veg)
- Prawn Zucchini Skewers with Lemon Salt (gf)

For all packages, we include cocktail napkins & skewers as required

### **Canape – Porthole Package**

This package is designed for a 2 to 3 hour event and is suitable for a light lunch

\$40 per person. Minimum 8 people

- Crostini with Duck Confit & Cornichons
- Little Chicken Sandwiches with Tarragon and Chives
- Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
- Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
- Rare Roast Beef Brioche with Horseradish Cream & Cress

-hots-

- Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
- Arancini with Pumpkin, Sage and Mozzarella (veg)

For all packages, we include cocktail napkins & skewers as required

### **Canape – Anchor Package**

Suitable for a 3 to 4 hour elegant afternoon or evening

\$55 per person. Minimum 8 people

- Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
- Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
- Peking Duck Crepe with Hoisin and Cucumber
- Roasted Turkey, Cranberry and Brie Brioche

-hots-

- Syrian Spiced Lamb Kofta with Tahini
- Beef & Guinness Pies with Tomato Relish
- Grilled King Prawn in Pernod & Garlic Butter (gf)

For all packages, we include cocktail napkins & skewers as required

### **Antipasto nibble platters**

Price: \$25 per person

A selection of:

- Cured meats
- Olives
- Mozzarella
- Grissini (**GF**)

### **Fresh Seafood Platters**

Price: \$100 per person (minimum order of 6 people)

\$90 per person additionally for more than 6 people.

A selection of:

- Fresh local prawns
- Oysters
- Crab
- Moreton Bay bugs (**GF**)

### **Cheese Platter**

Price: \$20 per person

A selection of:

- Quality Australian soft and hard cheese
- GF & non GF crackers
- Carrot and cucumber crudités

### **Seasonal Fruit Platter**

Price: \$15 per person

- A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc

### **BBQ Menus**

#### **'Mates' BBQ (\$40 pp)**

- A range of delicious dips, lavosh and cornichons
- Marinated chicken skewers
- A selection of gourmet sausages
- A selection of salads

**‘Aussie’ BBQ (\$60 pp)**

- A range of delicious dips, lavosh and cornichons
- Angus fillet steak
- Fresh local prawns
- A selection of gourmet sausages
- A selection of salads

**‘Seafood’ BBQ (\$60 pp)**

- A range of delicious dips, lavosh and cornichons
- Tasmanian salmon steaks
- BBQ king prawns
- A selection of salads

**Salad selection**

For group of up to 6, choose 2 salads

For group of up to 7+, choose 3 salads

- Spicy pumpkin and couscous
- Beetroot, goats cheese and walnuts
- Classic Greek salad
- Garden fresh green salad
- Creamy aioli potato salad

(Note\*\* salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)

## Too Up Wine List

### W H I T E

<b>Petaluma</b> white label Chardonnay	35
<b>Robert Oatley Signature</b> Chardonnay	40
<b>Brokenwood Cricket Pitch</b> Sem Sav Blanc	40
<b>Petaluma</b> white label Sauvignon Blanc	35
<b>Distant South</b> Pino Grigio	35

### R E D

<b>Ninth Island</b> Pinot Noir	35
<b>Punt Road</b> Pinot Noir	35
<b>Yering Station Yarra</b> Pinot Noir	45
<b>Annies Lane</b> Shiraz	30
<b>Robert Oatley Signature</b> Shiraz	40
<b>Katnook Estate</b> Cabernet Sauvignon	50
<b>Knapstein</b> Cabernet Sauvignon	35
<b>Parker Terra Rossa</b> Cabernet Sauvignon	45
<b>St Hugo</b> Cabernet Sauvignon	55
<b>Winns Black Label</b> Cabernet Sauvignon	40
<b>Tempus Two</b> Cabernet Merlot	30
<b>Robert Mondavi</b> Merlot	30
<b>Wirra Wirra Mrs Wigley</b> Rosé	35

### S P A R K L I N G

<b>Taltarni Series</b> Brut Sparkling Wine	30
<b>Moët &amp; Chandon</b> Brut Impérial	90
<b>Mumm</b> Brut NV Champagne	75
<b>Piper-Heidsieck</b> Brut Champagne	70
<b>Veuve Clicquot Yellow Label</b> Brut	90
<b>Charles Heidsieck</b> Brut	120

### B E E R

<b>Ashai</b> Super Dry	9
<b>Corona</b> Extra	9
<b>Heineken</b> Lager	9
<b>Peroni</b> Nastro Azzurro	9
<b>Orchard Thieves</b> Crisp Apple Cider	5
<b>Pure Blonde</b> Organic Cider	6

### S O F T D R I N K S

Coke	4
Sprite	4
Bundaberg Ginger Beer	4
Kirks Lemon	4
San Pellegrino Sparking Mineral Water	4

*All wines as subject to availability and may change*

*Beverage packages of \$20.00 per adult, per hour includes choices of beers, 3 red wines, 3 white wines and prosecco*

*All charters have unlimited soft drinks, water, tea and coffee*