

# Charter Menu

Mini wagyu burger in brioche bun with tomato and cheddar

Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze chicken skewers with fresh bread rolls Chef selection of sushi

Spinach ricotta turnovers

Mini fruit cup with seasonal melons and berries



### Silver Canape menu: 65/p

Minimum 10 guests

Assorted Wrap Platter
Mini wagyu burger in brioche bun with tomato and cheddar
Chef selection sushi
Smoked salmon tartlet with mousse
Chicken skewers with fresh bread rolls
Antipasto Platter, Fresh Fruit Platter, Dessert Platter

### Gold Canape menu: 75/p

Minimum 10 guests

Mini wagyu burger in brioche bun with tomato and cheddar

Italian Caprese skewer ,Platter of Seafood , Antipasto Platter , Chef selection of sushi , Cheese Plater Prawn cocktail tartlets with pink tarama

, Fresh Fruit Platter, Dessert Platter

#### Calm Water Buffet: 50/p

Minimum 10 guests

Cheese Platter, Platter of Fresh Prawns Leg of Ham (served chilled) Barbeque Chicken Creamy Potato Salad, Garden or Greek Salad Bread Rolls Fresh Fruit Platter

#### Gold Yacht Buffet: 65/p

Minimum 10guests

Chef selection sushi, Cheese Platter, Platter of Fresh Prawns, Antipasto Platter, Italian caprese skewer, Tossed Garden or Rocket Salad, Fresh Bread Rolls, Fresh Fruit Platter, Dessert Platter



# CHARTER MENU

#### **Platters**

\$160 per Platter

#### **Seafood Platter**

Queensland Tiger prawns with sauce Selection of oysters, natural, lemon

#### **Assorted Sushi Platter**

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

#### **Cheese Platter**

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with crackers, lavash, nuts and dried fruits

## **Antipasto Platters**

sliced meats, ham, salami, prosciutto and marinated olives

#### **Fruit Platter**

Fresh Seasonal fruits with watermelon, rock melons, pineapple fresh berries and strawberries

#### **Dessert Box**