JOHN OXLEY CATERING

PLATTERS TO SHARE

ANTIPASTO PLATTER $22PP

A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread

Available for 10 - 50 pax

VEGAN ANTIPASTO PLATTER $27PP

Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.

Available for 10 - 50 pax

FRUIT PLATTER $18PP

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

Available for 10 - 50 pax

JOHN OXLEY CATERING

MORNING

MORNING TEA PLATTER $22PP

Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit

Available for 10 - 50 pax

BRUNCH GRAZE $45PP

Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a selection of ***continental*** *style offerings such as muesli, fresh seasonal fruit and yogurt, along with a hearty cooked breakfast prepared on board and some delicious sweets to finish (or start... we don't judge)*

Suitable for 20 - 50 guests

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JOHN OXLEY CATERING

GRAZING TABLES

PLOUGHMAN'S GRAZE $40PP

A variety of Cheeses, typically a soft white, blue and a cheddar or other hard cheese, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic..

Suitable for 20 - 50 guests, this is designed for guests to graze on throughout the charter, and can be ordered on its own as a light meal or in conjunction with our BBQ menu

SEAFOOD GRAZE $95PP

Includes a selection of fresh locally sourced cold seafood such as Prawns, Balmain bugs, King Crab, Sydney Rock Oysters, whole smoked salmon, calamari, lobster rolls, 2 salads, fresh bread and a cheese platter

Suitable for 20 - 50 guests, this is designed for guests as a full meal for either lunch or dinner

JOHN OXLEY CATERING

GRAZING TABLES CONTINUED...

SUBSTANTIAL GRAZE $60PP

Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloumi are some of my faves. A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese

This is designed for 20 - 50 guests as a full meal for either lunch or dinner.

JOHN OXLEY CATERING

BBQ MENUS

JOHN OXLEY SAUSAGE SIZZLE $10pp

Includes sausages, onions, fresh white bread, Tomato & BBQ sauce and mustard

Suitable for 10 - 50 guests

JOHN OXLEY DIY BURGER MENU $25PP

Includes, burger buns, meat patties, sliced tomato, lettuce, cheese, pineapple rings, mayo, tomato & BBQ sauce, all laid out in a buffet so you can make it the way you like it.

Suitable for 10 - 50 guests

JOHN OXLEY CATERING

BBQ MENUS CONTINUED...

JOHN OXLEY BASIC BBQ $40PP

Includes scotch fillet steak, sausages, marinated chicken thighs, 2 mixed salads and fresh bread

Suitable for 10 - 50 guests

JOHN OXLEY PREMIUM BBQ $50PP

Includes your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

Suitable for 10 - 50 guests

JOHN OXLEY CATERING

BBQ MENUS CONTINUED...

JOHN OXLEY SURF & TURF $95PP

Includes fresh seasonal Australian Seafood to start such as prawns, oysters, bugs and king crab, hot seafood cooked on the BBQ as well as your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

Suitable for 10 - 50 guests

JOHN OXLEY CATERING

TO FINISH

PETIT FOUR PLATTER $15PP

Includes a variety of cakes, slices and tarts

Available for 10 - 50 guests

VEGAN DESSERT PLATTER $20

Includes a selection of vegan, gluten free treats such as slices, cakes and doughnuts and fresh seasonal fruit

Available for 10 - 50 guests

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CHEESE PLATTER $15PP

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

Suitable for 10 - 50 pax