SEADUCTION

Catering Menus

Premium Dining

Three Course Premium BBQ Menu – | $78pp
(Max 8 pax on SEADUCTION, 12 pax on Prometheus)

Starter

Charcuterie / Antipasto

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /Vege Crudités / Olives / Feta / Bread / Crackers

Main

Peppered Rump Steak

Chimichurri Sauce on the side

Mediterranean Spiced Chicken Tenderloin

Honey Mustard Dressing

Quinoa Salad

Roast Pumpkin / Coconut / Seeds / Mint

Greek Salad

Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad

Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Crusty French Baguette

Desert

Chocolate Brownies

Cheese Plater

Buffet Menus

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

Buffet Menu 1 | $44.00pp - Minimum 10

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- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Quinoa Salad

  Kumera Salad

  Crusty French Baguette

Buffet Menu 2 | $53.00 pp - Minimum 10

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- Charcuterie/Antipasto
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Smoked Salmon
- Kumera Salad
- Exotic Rice Salad

  Crusty French Baguette

  Caramelised onion pumpkin and pepper Polenta Tart

Asian Theme Buffet Menu | $67.00 pp – Minimum 15

- Satay Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan
- Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Drunken Chicken Breast - Szechuan Star Anise Master Stock
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots
- Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce
- Fresh Fruit Platter -Seasonal Best / Sliced / Skin Off
- Steamed Rice
- Custard Tart

Canapé Menus

Minimum Order: 10

Our canapé selections are ideal for guests who would prefer to have food served throughout the charter. Each course is brought around to each guest on the boat.

Canape Menu # 1 (6 Pieces) | $34pp

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- Smoked Salmon Tartlet
- Moroccan Cocktail Pie (Vegan)
- Cumin Spiced Lamb Kofta (GF)
- Spicy Chicken Empanada

Prawn rice paper parcels (GF)
Arancini –(V) (GF)

Canapé Menu # 2 (12 Pieces) | $60pp

- Moroccan Cocktail Pie (Vegan)
- Arancini – X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie -Celery / Spring Onions
- Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

Canapé Menu # 3 (14 pieces) | $70pp

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- Moroccan Cocktail Pie (Vegan)
- Arancini – Blue Cheese / Caramelised Onion (V) (GF)
- Prawn rice paper parcels - Mint / Coriander / Chili Sauce (GF)
- Mexican chicken empanada - Light Garlic Lime Dip
- Satay Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) (GF)
- Mini Peking duck pancakes - Hoisin Sauce, Cucumber and Shallot
- Best Market Oysters - Lime Emulsion (GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Assorted Nori - Fish / Prawn / Chicken / Veg / Egg
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- Steak Green Peppercorn Pie – Tomato Sauce
- Charred Salmon, Sweet Soy and Fresh Basil (GF)

Poached Coffs Harbour Prawns, Harrisa Aioli (GF)
Steamed chicken, shiso cress, rice paper rolls (GF, DF)

Platters

Ideal for small groups as a meal or for snacks for larger groups

Charcuterie / Antipasto Platter | $120.00
Bresaola / Prosciutto / Salami /Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter | $137.00
Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

Vegetarian Antipasti & Mezze Platter | $120.00
Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

Sushi Platter – Nori | $120.00
Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

Smoked Salmon Platter | $120.00
Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Cheese Platter | $120.00
Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

Baked Bites Platter | $120.00
(27 Pieces)

Rice Paper Roll Platter | $100.00
(10 Rolls In Total / Cut In Half)

Point Sandwich Platter | $100.00
(10 Sandwiches in Total)

Wraps Platter | $62.00
(12 Pieces in Total)

Fresh Fruit Platter | $69.00
Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | $69.00
Double Chocolate Brownie Square / Passion-Fruit Polenta Cake / French Macaroons