SILVER BUFFET - $75.00 PP

Chef's Selection of Canapés - 3 per person
Buffet of 4 Mains and 4 Sides

Aged Angus Grain Fed Eye Fillet, Seared & Roasted with Rosemary Sea Slat Extra Virgin Olive Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, with Moroccan Spices, Roasted with Blistered Cherry Tomatoes.
Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Cocktail Potatoes, Twice Cooked with Garlic Herbs

Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze

Corn Coriander Slaw, with Sweet Corn, Shallots, Back Sesame & an Asian Lime Coriander Dressing

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

OPTION:

Swap out any of the Salad Options from our Salad List
Swap out one of the mains for either of:-

Homemade Beef Lasagne

Vegetable Lasagne

Pasta Alla Soretina, fresh tomato sauce & mozzarella

Bakers Basket

Desert (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

GOLD BUFFET - $85.00 PP

Chef's Selection of Canapés - 3 per person
Buffet of 5 Mains & 4 Sides

Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon Accompaniments

Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Moroccan Spices & Blistered Cherry Tomatoes.

Barramundi Or Salmon Fillets, Roasted, on Italian Bean Stew and Crispy Kale

Corn Coriander Slaw, with Sweet Corn, Shallots, Back Sesame & an Asian Lime Coriander Dressing

Cocktail Potatoes, Twice Cooked with Garlic Herbs

Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

OPTION:

Swap out any of the Salad Options from our Full Salad List
Swap out one of the mains for either of:-

Homemade Beef Lasagne

Vegetable Lasagne,

Pasta Alla Sorrentina, Fresh Tomato Sauce, basil & Mozzarella

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Bakers Basket

Desert (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry pistachio White Chocolate

Strawberry Bavaroise

Nespresso Coffee and Tea Varieties

SEAFOOD BUFFET - $90.00 PP

Chefs Selection of Canapés - 3 per person
Buffet of 5 Mains and 4 Sides (Minimum 50 Guests)

Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing

Salt and Pepper Squid with lemon wedges

Beer Battered Flathead Fillets with Homemade Tartar Sauce.

Barramundi Or Salmon Fillets, Roasted, with Ginger Garlic and Soy with Crispy Kale

Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic

Singapore Noodles with Prawns, Chicken or BBQ Pork (please choose)

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing

Japanese Coleslaw with Sesame Kewpie Mayonnaise, & Yuzu Dressing with Fried Shallots

Steamed Jasmine Seasoned Rice

Bakers Basket

Desert, (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaroise

SILVER BUFFET - $75.00 PP - CONT

(Please See our Full Salad List)

Mixed Baby Leaves, Cherry Tomatoes, Spanish Onions, Cucumbers & Avocado.

Rocket with Shaved Parmesan Cheese, Pear, Extra Virgin Olive Oil, Balsamic glaze

Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal Lemon Citrus Dressing

Japanese Slaw w Mix of Cabbage, Julienne Carrot, Seaweed,Sesame, Miso Mayo Dressing

Indian Lentil & Saffron Rice, Lentils, Spice Roasted Cauliflower, Sultanas, Parsley with Pickle Dressing

Corn and Coriander Slaw, Sweet Corn, Shallot, Black Sesame & Asian Lime Coriander Dressing

Thai Pumpkin Quinoa, Roast Pumpkin, Quinoa, Coconut, Seeds & fresh herbs in a mint dressing

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

Soba Noodle Salad with Edamame & Pickled Veg, tossed with Zesty Orange Ginger Miso

BlackRice, Beetroot w Walnut and Feta, Black Rice, Pickles Beetroot Walnuts & Feta w balsamic

Potato Salad Steamed Diced Potatoes w Fresh Herbs & Spices in Creamy Full Egg Mayonnaise

Classic Caesar Salad with Cos lettuce, Red Onion, Parmesan, Chives, Croutons, w Creamy Dressing