PLATTERS & GRAZING TABLES

Grazing Table - $12.00 per person - Minimum 40 guests

Honey Gazed Ham Served with Assorted Breads and Condiments

Platinum Charcuterie Platter - $18 per person - Minimum 40 Guests

Our finest selection of charcuterie served in a box including:

Mild Salami, Cured Prosciutto, Smooth Chicken Paste, Brie, Parmigiana, Grilled Vegetables, Dried/Fresh Fruits, with Bread & Crackers.

ADDITIONAL PLATTERS MENU

Available to add to your Chosen Menu.
(If these are instead of a catered canapé or buffet menu staff charges may apply)

Each Platter Serves up to 10 people or charged by person with a minimum of 10 persons

Cheese Platter - $350

Includes an Assortment of Australian and Italian cheeses, Aged Cheddar Washed Rind, Blue, Brie, Goats, Assorted Crackers, French Baguette, Dried Fruits, Nuts, Quince Paste

Italian Antipasto Platter - $350

Includes an Assortment of Meats, Olives, Tapenade, Pesto, Artichokes, Eggplant, Zucchini, Sun-Dried Tomatoes, Parmesan Cheese & Crusty Bread.

Middle Eastern Mezza Platter - $350

Includes, Hummus, Baba Ganoush, Labneh, Dolmades, Felafel, Lamb Kofta, assortment of pickles, Herb & Garlic Flat Bread.

Vegan Vegetable Platter - $300

Includes Red Capsicum, Eggplant, Zucchini, Asparagus, Sweet Potato Baby Beet, Sun-dried Tomatoes, Artichokes, Vegan Cheese, Dips, & Crusty Bread.

Seafood Platters - Market Price (POA)

Freshly Peeled Large King Prawns with Seafood Sauce

Freshly Shucked Oysters with Vinaigrette or Lemon Wedges

Alternatively Sydney Rock Oysters 100 - 300 Oysters including Shuckers Service Walking around POA

COAST™
HARBOUR CRUISES

SUSHI PLATTERS

Top Grade - Assorted Nigiri Selection $400 - 56 Pieces

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

Regular Japanese - $250 - 60 pieces

Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

VEGETABLE & FRUIT PLATTERS

Vegetable Platter - $180.00

Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish Onions.

Fresh Fruit Platter - $235.00

Seasonal Fresh Fruit

PASTA

Italian Pasta Platter - $300.00

Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

DESERT

(choose 2 selections, 48 pieces) - $350.00
(choose 3 selections, 72 pieces) - $525.00

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

DESERT - CONT

Alternatively

Pure Gelato Mini Cones Minimum 60 pieces - **$300.00**

Assortment of Mango, Mint, Strawberry, Chocolate, Hazelnut

Served Per Person **$6.50 per person**

If you have any dietary requirements please advise us in advance so that we can ensure that they are catered for.

Likewise please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimise the risk of cross contamination we cannot guarantee that any of our products are free of potential allergens.

All supplies are on availability and may be substituted on the day