# La Boheme Menu

## Cheese Platters

Embark on a flavor-filled journey with our Grazing Boards, a delightful addition to your Sydney Harbour cruise. These tantalizing spreads feature a medley of artisanal cheeses, fresh dips, olives, crisp crudites, and an assortment of crackers, all designed to enhance your sailing adventure (vegetarian).

**Small (2x3 people) - $60**
**Medium (4-8 people) - $120**
**Large (9-14 people) - $200**

## Antipasto Platters

Featuring a delectable selection of locally crafted charcuterie meats, gourmet cheeses, marinated olives, flavourful dips, freshly baked breads, and crisp crackers. Perfect for sharing, these beautifully curated platters showcase the best of local produce. Contents may vary due to seasonal availability.

**Small (2x3 people) - $75**
**Medium (4-8 people) - $140**
**Large (9-14 people) - $225**

# Prawn Platter

Delight in the fresh flavors of the sea with our prawn platters, featuring succulent, locally sourced prawns served with zesty lemon wedges and a selection of tangy dipping sauces. Perfect for entertaining or enjoying with family and friends, these platters celebrate the finest seafood, offering a delicious and refreshing taste of the coast.

**Prawn Platter - $135**

# Fresh Fruit Platters

A rainbow of flavours awaits you, featuring an assortment of seasonal fruits that are as delicious as they are refreshing. Perfect for a healthy snack or a vibrant addition to any event.

**Small (2x3 people) - $60**
**Medium (4-8 people) - $120**
**Large (9-14 people) - $200**

# Brunch Croissants or Crepes

Dive into delicious croissants or crepes with a selection of sweet and savoury fillings, served with tea and coffee. It's the perfect way to indulge your senses and kickstart your day

**$20 per person**

## Craft Your Own Sandwich – Ploughman's Style

Start with a hearty foundation of sourdough, then layer on your choice of meats and cheeses. Pile on crisp lettuce, juicy tomatoes, crunchy pickles, and any other veggies that tickle your taste buds. Top it all off with a dollop of your preferred spreads, from tangy mustards to creamy mayo.

**$20 per person**

## Barbeque Burgers

Sink your teeth into our juicy beef burgers, grilled to perfection on the BBQ and served on soft buns with melted cheese, sweet pineapple, earthy beetroot, and caramelized onion. Customize your burger with a vibrant range of fresh salads and flavorful sauces, creating the ultimate barbecue experience that's sure to satisfy every craving. (Vegetarian and vegan options available).

**$25 per person**

## Aussie Sausage Sizzle Sensation

Picture sizzling sausages, fresh off the grill, nestled in soft long rolls and topped with your choice of condiments. Add crispy onions, zesty rocket, cheese, tomato sauce and mustard to create your perfect sausage sandwich. (Vegetarian and vegan options available).

**$25 per person**

## Souvlaki Spread

Savor the flavors of the Mediterranean with our mouthwatering souvlaki. Tender, marinated meat or flavorful plant-based options are perfectly grilled and served on warm pita bread, topped with crisp salads, zesty tzatziki, and a drizzle of olive oil. Each bite is a delicious blend of smoky, tangy, and fresh flavors, bringing a taste of Greece to your table. (Vegetarian and Vegan options available).

**$35 per person**

## Aussie Christmas Ham

Celebrate the season with succulent Christmas ham off the bone, perfectly paired with golden potatoes, soft bread rolls, and a selection of fresh, vibrant salads. A festive feast full of flavour and cheer, perfect for sharing with loved ones.

**$35 per person**

## Gourmet Feast: Land & Sea

Elevate your experience with our Gourmet Feast, a culinary journey that combines the finest ingredients from both the land and the sea.
Indulge in the delicate richness of perfectly prepared salmon, tender beef, and a selection of market-fresh vegetables/salads

**$55 per person**

# All Inclusive Barbeque Grazing Package

Our deluxe all-inclusive catering package which can be tailored to your taste. Be welcomed with snacks including cheese platters, chips and dips and then enjoy a full spread of fresh goodness, cooked for you on our on-board BBQ and served with a range of vegetables, salads and local sourdough. Finished off with a sweet treat to suit the season.

**$85 per person**

# Custom Catering

When it comes to catering, one size doesn't fit all. That's why we offer a "Tailored Taste" option, allowing you to create a custom catering experience that suits your unique preferences and requirements. Please contact us to discuss which options are available for your chosen time of year.

***Custom pricing available***