Boatique

Note: Surcharges apply on public holiday

Canape Party Menu

5 items $49.00 per person

7 items $65.00 per person

Spicy mini lamb meatballs with BBQ Sauce (H)

Mini spring rolls with sweet & sour sauce

Spinach and Ricotta Pastizzi (V)

Calamari lightly crumbed with seafood dipping sauce

Chicken Fillet Satay skewers (H, GF)

A selection of Gourmet mini Quiches (V)

Fish Cocktails with lemon & tartare sauce

Mini Dims Sims with Soy Sauce

Gourmet King Island Beef Party Pies and Sausage Rolls

Lamb Souvlaki Skewers

Marinated Chargrilled Pork Skewers

Chilled Seasonal fruit and Cheese Platter

Canape VIP Menu

5 items $55.00 per person

8 items $79.00 per person

12 items $99.00 per person

Boarding Table Banquet Appetisers

Antipasto selection OR Smoked Salmon dip and toasted bagel slices

Cold Canapes

Vietnamese Rice Paper rolls filled with Salmon

Peking Duck pancakes with hoisin

Smoked Salmon Blini with Crème Fraîche and Dill

Baba Ganoush Mediterranean style mini quiche

Sushi Selection (V) Sushi done our way

Hot Canapes - Substantials

Beef Fillet Mini Burgers Artisan sliders with scotch fillet pepper steak caramelized onions.

Chicken tenderloin Satay fillet pieces (Gluten Free, H)

Minted Lamb Cutlets with wholegrain Mustard (French trimmed)

Balsamic Mushroom Skewers (V, Gluten Free)

Seafood -Fresh

Sydney Rock Oysters served natural with lemon wedges

Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

Seafood - Barbecue

Teriyaki Baby Octopus

Lightly peppered Calamari

Sweet Chili Seafood Scallops

Char-grilled Garlic Prawns with chopped dill

Noodle Box Salads

Gourmet Thai Noodles Hokkien Noodles Asian style in Shanghai Sauce (VG)

Tortellini Pesto Pumpkin, Spinach and Ricotta Tortellini chickpeas fresh vegetables in pesto dressing

Rocket Apple and Parma Salad with walnuts and tangy balsamic vinaigrette dressing

Dessert Individual Petite Cake Selection

Triple Chocolate Mud cake

Delightful Chocolate Cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

Banana Caramel Cake

Traditional Banana Cake with real Australian bananas topped with smooth caramel icing finished with white chocolate flakes

Carrot Cake

Moist carrot cake generously topped with creamy Neufchatel icing and completed perfectly with a sprinkling of walnuts.

Ice cream

Mini Magnum and Mini Drumstick Ice creams.

Choose number of items required, we will include of Appetisers and Dessert at no extra charge.

Price above inclusive of wait staff to provide friendly efficient tray service.

Cold Canape Feasting Station, service option available at no extra charge.

Seasonal boat hire to be added to catering budget.

Southern Cross Grand PARTY Buffet Cost $85.00 per person

Entrée Appertisers

(Choose 3 items to be served via tray service)

Spicy mini lamb meatballs with BBQ Sauce (H)

Mini spring rolls with sweet & sour sauce

Pastizzi Spinach and Ricotta (V)

Calamari lightly crumbed with seafood dipping sauce

Gourmet Mini Quiche selection of (V)

Fish Cocktails with lemon & tartare sauce

Main Buffet Carvery Meats

(Choose 2 items to be included in your buffet)

Scotch Fillet with mild pepper crust served medium rare

Tender Chicken Breast Fillets served in satay sauce on a bed of Jasmine Rice

Lamb Slow Roast Cutlets Lightly with garlic and rosemary

Fish Fillet with lemon and dill sauce

Roast Turkey with Cranberry Sauce

Pork Souvlaki Skewers Marinated Chargrilled

Smoked Leg Ham with applesauce

Vegetarian/Vegan Options

(Choose 2 items)

Baby Jacket Potatoes with chives and sour cream

Roasted Butternut Pumpkin pieces with Rosemary and Garlic

Fettucine Boscaiola in a rich creamy sauce

Italian Style Arrabbiata Penne Pasta

Spirals in a rich Bolognese sauce topped with grated cheese

Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce

Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).

Salads

(Choose 2 items)

Caesar Salad Traditional

Mixed Green Leaf Salad, Balsamic Vinegar Dressing

Authentic Greek salad with feta and olives

Seafood Salad Seafood extender, prawns with crisp vegetables, herbs in a full egg mayonnaise

Chicken Pasta Salad Penne pasta with chicken, fresh vegetables, herbs and smoked paprika in a red pesto dressing

Dessert

(Choose 3 items)

Chocolate Mudcake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.

Profiteroles filled with custard drizzled with Swiss Couverture chocolate. Topped with Chantilly cream and fresh strawberries.

Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.

Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.

Pavlova an exquisite baked meringue with a soft fluffy center. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.

Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries.

Tea & Freshly Brewed Coffee

Starlight Gourmet VIP Buffet Cost $99.00 per person

Entrée Appetisers

(Choose 3 items to be served via tray service)

Antipasto Selection sliced Italian salami, marinated olives, dips, crisp bread & pickled vegetables

Vietnamese Rice Paper rolls filled with Salmon

Peking Duck pancakes with hoisin

Smoked Salmon Blini with Crème Fraîche and Dill

Sushi Selection (V) Sushi done our way

Balsamic Mushroom Skewers BBQ (V, Gluten Free)

Char-grilled Garlic Prawns with chopped dill BBQ

(Or choose appetizers from the Cocktail Heaven Menu)

Main Buffet

(Choose 2items)

Whole Atlantic Salmon with chopped dill and lemon

Roast Beef Eye Fillet with roasted Spanish onions and red wine glaze

Chicken Breast in white wine creamy mushroom sauce

Scotch Fillet with mild pepper crust served medium rare

Tender Chicken Breast Fillets served in satay sauce

Lamb Slow Roast in garlic and rosemary

White Fish Fillet baked in lemon and dill sauce

Whole poached Tasmanian Ocean Trout with a wild lime dressing

Slices of King Island Beef with a light béarnaise sauce

Lamb Cutlets, Barbecued with yogurt feta and mint dipping sauce

Vegetarian/Vegan Options

(Choose 2 items)

Roasted chats, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)

Roasted root vegetables with balsamic & honey glaze (v)

Steamed baby beans with lemon, chilli & garlic (gf)

Steamed broccoli with herb butter & cracked black pepper (gf)

Sautéed Garlic Asparagus fresh spears gently in a delicious and simple garlic butter until perfectly tender

Glass Noodle Salad with Asian Vegetables Vermicelli noodles with fresh vegetables & herbs in a sesame oil dressing.

Fettucine Boscaiola in a rich creamy sauce

Italian Style Arrabbiata Penne Pasta

Spirals in a rich Bolognese sauce topped with grated cheese

Gourmet Hokkien Thai Noodles with fresh crisp vegetables and sesame seeds in a Thai chilli sauce

Spinach & Ricotta Tortellini with roasted pumpkin, chickpeas, and fresh vegetables in a pesto dressing (V).

Salads

(Choose 3 items)

Mixed Green Leaf Salad, Balsamic Vinegar Dressing

Caesar Salad Traditional

Authentic Greek salad with feta and olives

Seafood Salad Seafood extender, prawns with crisp vegetables, herbs in a full egg mayonnaise

Authentic Greek salad with feta and olives

Chunky Coleslaw dressed in home made special sauce

Rocket, pear and parmesan salad, white balsamic vinaigrette (v, gf)

Dessert

(Choose 3 items)

Chocolate Mud cake Moist chocolate mud cake drizzled with liquor and coated in Swiss Couverture chocolate.

Profiteroles filled with custard drizzled with Swiss Couverture chocolate. Topped with Chantilly cream and fresh strawberries.

Cheesecake baked to a traditional French recipe with a velvety filling of cream cheese and fresh eggs on a cookie crumb crust.

Black Forest Cake layers of rich chocolate sponge drizzled with liquor, filled with Chantilly cream and sour black cherries.

Pavlova an exquisite baked meringue with a soft fluffy centre. Garnished cream, fresh strawberries, passionfruit and kiwi fruit.

Fresh Fruit Salad seasonal fruits i.e. rockmelon, honeydew, pineapple, watermelon, oranges, grapes and/or strawberries.

Seafood Banquet –Fresh ***(additional $18 per head)***

Sydney Rock Oysters served natural with lemon wedges

Tiger Prawns served fresh with lemon wedges, seafood dipping sauce

Tea & Freshly Brewed Coffee

Seasonal boat hire rate to be added to catering budget.