

SYDNEY CATERING PACKAGES

Menu selections are to be confirmed 14 days prior to charter.
All dietary requirements can be catered for, please let us know upon booking.
Chef fees apply.

Buffet Packages

GOLD \$145pp

2 canapés (chef's choice), 3 mains, sides, 1 dessert platter

PLATINUM \$205pp

2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters

MAINS

Prawns, oysters, Balmain bugs platter (cold)

Smoked ocean trout, cornichons, asparagus, soft egg, avocado, croutes

Pistachio crusted salmon side, citrus, watercress, salsa verde

Whole stuffed ocean trout, orange butter sauce

Barramundi, corn puree, smokey corn and jalepeno salsa

Mediterranean seafood salad, prawns, mussels, calamari, saffron lemon
vinaigrette

Slow cooked lamb shoulder, fennel, peas, preserved lemon

Grilled king prawns, harissa, apricot couscous, yoghurt

Smoked duck salad, plum, grilled radicchio, candied walnuts

Pine nut, currant, brioche chicken ballantine, salsa verde

Chargrilled Moroccan spiced spatchcock, eggplant, feta

Thai beef salad with green mango, edamame, cucumber, cabbage, Thai herbs

Coconut, curry leaf chicken curry, rice, mango chutney, pappadum

Spicy grilled eggplant involtini, ricotta, leek, tomato salsa V

Ricotta gnocchi, pesto, cherry tomatoes, parmesan V



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SIDES

Duck fat potatoes

Steamed greens

Green salad

Bread and butter

DESSERTS

Dessert platters

Cheese and accompaniments

Flourless chocolate cake, cream, honeycomb, figs

Rosewater strawberry Eton mess, cream, pink floss

French chocolate mousse, biscotti, raspberries, double cream

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

