

A photograph of two women in white uniforms, likely crew members, standing on the deck of a boat. The woman on the left is smiling and looking towards the right. The woman on the right is also smiling and looking down at a tray of food she is holding. The background shows the boat's railing and the ocean. The entire image has a blue tint.

CATERING PACKAGE

SELECTIONS

BUFFET CATERING PACKAGE SELECTIONS

BUFFET SELECTION - 2 canape's, 2 proteins, 2 sides, 1 fruit platter
or 1 dessert, artisan breads | \$125 PP

*Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.*

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

CANAPES

Chefs selection

PROTEIN

Sesame crusted salmon, avocado, kale, shaved radish, fennel (GF,DF)
Char-grilled Moroccan chicken, chickpeas, lemon, roasted red capsicum (GF,DF)
Smoked BBQ pork ribs, rainbow slaw (GF,DF)
Marinated tofu, roasted heirloom carrot, coriander hummus (GF,DF,VG)
Rare roasted beef eye fillet, confit tomato, watercress, horseradish cream (GF)

SALAD/SIDES

Roasted cauliflower, wild rocket, currants, toasted almonds, cumin yoghurt (V,GF)
Charred broccolini, lemon oil, Persian fetta (V,GF)
Heirloom tomato caprese, buffalo mozzarella, torn basil (V,GF)
Roasted baby beetroot, citrus segments, goats cheese, candied walnuts (V,GF)
Roasted Hasselback potatoes, lemon butter (V,GF)
Super greens salad, avocado, baby gem, green goddess (VG,DF,GF)

DESSERT

Rich chocolate ganache tart, mascarpone, raspberry
Coconut panacotta, macerated berries, coconut crumble (GF,DF)
Pavlova nests, vanilla cream, seasonal berries, passionfruit (GF)
Lemon meringue tartlet

