



## EXCLUSIVE CHARTERS

### canapés / finger food / cocktail menu

#### cold selection

smoked salmon roulades with lemon salsa  
king prawns with lemon mayonnaise  
green lip mussels w sweet chilli & lime on half shell  
sundried tomato & prawn salsa served in tartlet cases  
tartlet of chicken breast in curried mango mayonnaise  
chicken wings in soy honey, peri peri or sweet chilli  
mini open sandwiches with rolled chicken breast  
danish style open sandwiches with assorted toppings  
savoury triangle sandwiches  
ribbon sandwiches with chicken & avocado  
antipasto w marinated olives, cheese & pickled veges  
selection of cheese with fresh fruit & water crackers  
choux puffs with chicken liver pate

fillet of beef on rye with béarnaise sauce  
roast beef & avocado mousse on black bread  
leg ham & cream cheese mousse on rye  
ham & asparagus rolls with asparagus mousse  
mini bruschetta with three toppings  
turkish bread with roast capsicum marmalade  
cherry tomatoes with smoked oyster filing  
celery bites with cottage cheese & spiced onion  
spinach dip in cob loaf with crusty dipping bread  
layered nacho dip with corn chips  
mushroom caps filled with diced marinated veges  
mushroom caps filled chicken & peppercorn pate

#### hot selection

\* scallop & bacon kebabs  
\* grilled lemon ginger prawns  
\* satay chicken kebabs with peanut sauce  
\* marinated chicken kebabs  
\* pork satay kebabs with thai style sweet & sour sauce  
\* minced lamb & coriander kebabs w yogurt sauce  
\* beef & baby onion kebabs with red wine & mustard dip  
grilled mussels with basil, tomato & cheese  
spicy italian sausages with fresh tomato salsa

cheese & onion frittata  
thai green curry fish cakes with sweet chilli sauce  
japanese style meatballs with oyster dipping sauce  
italian meatballs with tomato salsa  
satay meatballs with peanut dipping sauce  
red curried meatballs w mango chutney  
miniature brie & tomato tartlets  
miniature mushroom quiche  
miniature egg & bacon quiche

#### sweet selections

homemade scones, fresh cream & strawberry jam  
date & walnut slice with cream cheese topping  
carrot cake squares with fresh cream  
rich chocolate cake

miniature profiteroles with fresh cream  
topped with dark chocolate  
selection of danish pastries  
baked cheese cake with fruit topping

**selection of 3 items\*\***  
**\$13.50 per guest**

**selection of 6 items**  
**\$18.50 per guest**

**selection of 10 items**  
**\$27.00 per guest**

(items include 1 – 3 pieces per selection per person)

\* not suitable for vessels without bbq facilities | \*\* menu includes tea & coffee & only available in conjunction with another menu selection

#### ADD TEA & COFFEE TO ANY OF THE ABOVE MENU'S FOR JUST \$1.00 EXTRA PER PERSON

(based on 1 cup per person & served with dessert)

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### **cold seafood buffet menu #1**

#### ***cold seafood selection***

decorated platters of king prawns with lemon mayonnaise  
calamari salad with onion rings & chilli dressing  
green lip mussels on the half shell with red pepper dressing

#### ***cold selection***

rolled breast of chicken filled with spinach, pine nuts & apricots  
rare sirloin of beef with spicy green sauce  
crab & scallop quiche

#### ***salads***

avocado & artichoke heart salad  
mushroom, red pepper & snow pea salad with soy dressing  
roast tomato & onion salad with basil & pinenut dressing  
crusty bread rolls with butter

#### ***dessert***

selection of local & imported cheese with dried fruit with water biscuits  
platters of fresh seasonal fruit

**\$46.50 per guest**

### **cold seafood buffet menu #2**

#### ***seafood selection***

half crayfish per guest with fresh lemon wedges & seafood sauce  
king prawns on rice ring with lemon mayonnaise  
scallop & avocado salad with curried mango mayonnaise  
new zealand green lip mussels with lime & chilli dressing

#### ***cold meat selection***

rare roast eye fillet of beef served with béarnaise sauce  
roulades of snapper fillets with smoked salmon & basil pesto

#### ***salad selection***

greek salad with olives & feta cheese served with olive oil and balsamic vinegar  
potato salad with minted dressing  
waldorf salad with pears, walnuts & celery  
crusty bread rolls with butter

#### ***dessert***

pecan pie with fresh cream  
selection of local & imported cheese with fresh fruit

**\$60.00 - \$80.00 per guest (Dependant on Market Price)**

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### **hot & cold buffet menu #1**

#### ***cold seafood selection***

decorated platters of king prawns with seafood dressing  
tasmanian scallop salad with avocado

#### ***hot selection***

honey glazed leg ham on the bone with cranberry sauce  
poached breast of chicken with mushrooms & cashews in white wine & cream sauce  
jacket potatoes with sour cream & chives

#### ***salad selection***

greek salad with olives & feta cheese  
broccoli, red pepper & tomato salad in soy dressing  
chick pea & baby corn salad  
crusty bread rolls with butter

#### ***dessert***

boston mud cake with fresh cream  
selection of local & imported cheeses with dried fruit & water biscuits

**\$49.50 per guest**

### **hot & cold buffet menu #2**

#### ***cold selection***

selection of local prawns, calamari & mussels with assorted dressings  
rare roast beef with red pepper salad  
spinach & pipita nut quiche

#### ***hot selection***

breast of chicken rolled in apricots & pinenuts served in a mustard cream sauce  
baked potatoes filled with crab & prawns

#### ***salad selection***

tossed garden salad with herb dressing  
tomato, onion & mozzarella cheese in basil dressing  
mélange of seasonal vegetables with vinaigrette dressing  
crusty bread rolls with butter

#### ***dessert***

fresh seasonal fruit salad with cream  
lemon meringue pie

**\$48.50 per guest**

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## EXCLUSIVE CHARTERS

### **hot & cold buffet menu #3**

#### ***cold seafood selection***

decorated platters of king prawns with seafood dressing  
smoked salmon roulades with lemon pepper cheese filling  
green lip mussels in sweet chilli dressing

#### ***hot selection***

rare roast standing rib of beef with pepper sauce  
stir fry chicken breast with crisp vegetables  
potato casserole

#### ***salad selection***

greek salad with olives & feta cheese  
red cabbage coleslaw with apples & raisins  
mushroom & snow pea salad with soy dressing  
crusty bread rolls with butter

#### ***dessert***

selection of local & imported cheese with fresh fruit

**\$48.50 per guest**

### **hot & cold buffet menu #4**

#### ***cold seafood selection***

selection of local prawns with lemon mayonnaise  
calamari filled with seafood wrapped in nori

#### ***hot selection***

char grilled chicken breast with orange & honey sauce  
penne pasta & smoked salmon with roast garlic & sundried tomato dressing  
cheesy baked potatoes

#### ***salad selection***

tossed garden salad with herb dressing  
wardolf salad with apples, celery, pears & walnuts  
tomato, onion & mozzarella cheese in basil dressing  
crusty bread rolls with butter

#### ***dessert***

fresh seasonal fruit salad with cream

**\$44.50 per guest**

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**hot & cold seafood buffet with canapé selection**

*cold canapé selection*

roulades of smoked salmon with peppered cheese served on black bread  
green lip mussels with red pepper dressing  
squid tubes filled with nori wrapped seafood & vegetables poached in sweet soy  
danish style open sandwiches with prawns in a dill mayonnaise  
eye fillet of beef served on rye bread with béarnaise sauce  
chicken breast in curried mango mayonnaise served in tartlet cases

*hot & cold buffet*

*hot selection*

standing rib roast of beef with pepper sauce

*seafood selection*

half crayfish per guest with fresh lemon wedges & seafood sauce  
king prawns on rice ring with lemon mayonnaise  
scallop & avocado salad served with a mild curried mango mayonnaise

*cold selection*

rolled breast of chicken filled with swiss cheese & ham  
decorated platters of leg ham with peaches

*salad selection*

caesar salad with bacon, egg, anchovies & croutons with special dressing  
roast tomato & onion salad with basil & pine nut dressing  
potato salad with minted dressing  
crusty bread rolls with butter

*dessert*

pecan pie with fresh cream  
selection of local & imported cheese with dried fruit & nuts

**\$75.00- \$95.00 per guest (Dependant on Market Price)**

*without canapé selection*

**\$62.50 - \$82.50 per guest (Dependant on Market Price)**

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### **carvery buffet #1**

baby butt of beef with pepper sauce  
honey glazed leg ham on the bone with cranberry sauce  
chicken pieces in bbq sauce with steamed rice

#### ***vegetable selection***

jacket potatoes with sour cream & chives  
roast pumpkin  
cauliflower au gratin  
melange of garden peas & carrots

#### ***salad selection***

tossed garden salad with herb dressing  
american style coleslaw  
tuna & pasta salad with seafood dressing  
crusty bread rolls with butter

#### ***dessert***

cheese cake varieties with fresh cream  
selection of local & imported cheese with fresh fruit

**\$49.50 per guest**

### **carvery buffet #2**

roast legs of pork with crackling & apple sauce  
roast topside of beef with burgundy sauce  
roast legs of lamb with mint sauce

#### ***vegetable selection***

jacket potatoes with sour cream & chives  
roast pumpkin  
cauliflower au gratin  
melange of garden peas & carrots

#### ***salad selection***

tossed garden salad with herb dressing  
american style coleslaw  
tuna & pasta salad with seafood dressing  
crusty bread rolls with butter

#### ***dessert***

cheese cake varieties with fresh cream  
selection of local & imported cheese with fresh fruit & water biscuits

**\$49.50 per guest**

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### **carvery buffet #3**

medium rare roast of beef with burgundy sauce

leg ham on the bone with orange & whiskey

traditional roast turkey with stuffing

#### ***vegetable selection***

jacket potatoes with sour cream & chives

cauliflower au gratin

honey glazed carrots

garden peas with mint

#### ***salad selection***

tossed garden salad with herb dressing

american style coleslaw

tuna & pasta salad with seafood dressing

crusty bread rolls with butter

#### ***dessert***

hot apple crumble with custard

**\$41.50 per guest**

### **christmas carvery buffet**

#### ***cold selection***

seafood platter to include king prawns, smoked salmon & chilli mussels

#### ***carvery selection - choice of two from***

roast turkey with traditional stuffing & cranberry sauce

medium rare roast beef with pepper sauce

honey glazed leg ham on the bone with apple sauce

#### ***vegetable selection***

roast vegetables to include potato, pumpkin, carrot & turnip

cauliflower au gratin

garden peas & beans

#### ***salad selection***

tossed salad with herbs

mushroom & broccoli in a soy dressing

crusty bread rolls with butter

#### ***dessert***

christmas plum pudding with brandied custard

selection of local & imported cheese with fresh fruit

**\$51.50 per guest**

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### **bbq menu #1**

marinated porterhouse steak  
green prawns in coconut & lemon grass marinade  
squid rings in lemon & garlic mayonnaise  
chipolata sausages with three dipping sauces

#### ***salad selection***

tossed garden salad with herb dressing  
roast tomato & onion salad with basil & pine nut dressing  
mushroom, red pepper & snow pea salad with soy dressing  
minted potato salad  
crusty bread rolls with butter

#### ***dessert***

platters of fresh seasonal fruit

**\$41.50 per guest**

### **bbq menu #2**

chicken kebabs with peanut sauce  
pork & prune kebabs with plum sauce  
beef & baby onion kebabs in a red wine marinade  
minced lamb & coriander kebabs with yoghurt sauce

#### ***salad selection***

tossed garden salad  
red cabbage coleslaw with apples and raisins  
potato salad with sour cream & chives  
red pepper, snow pea & tomato salad with soy dressing  
crusty bread rolls with butter

#### ***dessert***

fresh fruit salad with cream

**\$43.50 per guest**

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### **bbq menu #3**

porterhouse steak with lemon pepper marinade  
kransky sausage with three dipping sauces  
pork mince patties with thai flavours

#### ***salad selection***

tossed garden salad with herb dressing  
potato salad with seed mustard dressing

american style coleslaw  
crusty bread rolls with butter

#### ***dessert***

platters of fresh seasonal fruit

**\$31.50 per guest**

### **bbq menu #4**

baby snapper fillets in foil with herb & lemon butter  
green peppercorn crusted fillet steak with herb butter  
marinated chicken kebabs

teriyaki prawns

#### ***salad selection***

potato salad with seeded mustard dressing  
tossed garden salad with avocado  
greek salad with herbed olives & feta cheese  
summer vegetable salad with lime & chilli dressing  
chick pea & corn salad

crusty bread rolls with butter

#### ***dessert***

fresh fruit salad with cream  
selection of local & imported cheeses with dried fruit

**\$44.50 per guest**

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**breakfast buffet menu #1**

***continental selection***

croissants with variety of jams  
crusty bread rolls with butter  
selection of mini muffins  
selection of cereal & muesli  
fresh fruit salad with yoghurt

***hot selection***

scrambled eggs with smoked salmon or fried eggs to order  
crispy bacon  
chipolata sausages  
tomatoes  
mushrooms  
baked beans

***chilled beverages***

orange juice  
tomato juice  
pineapple juice

***hot beverages***

tea & coffee

**\$20.95 per guest**

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## **Special Dietary Options**

### **gluten free dessert**

lemon / passionfruit cheesecake  
hazelnut & chocolate tea cake  
orange & almond loaf  
jaffa slice  
gluten free mud cake  
**\$2.00 per guest \***

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### **lactose free dessert**

impossible citrus pie  
apple crumble slice  
**\$2.00 per guest \***

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### **make a menu item gluten free**

Pastry \$1 per guest \*  
Bread \$1 per guest \*

**\* MUST BE FOR THE ENTIRE MENU REPLACING ONE MENU ITEM**

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