



Mandalay Catering Menus 2024

All packages are cooked in our wood fired oven onboard. Please notify us with all allergies and dietary requirements. No dietary changes can be made within 72 hours of the charter.

Pizza Packages

Min 10 Guests

\$40 per person (up to 10 Guests)

\$30 per person (over 30 Guests)

Select 5 Options from our Gourmet Menu Plus Dessert Piza Board

GOURMET PIZZA MENU

Red Based Pizza (tomato sauce)

(Vegan cheese available)

(Gluten Free available)

MARGHERITA

San Marzano tomatoes, buffalo mozzarella cheese, fresh basil

MARINARA

Olive oil, fresh oregano, sliced garlic

DIAVOLA

Hot salami, Fior Di late mozzarella, woodfired capsicum, chili flakes

SAN DANIELE

Fior Di late mozzarella, peppery rocket, prosciutto ham, aged grana padano parmesan

MEAT LOVERS

Fior Di late mozzarella, smoked ham, spicy salami, pancetta, homemade italian sausage

VEG LOVERS

Fior Di late mozzarella, mixed mushrooms, kalamata olives, woodfired capsicum, woodfired eggplant

HAWIIAN

Fior Di late mozzarella, pineapple, smoked ham

MEXICANA

Fior Di late mozzarella, hot salami, fresh onions, kalamata olives, woodfired capsicum, chili flakes

SEAFOOD

Fior Di late mozzarella, calamari, mussels, white anchovies, fish, garlic prawns, roasted garlic, chili flakes, fresh oregano, fresh lemon juice

BBQ CHICKEN

Fior Di late mozzarella, BBQ chicken, woodfired capsicum, spinach, red onion

PRAWN HUB

Fior Di late mozzarella, garlic & white wine marinated king prawns, red onion, woodfired capsicum, fresh lemon juice



*Custom Options Available Upon Request (Max 4 Toppings)

White Based Pizza (no tomato sauce)
(Vegan cheese available)
(Gluten Free available)

GARLIC

Olive oil and garlic base, fresh oregano, Fior Di late mozzarella, cracked black pepper (optional : Fresh Bruschetta)

QUATTRO FROMAGGI

Creamy base, Fior Di late mozzarella, gorgonzola, aged grana padano parmesan, provolone

TRUFFLE

Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, swiss brown mushrooms), Sliced black truffle, topped with pecorino romano cheese (sheep)

TAIT'O

Fresh garlic & olive oil base, Fior Di late mozzarella, woodfired sliced potato, homemade italian sausage

FISHERMAN'S

White wine & garlic sauce base, Fior Di late mozzarella, white anchovies, king prawns, calamari, mussels, fish, fresh oregano, fresh lemon juice

*Custom Options Available Upon Request (Max 4 Toppings)

Food Packages

Antipasto Package \$75 per person

Minimum 10 Guests

Includes:

Antipasto Spread

Wood Fired Pizzas (Select 3 Options)

Dessert Pizza Board

Premium Wood Fired Package \$190 per person

Minimum 10 Guests

Includes:

4 Selections from the Below + Dessert Pizza Board

- Angus Beef Selection Cut Platter
- Morton Bay Bugs
- Lobster
- Prawn Platter
- Oysters Fitzpatrick
- Salmon
- Roast Veggies
- Greek Salad
- Coleslaw
- Italian Rocket Salad with Parmesan