



Jerry Bailey Catering Menus 2024

COCKTAIL MENUS

PIZZA PARTY – \$15 per person

CLIFTON GARDENS COCKTAIL – \$28 per person

Roaming Canapés
mini chicken skewers gf
salt n pepper calamari v
beef sliders, gruyere & tomato jam
assorted arancini balls v
downtown new york mini hot dogs, ketchup relish
Chef's selection of gourmet pies
Thai chicken
Beef & thyme
Lamb & rosemary
Trio of quiche
Lorraine
Sundried tomato & feta v
Spinach & ricotta v
Dessert
Chef's selection of assorted cakes

POINT PIPER DELUXE COCKTAIL – \$48 per person

Roaming Canapés
Moroccan scallop pop gf
Australian king prawns, finger lime aioli gf
South Australian bocconcini & prosciutto gf
Downtown New York mini hot dog, chilli ketchup relish
Middle Eastern lamb delights, sour cherry & pomegranate jam gf
Marinated cheese & kalamata olives gf v
Italian arancini, garlic & lemon mayo v
Substantial Noodle Box – choice of one
Vegetable korma, basmati rice gf v
Green chicken curry, jasmine rice & asian salad gf
Dessert
Chef's selection of petit cakes

Balmain Cruising Cocktail & Buffet – \$48 per person

On Arrival
Chicken satays with peanut coconut dip (gf)
Assorted sushi with wasabi & soy sauce (v)(gf)
Assorted mini gourmet pies
Salt and pepper Calamari with garlic aioli



On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)

Mini beef sliders with bush tomato relish

From the buffet table

Double smoked leg ham carved on board (gf) with selection of mustards

Mesclun salad with roasted sweet potato, semi-dried tomatoes, olives and shaved parmesan (v)

Selection of bread rolls and butter

Desserts

Selection of quality Cakes

Australian cheese platter with lavosh crackers (gf)

BUFFET MENUS

FARM COVE HOT ROAST BUFFET – \$28 per person

Mains

Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt v

Baked pumpkin v

Steamed greens v

Desserts

Assorted cake v

Starters Tea and coffee

Assorted Biscuits

FRESHWATER BBQ BUFFET – \$30 per person

BBQ

Gourmet Sausages gf

Moroccan infused chicken gf

Chef's Galley

Bay leaf mushroom ratatouille gf v

Lemon myrtle smashed baked potato gf v

Vermicelli Asian noodle salad with Nam jim dressing v

Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v

Rocket, pear & parmesan, white balsamic dressing gf v

Fresh rolls v

RUSHCUTTERS BAY BUFFET – \$40 per person

On Arrival

Assorted Mini Quiche

From The Buffet

Moroccan-infused chicken gf



Beechworth honey & whisky glazed ham gf
Slow roasted Australian beef, bush pepper & mustard crust gf
Smashed baked potatoes, lemon myrtle & garlic gf v
Bay leaf mushroom ratatouille gf v
Melody of steamed greens
Rocket, pear & parmesan salad, white balsamic dressing
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Crusty sourdough rolls

Cheese
Chef's selection of Australian cheese gf v
Salad of dried fruit, quince paste & crackers

HALAL BUFFET – \$45 per person

Mains
Halal oven baked beef and rosemary gf
Halal chicken pieces marinated in honey soy garlic
Herb roasted chat potatoes and rock salt v gf
Persian rice served warm gf v

Salads
Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan v
Pear Parmesan salad v gf
Bread rolls

Desserts
Assorted cakes v
Tea & coffee

INDIAN BUFFET – \$50 per person

Starters
Vegetable Samosas v

Mains
Butter chicken
Mixed vegetable korma curry v
Dal makhani v
Peas pillau v
Naan bread v

Condiments
Mint Raita
Sweet Mango Chutney
Tea and coffee on request

ROSE BAY BUFFET – \$48 per person

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On Arrival

Assorted mini-quiches

Buffet

Whole baked salmon, lemon & dill crème v

Eye fillet of Australian beef, café de Paris butter gf

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze gf

Kale, apple & Shiitake risotto gf v

Lyonnais potato gratin gf v

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Crusty sourdough rolls

Dessert

Chef's selection of decadent cakes gf v

FORMAL MENU

DOUBLE BAY FORMAL MENU – \$70 per person

Entree

Please select two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress and cucumber salad gf v

King mushroom, goat's cheese & spinach, rocket salad & pomegranate glaze gf v

Mains

Please select two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

For the table

Crusty sourdough dinner rolls

Dessert

Choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

PLATTERS / EXTRAS MENU

Please note, below items are in addition to a menu selection

Ocean fresh prawns

\$10 per person

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Sydney oysters
\$10 per person

Dessert platter – Assorted cakes
\$15 per person

Cheese Platter (min 10)
\$10 per person