



Celesta Catering Menus 2024

CANAPE MENU

Minimum Spend Applies:

\$660 Monday to Friday

\$825 Saturday

\$1100 Sunday

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$45pp (1 substantial & 4 standard)

Choice of 7 \$55pp (2 substantial, 4 standard, 1 dessert)

Choice of 9 \$65pp (2 substantial, 5 standard, 2 dessert)

Standard Cold Canapes

Vegetarian

Tartlet of eggplant caponata, goat cheese and toasted macadamia (V)

Frittata of baby spinach, ricotta and asparagus (V)

Crunchy vegetable & sriracha tofu rice paper roll w/ peanut sauce (VE, D, GF)

Vietnamese rice paper roll of avocado, pomelo, mint w/ nouc cham (V & GF)

Seafood

King Prawn and lychee rice paper roll, soy mirin dipping sauce

Peeled King Prawns with Saffron Aoi (DF, GF)

Smoked Salmon Bellini, Avocado mousse and dill

San choy bau of king prawn, crisp noodle and water chestnut

Sydney Rock Oysters with lemon

Meat

Chicken rice paper roll w/ chinese cabbage, mint, coriander

Peking duck pancake, shallot, hoisin and cucumber

Chicken and water chestnut san choy bau

Substantial Canapes

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing

Dessert Canapes

Chocolate brownies

Assorted Petite fours tarts

Petite Portuguese Tarts

Petite cupcakes, assorted flavours



CHEF CANAPE MENU

PREPARED BY CHEF ONBOARD – Minimum spend \$1540

Chef Fee Applies Min 4 hours

Mon-Sat \$450 (first 4 hours) \$90 per hour thereafter,
Sun \$525 (first 4 hours) \$105 per hour thereafter

V = Vegetarian / VE = Vegan / GF = Gluten Free / D = Dairy

Choice of 5 \$70pp (1 substantial & 4 standard)

Choice of 7 \$80pp (2 substantial, 4 standard, 1 dessert)

Choice of 9 \$90pp (2 substantial, 5 standard, 2 dessert)

Standard Cold Canapes

Vegetarian

Parmesan wafer w/ pear, gorgonzola, organic honey and hazelnut (V)

Tartlet of green olive, vine leaf, artichoke and pecorino cheese (V)

Ancient grain nori roll, black fungus salad, crispy noodles (V, GF)

Glazed kingfish sashimi, toasted sesame and yuzu dressing (GF)

Seafood

Lemon Prawn Skewers

Salmon Tostada, with avocado, chipotle mayo and sesame (GF / DF)

Barramundi Spring Rolls (DF)

Oysters with Pink Ginger and Soba Noodles (DF)

Oysters with Red Wine Vinaigrette (GF / DF)

Oysters with Mojito Dressing (GF / DF)

Meat

Pulled pork burrito, guacamole, roast corn and chilli beans

Peking duck pancake, shallot, hoisin sauce

Wagyu beef tataki, horseradish & shisho cress

Tea smoked Duck Miang on Betel leaf, with Shredded coconut, and Finger lime (DF / GF)

Satay Chicken Skewers (DF)

Handcrafted Lamb and Vegetable pies

Handcrafted Braised Beef Cheek pies

Pork and Bok Choy Dumplings with Chilli sambal and Black Vinegar dressing

Substantial Canapes

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo

Seared Japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing



Dessert Canapes

Bite sized pavlova w/ kiwi, passionfruit lemon curd (GF)
Belgian chocolate mousse with Honeycomb
Assorted Petite fours
Petite Portuguese Tarts
Petite cupcakes, assorted flavours
Mini gelato cones, assorted flavours

PLATTERS

Cold Seafood Platter (min 15 pax)

\$75 per person, Minimum 48 hours notice
Cooked Balmain Bug (1)
Large Cooked Prawn (2)
Japanese spiced Seared Salmon (60gram)
Marinated Octopus Salad with Potato, Olive, Capers & Tomato
Taramasalata dip with Olive oil Croutons
Tarte and Cocktail sauce, Lemon Wedge

Cheese Platter (min 5 person)

\$17.90 per person
A variety of Blue vein, Mature Cheddar, Black Pepper cheddar, Blueberry Cheese and Chilli Lime cheese served w/ Lavosh, Dried Fruits, Fresh Fruits, Nuts and Fig paste

Mezze Platter (min 5 person)

\$17.90 per person
Hummus and Baba Ghanoush, complimented with Morcon spicy Picante Salami, Pork Neck, Chorizo, Dolmades, Pesto Feta Cheese, Kalamata Olives, Sun dried Tomatoes and Pita Bread

Fruit Platter (min 5 person)

\$12.50 per person
A selection of seasonal fruits

Corporate Catering Menu – Summer 2022/2023

We have worked with our catering providers to create a bespoke, delicious menu for our water-based corporate activities. All catering is delivered fresh and hot to the beach or yacht by powerboat tender

Minimum 10 Guests

Choose 1 platter or main meal and 1 side per person

\$36.50 per person, unless already included in your package

Platters

Mediterranean Platter – Rosemary and Lamb Skewers, Chicken Shawarma Skewers, Pork Pistachio & Preserved Lemon Kofta, Salt and Pepper White Bait, Pita and Dips



Chicken Platter – ¼ BBQ chicken each, Southern Fried Chicken Mid Wings, Hand Cut Kipfler Chips, Steamed Corn on the Cob, Honey Glazed Carrot & Spinach Salad
Vegetarian Antipasto Platter – Assortment of Artichokes, Grilled Eggplant, Zucchini & Mushroom, Roasted Sweet Potato & Pumpkin, Oven Dried Tomato and Marinated Olives

Individual Meals

Thai Green Chicken Curry w/ Eggplant, Baby Corn & Bamboo Shoots Served w/ Jasmine Rice (GF & DF)

Bella Signature Beef Lasagne w/ Roast Tomato, Béchamel, basil & Mozzarella

Massaman & Lychee Curry w/ Slow Braised Beef, Potatoes, Served w/ Jasmine Rice

Classic Butter Chicken with Fragrant Rice & Toasted Almonds

Lemon Thyme Confit Chicken, Fennel Sformato, Roast Mushrooms and Sherry Vinaigrette Jus

Rigatoni w/ Saffron Roasted Vegetable, Basil, Olives, Preserved Lemon & Danish Feta

Eggplant Korma w/ Kale, Kumara, Red Peppers and Basmati Rice

Vegetarian Moussaka of Mediterranean Vegetables & Roast Tomato

Sides

Hand Cut Chips with Lemon and Rosemary Salt

Roasted Potatoes with Sage and Orange

Steamed Broccolini and Green Beans with Olive Oil

Roasted Brussel Sprouts with Pancetta Thyme