



## **John Oxley Catering Menus 2024**

### **BBQ MENUS**

#### **John Oxley Sausage Sizzle – \$10 per person**

Suitable for 10 – 50 guests

Includes sausages, onions, fresh white bread, Tomato & BBQ sauce and mustard

#### **John Oxley DIY Burger Menu – \$25 per person**

Suitable for 10 – 50 guests

Includes, burger buns, meat patties, sliced tomato, lettuce, cheese, pineapple rings, mayo, tomato & BBQ sauce, all laid out in a buffet so you can make it the way you like it.

#### **John Oxley Basic BBQ – \$40 per person**

Suitable for 10 – 50 guests

Includes scotch fillet steak, sausages, marinated chicken thighs, 2 mixed salads and fresh bread

#### **John Oxley Premium BBQ – \$50 per person**

Suitable for 10 – 50 guests

Includes your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

#### **John Oxley Surf & Turf – \$95 per person**

Suitable for 10 – 50 guests

Includes fresh seasonal Australian Seafood to start such as prawns, oysters, bugs and king crab, hot seafood cooked on the BBQ as well as your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

### **GRAZING TABLES MENU**

#### **Ploughman's Graze – \$40 per person**

Suitable for 20 – 50 guests, this is designed for guests to graze on throughout the charter, and can be ordered on its own as a light meal or in conjunction with our BBQ menu

A variety of Cheese, typically a soft white, blue and a cheddar, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic.

#### **Seafood Graze – \$95 per person**

Suitable for 20 – 50 guests, this is designed for guests as a full meal for either lunch or dinner

Includes a selection of fresh locally sourced cold seafood such as Prawns, Balmain bugs, King Crab, Sydney Rock Oysters, whole smoked salmon, calamari, lobster rolls, 2 salads, fresh bread and a cheese platter



### **Substantial Graze – \$60 per person**

This is designed for 20 – 50 guests as a full meal for either lunch or dinner

Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloumi are some of my faves. A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese

### **MORNING MENU**

#### **Morning Tea Platter – \$22 per person**

Available for 10 – 50 guests

Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit

#### **Brunch Graze – \$45 per person**

Suitable for 20 – 50 guests

Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a selection of continental style offerings such as muesli, fresh seasonal fruit and yoghurt, along with a hearty cooked breakfast prepared on board and some delicious sweets to finish (or start... we don't judge)

### **SHARING PLATTERS MENU**

#### **Antipasto Platter – \$22 per person**

Available for 10 – 50 guests

A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread.

#### **Vegan Antipasto Platter – \$27 per person**

Available for 10 – 50 guests

Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.

#### **Fruit Platter – \$18 per person**

Available for 10 – 50 guests

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.



**Petit Four Platter – \$15 per person**

Available for 10 – 50 guests

Includes a variety of cakes, slices and tarts

**Vegan Dessert Platter – \$20 per person**

Available for 10 – 50 guests

Includes a selection of vegan, gluten-free treats such as slices, cakes and doughnuts and fresh seasonal fruit

**Cheese Platter – \$15 per person**

Available for 10 – 50 guests

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.