

# **KARISMA 1**

A casual, self-serve at the buffet menu and guests are free to sit at their preferred location around the vessel

**\*Chef charge applicable to all buffet menus - \$75 per hour (min 3 hour charge)**

**\*Minimum spend of \$2000 applies on Saturdays and Sundays (plus chef charge above)**

**\*Platters, additional items and canapes can be added**

## **BUFFET MENUS**

### **Gold Buffet Menu - \$65 per guest**

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

### **Diamond Buffet Menu - \$78 per guest**

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapé

Coffee & Assorted Teas

### **Platinum Buffet Menu - \$100 per guest**

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter –

3x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

Coffee & Assorted Teas

## **EXTRAS**

**Platters can be added to any packages (See platters menu)**

**Canapes can be added -**

**Gold Range - \$6**

**Diamond Range - \$6.50**

**Platinum Range - \$7.50**

**Dessert Range - \$6.50**

**Slider Range - \$7.50**

**Substantial Range - \$9**

## **BUFFET ITEMS**

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus  
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan  
Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled Barramundi with Vietnamese noodle salad (GF)  
Salmon with crispy skin, bok choy and oyster sauce (GF)  
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)  
Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)  
Salmon croquettes w/ seasonal salad and dill, caper emulsion  
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta  
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)  
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella  
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus  
Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus  
Charred salmon, crispy skin, creamed leek and salsa verde (GF)

## **SALADS/SIDES**

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)  
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)  
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds  
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing  
Fusilli pasta with chilli, confit garlic, lemon and parsley  
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

## **DESSERT CANAPES**

Mini banoffee tarts  
Apple and cinnamon crumble tarts  
Salted caramel and dark chocolate tart  
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb  
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry  
Sticky date pudding, vanilla cream butterscotch sauce  
Mango, raspberry, and vanilla bean eton mess  
Lime curd pannacotta, biscuit crumb and meringue (GF)  
Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = \*\*\*\*