

## **Lulu Catering Menus 2024**

*Menus are based on a minimum of 8 passengers*

*Dietary Requirements \$10 per person extra for any menu alterations*

*(all requirements can be accommodated, must be advised 7 days prior to cruise) Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc*

**\$70 catering fee applies to all menus**

### **BBQ MENUS**

Budget BBQ – \$30.00 per person

Assorted Crisps

Bacon and Onion Tarts

Beef Chipolata Sausages with Sauce

Tandoori Chicken Skewers with Minted Yoghurt

Mixed Green Leaf Salad

Fresh Bread

Traditional BBQ – \$43.00 per person

Assorted Crisps

Gourmet Sausages (gf) with BBQ Onions

Soft bread Rolls and Condiments

Tandoori Chicken Skewers with Minted Yoghurt (gf)

Sweet Potato Roasted Tomato Feta and Basil Frittata (gf) (v)

Spiralli Pasta Pesto, Roasted Capsicum, Pine Nuts, Parmesan (v)

Mixed Green Leaf Salad in a light dressing (gf) (v) (vgn)

Chocolate Fudge Brownies

Gourmet BBQ – \$50 per person

Assorted Crisps

Fresh Prawns with Dill Aioli (gf)

Steaks with Condiments (gf)

Lemon Oregano Chicken with Tahini Yoghurt (gf)

Smashed Baby Potatoes with Pink Peppercorn & Parsley Salad

Brown Rice Salad with Cashews, Sunflower Seeds, Capsicum, Soy and Lemon Dressing (gf) (v) (vegan)

Assorted Mini Rolls

Lemon Citrus Tarts with Strawberries

### **OPTIONAL EXTRAS**

Platter of Prawns with Aioli (Market Price On Request)

Sushi Platter (Medium) for 10 People \$100

Sushi Platter (Large) for 15 People \$120

### **BUFFET MENUS**

**TRADEWINDS MENU \$43 PER PERSON**

Selection of dips with pita crisps and crudites

Chicken, mayo, rocket & celery ribbon sandwiches  
Brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (gf, v, vegan) in Noodle Box  
Peking duck pancakes  
Vegetarian rice paper rolls (gf) (v)  
Spinach & mushroom arancini balls with aioli (v)  
Spinach and Feta Tart (v)  
Portuguese tarts & Salted caramel slice  
Seasonal fruit

#### CRUISING MENU \$60 PER PERSON

King prawns with citrus aioli  
BBQ Lamb Cutlets with Tahini yoghurt dressing (gf)  
Tart with caramelised onion, fetta & spinach (v)  
Greek salad (gf)  
Rocket, roasted beetroot, sweet potato, caramelized walnuts salad with Balsamic Glaze (gf)  
Selection of breads  
Platter with cheese, strawberries & water biscuits OR Petit fours with strawberries

#### OPTIONAL EXTRAS:

Platter of prawns with aioli (Market price on request)

#### Sushi Platter

Medium: 10 people \$100.00

Large: 15 people \$120.00

#### **CANAPE MENUS**

##### **Party Finger Food – \$30.00 per person**

Selection of dips with pitta crisps & crudités with cheese & crackers  
Chicken, mayo, rocket and celery ribbon sandwiches  
Peking duck pancakes  
Vegetarian rice paper rolls (gf) (v) (vgn)  
Mushroom and spinach arancini balls with aioli (v)  
Sweet potato roasted tomato fetta and basil frittata (gf) (v)

##### **Party Finger Food Deluxe – \$40.00 per person**

Selection of dips with pitta crisps & crudités  
Assorted Sushi  
Chicken, mayo, rocket and celery ribbon sandwiches  
Peking duck pancakes  
Vegetarian rice paper rolls (gf)  
Sweet potato & prosciutto frittata (gf)  
Lemon citrus tarts & brownies  
Seasonal fruit

### **GRAZING BOX MENUS**

***These platters may be ordered in addition to your main meal as an entrée or dessert.  
Each platter serves approximately 10 guests. \$70 Delivery Fee Applies.***

Charcuterie Box – \$250 or \$25 per person

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

Gourmet Cheese and Fruit Box – \$250 or \$25 per person

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection, assorted crackers

Vegetarian Box – \$150

Seasonal fresh vegetable crudités, a trio of gourmet dips – hummus and red caviar dip served with olives, crackers and fresh baguette – perfect for dipping!

Seasonal Fruit Box – \$110

Fresh in season fruits

Dessert Box – \$150

Petite fours

Selection of home made slices, cakes and tarts

Prawn Platter – \$Market Price

Platter of fresh prawns with aioli

### **SUSHI PLATTERS**

Medium: 10 people \$100.00

Large: 15 people \$120.00

### **LUNCH BOX MENU**

***Suitable for Sailing Regattas (Min 10 guests) \$70 Delivery Fee Applies.***

Regatta Menu – \$22.00 per person

Soft damper roll with Cajun chicken, aioli, avocado and greens

Tortilla wrap with rare roast beef, roast capsicum, grainy mustard and salad

Spinach and ricotta filo pie

Chocolate fudge brownie

Mariner Menu – \$35.00 per person

Bakery:

Chicken, mayo, rocket and celery ribbon sandwiches

Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps

Salad boxes: Minimum order of 6 per selection

Brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (gf)



Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)  
Chargrilled chicken breast, cos, bacon, egg, shaved parmesan and aioli (gf)  
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)  
Portuguese tart

Optional extra: Platter of prawns with aioli (Market price on request)