

Belle Catering Menus 2024

Catering packages are subject to produce availability.

All menu selection are due 14 days prior to the charter. If no menu selections are made, the menu will be Chef's Choice.

All dietary requirements can be catered for, these must be given in writing 10 days prior to the charter.

All catering packages incur a Chef's Fee of \$600 for a 4 hour charter and \$85 per hour thereafter.

CANAPÉ PACKAGES

MINIMUM 10 GUESTS

GOLD CANAPÉ PACKAGE \$95 pp

3 hot canapés, 3 cold canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE \$120 pp

4 hot canapés, 3 cold canapés, 2 substantial, 1 dessert

(Only available on 4+ hour charters)

DIAMOND CANAPÉ PACKAGE \$170pp

1 grazing table, 4 hot canapés, 4 cold canapés, 2 substantial, 1 dessert

(Only available on 5+ hour charters)

CANAPÉ SELECTIONS

COLD

Peeled tiger prawns, cocktail sauce, fresh lemon GF

South coast oysters, yuzu and ginger mignonette, trout roe GF

Spicy scorched salmon crudo on mini rice cakes with jalapeno and roe

Alaskan king crab with horseradish and tarragon flaky pastry tartlet

Tuna crudo sesame cone, wasabi mayo, pickled ginger, tobiko

Hiramasa kingfish crudo spoons, seaweed, spicy nam jim dressing

Peking duck rolls with fig jam, hoisin

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Meredith Dairy goats feta and caramelised red onion tartlets, truffle honey drizzle GF V

Chilli peanut, fresh herbs, cucumber Vietnamese rolls with sweet ginger dipping sauce GF V

HOT

Prawn hargow dumplings on chinese spoons with chilli oil and soy sauce

Thai prawn and black sesame toast, lime and palm sugar sauce

Middle Eastern lamb spring rolls, spicy yoghurt sauce

Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF

Korean sweet sticky chilli fried chicken, popcorn style GF

Indonesian chicken skewers with peanut satay and fresh lime

Pepper beef mini pies, smashed pea topper, tomato relish

Cocktail empanada, beef, sultana, olive egg, jalapeno yoghurt sauce

Cocktail empanada, sun dried tomato, olive and cheese, tomato chutney V

Wild mushroom, thyme and goats cheese arancini V

SUBSTANTIAL CANAPÉS

Vodka rigatoni pasta with parmesan V
Goan style vegetable curry, rice, mango chutney V GF
Soft taco with barramundi, cabbage, pineapple, spicy mayo
Crab cake slider, jalepeno sauce, lettuce
Moroccan chargrilled lamb cutlet, mint yoghurt GF
Wagyu cheeseburger slider, pickles, caramelised onion, relish
Steamed bao bun, roast duck, pickled carrot, sriracha
Nicoise salad with fresh tuna, eggs, lettuce, beans and olives GF
Fresh tiger prawn soft milk roll with shredded lettuce
Chilled lobster roll with tarragon and chive mayo, (surcharge \$19pp)

DESSERT

Mixed mini iced eclairs
Pistachio gelato mini cones
Assorted mini cannolis
Strawberry panna cotta pots
Chocolate and peanut mousse lollipops

GRAZING TABLE

Rustic Mediterranean style cheese, charcuterie and antipasto
or
Raw bar with freshly shucked oysters and peeled prawns/sauces
or
Assorted sushi and sashimi

BUFFET PACKAGES

MINIMUM 10 GUESTS

GOLD BUFFET PACKAGE \$145pp

2 canapés (chef's choice), 2 mains, sides, 1 dessert platter

PLATINUM BUFFET PACKAGE \$205 pp

2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters

BUFFET SELECTIONS

MAINS

Cold seafood platter – peeled tiger prawns, oysters, balmain bugs/sauces
Snapper fillets with ginger, lemongrass, coriander, garlic, broth
Blackened miso and honey roasted salmon fillets, grilled asparagus
Barramundi, corn puree, smokey corn, cherry tomato jalepeno salsa
Mediterranean marinated seafood salad, prawns, mussels, calamari, octopus, saffron lemon vinaigrette
Slow cooked lamb shoulder, celeriac puree, sweet and sour currants, almonds, jus
Chargrilled lamb cutlets with harissa, roast pumpkin, pomegranate
Roasted herb and garlic chicken breasts, ratatouille, feta
Thai beef salad, green mango, edamame, cucumber, cabbage, Thai herbs, peanut chutney, spicy ginger dressing
Pepper crusted grass fed eye fillet, wild mushroom ragu, salsa verde (\$25pp surcharge)

Marinated beetroot, goats cheese, soft egg, dill, leaves, hazelnut salad V
Spicy grilled eggplant involtini, ricotta, tomato salsa V
Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

SIDES

Included in price:

Duck fat potatoes
Green salad
Bread and butter

DESSERT PLATTERS

Cheese and accompaniments
Tiramisu
Flourless chocolate cake, raspberries
Passionfruit curd tart
French chocolate mousse, coffee ice cream, biscotti
Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream
Assorted gelato and seasonal fruits

FINE DINING

FINE DINING \$200PP

MINIMUM 10 GUESTS

2 canapés (chef's choice)
1 entree
1 main
1 dessert
Sides

ENTREE

Hiramasa kingfish crudo, nectarine, coconut, nam jim dressing
Pan fried scallops, chilled gazpacho, toast
Grilled Clarence River chermoula prawns, roasted cauliflower
San Daniele prosciutto, buratta, grilled peach, black olive crumb, shiso
Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V
Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

MAINS

Panfried lemon snapper, Paris mash, tarragon and pea, lemon caper sauce
Blue eye trevalla, ginger and star anise broth, king mushrooms, coriander, rice
Slow braised lamb shoulder ballantine, celeriac puree, braised fennel
Crumbed pork cutlet, smashed peas, cavolo nero slaw
Spatchcock, ricotta gnocchi, green olive, lemon and grape salsa
Pink pepper crusted grass fed eye fillet, parsnip puree, chimichurri
Lobster spaghetti with roasted cherry tomato sauce (\$30pp surcharge)
Spicy miso gilled half eggplant, tomato jam, labne, hazelnuts V
Green pea, leek, goats cheese risotto V

SIDES

Sourdough rolls, butter

Cavolo nero

Parmesan and pine nut salad

Duck fat hasselback potatoes

DESSERT AND CHEESE

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberries, creme anglaise

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments