



CHAMPAGNE SAILING CATERING

SANDWICHES – \$10.00 each (min order 8)

BAGUETTE/WRAP – \$12.00 each (min order 8)

Double Smoked Ham, swiss cheese, tomato, pear and apple chutney

Poached Chicken Breast, avocado, mayo and toasted almonds

Smoked Salmon, cream cheese, avocado, capers and Spanish onion

Chargrilled Vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayo

Portuguese Chicken Breast, mayo, chilli jam, mixed leaves

Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion

Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into ¼'s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.

BBQ Menus

ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ – \$15 per person

Vegetarian/Vegan/GF option available

Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices – \$20 per person

Chicken/Vegetarian/ Vegan/GF option available

Or enjoy a mixture of burgers and sausages for \$25 per person

Mixed Kebabs: \$25 per person

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork



Gourmet Buffet & BBQ Menus

Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges



Platter Menus

Sushi Platters

Serves 20 people

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00

Antipasto Platter

\$150.00 (serves 20 people)

Cold meats, marinated olives, cheeses, homemade dips, pate.
Served with crackers.

Cheese Platters

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$100.00 (4/5 cheeses)
- \$130.00 (5/6 cheeses)
- \$160.00 (7/8 cheeses)

Prawn Platter

Tiger Prawns served with lemons and seafood sauce

- Small (serves 12 – 15) \$120.00
- Medium (serves 15 – 25): \$170.00
- Large (serves 25 +) \$220.00

Smoked Salmon Gravlax Platter

\$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

Fruit Platters

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes.

(fruits will depend on season and market availability)

- Small: \$60.00 (serves 12-15)
- Medium: \$90.00 (serves 15-25)
- Large: \$110.00 (serves 25+)



Buffet & Cocktail Catering

Hot/cold finger food

(Minimum 12 per item) Each

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40
- Cocktail pork & fennel rolls – \$3.50
- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40
- Cocktail sausage rolls – \$3.40
- Cocktail Smoked salmon & dill quiche- \$3.60

Gourmet sliders

Made on mini milk buns (Minimum 12 per item)

- Slow cooked beef brisket \$3.90
- Chicken schnitzel \$3.90
- Roast vegetable & goat's curd \$3.90
- Smoked salmon & cream cheese \$3.90

Buffet meats

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg

Whole tray cakes \$145.00

(30 × 40cm) 24 to 32 portions

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake



Salad Menu

\$75 per salad, serves at least 20 people (half size platters available on request)

- Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw – red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad – with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad – with cashews, currants, roast cauliflower & chickpea.

Seasonal Roast Vegetables – \$85.00