



Coco Catering

Surcharge of 20% applies on public holidays & special events

Canapé Menu

MINIMUM 10 PASSENGERS

Chef's Canape menu \$60pp

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
Chicken Skewers with onion and shallot
Chef selection of sushi
Spinach ricotta turnovers
Mini fruit cup with seasonal melons and berries

Silver Canape Menu: \$65pp

Assorted Wrap Platter
Mini wagyu burger in brioche bun with tomato and cheddar
Chef selection sushi
Spring roll with chilli mayo
Chicken skewers with crispy onion
Antipasto Platter
Fresh Fruit Platter
Dessert Platter

Gold Canape Menu: \$75pp

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer – heirloom tomato, bocconcini with balsamic glaze
Platter of Seafood
Antipasto Platter
Chef selection of sushi
Cheese Plater
Spring roll with chilli mayo
Fresh Fruit Platter
Dessert Platter



Buffet Menu

MINIMUM 10 PASSENGERS

Calm Water Buffet: \$50pp

Cheese Platter

Platter of Fresh Prawns

Leg of Ham (served chilled)

Barbeque Chicken

Creamy Potato Salad

Greek Salad

Bread Rolls

Fresh Fruit Platter

Gold Yacht Buffet: \$65/pp

Chef selection sushi

Cheese Platter

Platter of Fresh Prawns

Antipasto Platter

Italian caprese skewer

Rocket Salad

Fresh Bread Rolls

Fresh Fruit Platter

Dessert Platter



BBQ Menu

MINIMUM 10 PASSENGERS

Basic Blue BBQ: \$30pp

Party Snacks
Traditional Beef Sausages
Chicken Skewers
Sliced Onions
Tossed Garden Salad
Fresh Bread Rolls

Captain's Burgers: \$40pp

Mini Beef burger in brioche bun with tomato and cheddar
Chicken Skewers,
Sliced Onions,
Tossed Garden Salad
Party Snacks
Fresh Bread Rolls

Gold BBQ \$55pp

Gourmet Beef Sausages,
Slow Cooked Lamb Shoulder served with tzatziki
Coleslaw Pesto pasta salad
Rocket, pear & parmesan salad with balsamic dressing.
Bread & Butter
Sweets for desserts



Platters Menu

\$160 per Platters (1 platter serves 10 passengers)

Seafood PLATTER

Queensland Tiger prawns with sauce
Selection of oysters, natural, lemon

Assorted Sushi Patter

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

CHEESE PLATTER

Mature Cheddar /Blue
Vein Cheese/ Creamy Brie served with crackers, lavash, nuts and dried fruits

Antipasto Platter

Sliced meats, ham, salami, prosciutto and marinated olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons, pineapple fresh berries and strawberries

Soft drinks and Juice Package

Soft drinks and Juice package – \$5pp per hour

Coke, Coke Zero, Fanta, Sprite, Juice, Still & Sparkling Water