



## **Seaduced Catering**

### **Canape Menus**

MINIMUM 10 GUESTS

#### **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

### **BBQ Menus**

MINIMUM 10 GUESTS

#### **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**

Minimum 18guests  
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



## **Buffet Menus**

MINIMUM 10 GUESTS

### **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

## **Platter Menus**

**\$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