

## **Seven Star Catering & Beverages 2024**

*We cater for the below listed requirements*

*Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free*

*\*Please note we are unable to guarantee no cross contamination for guests with allergies\**

### **CANAPE MENUS**

**\$79.00 per person | 3 Cold, 3 Hot, 1 Substantial, 1 Dessert**

**\$95.00 per person | 4 Cold, 4 Hot, 1 Substantial, 1 Dessert**

**\$110.00 per person | 4 Cold, 4 Hot, 2 Substantial, 1 Dessert**

#### **Cold Canape Selections**

- Freshly made Vegetarian Vietnamese Rice Paper Rolls with Crispy Tofu and Egg served with a Peanut and Tamarind Sauce (V) (GF)
- Mini Tomato Bruschetta with Fresh Basil and Oregano on Ciabatta Bread (V)
- Pork & Shitake Mushroom San Choy Bow served in Baby Cos Lettuce Cups and Crispy Wonton (GF)
- Chilled Yamba King Prawns served with Marie Rose Sauce (GF)
- Sydney Rock Oysters served with a Champagne Vinegar and Cucumber Mignonette and Pearls of the Sea (GF)
- Gravlax of New Zealand Ora King Salmon with Dill, Cucumber and Burnt Lemon Crème Fresh on a Sourdough Crouton
- Blackened Cajun Spiced Yellow Fin Tuna served with Mango, Paw Paw and Coriander Salsa (GF)
- Seared Abrolhos ½ Shell Scallop served on Vermicelli Salad with Ginger, Lime and Lemongrass Dressing (GF)
- Petite Short Crust Tart, Confit Heirloom Tomato, Paprika Spiced Pumpkin, Spinach and Ricotta Mousse with a Caramelised Onion Jam. (V)
- Fillet of Beef Tartar, Baguette Crouton drizzled with Chervil Infused Olive Oil

#### **Hot Canape Selections**

- Arancini with Roasted Jap Pumpkin, Bocconcini, Baby Spinach and Semi Dried Tomato (V)
- Slow Cooked Beef Brisket Stroganoff Pies with Duchess Potato Topping
- Snapper & Blue Swimmer Crab Thai Style Fish Cake and Sweet Chili Dipping Sauce (GF)
- Indonesian Satay Chicken Skewers with Spicy Peanut and Coconut Sauce (GF)
- 5 spice Duck Pancakes with Cucumber, Shallots and Hoisin Sauce
- Chimichurri King Prawn and Chorizo Skewers (GF)
- Mini Beef Wellington with Mushroom Duxelles served in a Fresh Puff Pastry Parcel
- Kataifi Wrapped Haloumi Cheese drizzled with Honey and Pistachio Crumble (V)
- Harissa Spiced Chickpea Patty served with Coriander Tomato Salsa and Avocado Mousse (GF) (V)
- Lamb Kofta with Sumac & Labneh Tzatziki Dressing

#### **Substantial Canape Selections**

- Southern Fried Chicken Sliders with Coleslaw and Chipotle Aioli
- Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory
- Pecorino and Herb Crusted Lamb Cutlets drizzled with a Mint Chimichurri
- Authentic Thai Red Curry with Chicken served with Asian Greens & Jasmin Rice
- Seared Salmon served with Vermicelli Asian Noodle Salad (V option) (GF)
- Chargrilled Vegetable Medley consisting of Eggplant, Zucchini, Peppers and Field Mushroom resting on a Napolitana Sauce (V)
- Homemade Roasted Pumpkin & Ricotta Ravioli served on a Sage and Burnt Butter Sauce (V)

- Garlic King Prawns sautéed in a Champagne Cream Sauce served on a Bed of Pilaf Rice

#### **Dessert Selections**

- Seasonal fresh fruit platters
- Chefs Selection of Petit fours
- A selection of fine Australian cheese served with dried fruit and deli style crackers

#### **PLATTER OPTIONS**

*additional to the Canape Menu*

#### **Grazing Station - \$30.00pp**

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts  
Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts  
Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

#### **Oyster and Prawn Bar - \$32.00pp**

*(3 Oysters + 4 King Prawns Per Person)*

A selection of freshly shucked Sydney Rock and Pacific oysters served with a selection of condiments, lemon, Asian shallot vinaigrette or spiced tomato and caper salsa  
Ocean King prawns served with fresh lemon and aioli with condiments

#### **Fresh Cold Seafood Platter - \$85.00pp**

*(Seafood selection may change dependant on season)*

Selection of seafood fresh from the Sydney Fish Markets, including King prawns, Sydney Rock oysters, smoked salmon, scallops, bug tails, blue swimmer crab dressed with parsley, lemon and garlic butter and served with toasted sourdough, seafood and tartare sauces

#### **Seasonal cheese and fruit platter - \$20.00pp**

Selection of Fine Australian Cheese & Seasonal Fruits Served with dried fruit, gourmet grissini, crackers and walnut bread

#### **Honey Baked Ham Station - \$20.00pp**

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

#### **Rustic Cajun Station - \$25.00pp**

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly

baked damper style bread rolls, condiments, crunchy slaw +more

**Dessert Station - \$20.00pp**

Selection of Chocolate mousse cups with Chantilly cream, vanilla bean crème brûlée, tiramisu, sticky date pudding, petite cakes

**BUFFET MENUS**

**Buffet Menu 1 - \$110.00pp**

**On Arrival**

Assortment of Chef Selection Canapes

**Starters**

Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables  
Roast pumpkin, bocconcini and baby spinach arancini (V)

**Warm Buffet**

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)  
Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes

**Seafood**

Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus  
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)  
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (2 per person)

**Salads**

Dill, red onion and caper berry potato salad (V)  
Caprese salad of tomato, bocconcini and fresh basil (V)  
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

A selection of boutique rolls with butter portions

**To Finish**

Seasonal fresh fruit platters  
A selection of fine Australian cheese served with dried fruit and deli style crackers  
Chef's selection of house desserts made fresh on board daily  
Tea, herbal teas and coffee

**Buffet Menu 2 - \$145.00pp**

**On Arrival**

Assortment of Chef Selection Canapes

**Starters**

Roast pumpkin, bocconcini and baby spinach arancini (V)  
Chefs special Antipasto platter of cured meats a selection of cheeses, dips and roasted vegetables

### **Warm Buffet**

Rib eye fillet with duxelles field mushrooms, confit tomato and red wine jus with roasted chat potatoes  
Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

### **Seafood**

South Australian live mussels with coconut, lemon grass and fresh coriander  
Lemon and herb crusted salmon fillet served with a hollandaise sauce and grilled asparagus  
Fresh Lobster with garlic lemon and dill butter sauce  
Seared Harvey Bay scallop served on a bed of vermicelli salad with ginger and lime dressing  
Fresh Tiger Prawns accompanied with herb and lemon aioli  
Sydney Rock Oysters with champagne and vinaigrette and pearls of the sea (3 per person)

### **Salads**

Dill, red onion and caper berry potato salad (V)  
Caprese salad of tomato, bocconcini and fresh basil (V)  
Rocket, Pear and Parmesan salad dressed in a balsamic reduction (V)

### **A selection of boutique rolls with butter portions**

### **To Finish**

Tea, herbal teas and coffee  
Seasonal fresh fruit platters  
Chef 's selection of house desserts made fresh on board daily  
A selection of fine Australian cheese served with dried fruit and deli style crackers

## **BEVERAGE OPTIONS**

### **SOFT DRINKS PACKAGE**

\$8 per person, per hour  
Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

### **SILVER WINE PACKAGE**

\$20 per person per hour

Sparkling: Chandon NV Sparkling Brut  
White Wines: Cape Mentelle Sauvignon Blanc, Oyster Bay Chardonnay  
Rose: La Plancheliere Cabernet d'Anjou Rose  
Beer: Corona, Asahi + Cascade Premium Light  
Red Wines: Terrazas Reserva Malbec, Oyster Bay Merlot  
Soft drinks and juice: Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water & Tonic Water

### **GOLD WINE PACKAGE**

\$27.50 per person per hour

Sparkling: Mumm Cordon Rouge Nv Champagne  
White Wine: Cloudy Bay Sauvignon Blanc, Cloudy Bay Chardonnay  
Rose: Esclans Whispering Angels Rose  
Red Wine: Torbreck Woodcutters Shiraz, St Hugo Cabernet Sauvignon



Beers: Corona, Asahi + Cascade Premium Light

#### **PLATINUM WINE PACKAGE**

\$37.50 per person per hour

Sparkling: Veuve Clicquot Brut Nv

White Wine: Shaw & Smith Sauvignon Blanc, Shaw & Smith M3 Chardonnay

Rose: Aix Rose

Red Wine: Mt Edward Pinot Noir, St Hugo Shiraz

Beers: Corona, Asahi + Cascade Premium Light

#### **PRESTIGE WINE PACKAGE**

\$140 per person per hour

Sparkling: Dom Perignon

White Wine: Grossit Polish Hill Reisling, Pierro Chardonnay

Rose: Domaine Ott Rose

Red Wine: Cloudy Bay Tew Ahi Central Otago Pinot Noir, Chapel Hill Gorge Block Cabernet Sauvignon

Beers: Corona, Asahi + Cascade Premium Light

#### **SPIRIT UPGRADE**

\$10 per person per hour

*in Addition to any Wine Package*

Vodka O, Montego Rum, Old Lions London Dry Gin, Midori, Bacardi, Malibu, Johnny Walker Red Label, Johnny Walker Black Label, Chivas Regal

#### **CONSUMPTION BAR TAB**

Payable at end of charter

#### **BYO**

##### **BYO Charters (On Request)**

Allowed Jan to Oct (Mon-Fri)

Allowed Nov/Dec (Mon-Wed)

No BYO Thurs to Sunday in Nov/Dec

No BYO Fri/Sat in Jan/Feb

Food Surcharge of \$25pp applies

Beverage surcharge of \$25 per person applies

Includes eskies and ice

Cutlery & Crockery hire \$5 per person

**Please Note** – All crockery, cutlery, glassware will need to be provided by the client. To use vessel's glassware, a \$5 per person surcharge applies.

*All beverages are seasonal and subject to change*