

KARISMA 2

***Chef & Assistant charge applicable with spends below \$4500 on catering
\$100 per hour (min 4 hour charge - \$400)**

***Minimum catering spend of \$3600 + chef charge applies for Saturday bookings**

Buffet Menus can be turned into a seated buffet (at dining tables) which incurs an additional furniture hire & set-up cost for tables and chairs.

Please enquire for pricing - POA

CASUAL BUFFET MENUS

70 guests maximum

Our buffet menus are for guests to be casually seated around the vessel with plates on laps.

Cold Grazing Board can be replaced by 2 Gold Canapes if preferred.

Gold Buffet Menu - \$65 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

Diamond Buffet Menu - \$78 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapé

Coffee & Assorted Teas

Platinum Buffet Menu - \$100 per guest

Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter

3x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added -

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9

BUFFET ITEMS

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled

Barramundi with Vietnamese noodle salad (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef 2 ways w/ potato puree and red wine jus (GF)

Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)

Salmon croquettes w/ seasonal salad and dill, caper emulsion

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus

Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus

Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fusilli pasta with chilli, confit garlic, lemon and parsley

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts

Apple and cinnamon crumble tarts

Salted caramel and dark chocolate tart

Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb

Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry

Sticky date pudding, vanilla cream butterscotch sauce

Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, biscuit crumb and meringue (GF)
Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = ****