

SEADUCED | SEADUCTION | PROMETHEUS



Onboard Catering 2018/2019



Small Group Options

VIP Picnic Menu for Two | \$225

- Prawn with watermelon, Korean red pepper, kewpie mayo, lemon, ponzu, chilli, avocado, radish & chives on a soft milk roll
- Bresola with artichoke, brussel sprout slaw, piquillo peppers & mayo on a sourdough baguette
- Woodside Charleston Jersey brie with our sourdough crispbread & spiced apple & date chutney
- Involtini with eggplant, slow roast tomatoes, mozzarella & parma ham with our marinated olives
- Peach, mozzarella & fregola salad (V)
- Baby cos, crispy capers, caramelised walnuts, egg & pecorino in a buttermilk ranch (V) (N)
- Lemon, lime & raspberry tart
- Orange & almond cake with white chocolate & dried rose petals (N) (GF)
- Pistachio cake with white chocolate & yoghurt topped with chocolate filled raspberry (N)
- Double dipped firecracker strawberries with Valrohna chocolate & popping candy
- Capi still and sparkling mineral water

VIP Cruise Hamper for One | \$53 Minimum 5 Guests

- Australian prosciutto, truffled sopressa, honey glazed ham off the bone & our pickles & marinated olives
- Sliced sourdough baguette
- Our petit handmade tarts with asparagus, pea, Persian feta & sesame (V)
- Kale & avocado guacomole & hummus with baby Dutch carrots, Q sticks, sumac roasted flatbread & kale, beetroot & sweet potato crisps (V)
- Vietnamese crystal rolls with satay pesto (N) (V) (GF)
- Sourdough baguettes with roast pumpkin with chevre goats cheese, caramelised onion & wild rocket (V)
- Sourdough baguettes with panko crusted chicken, tomato, basil, superfood slaw, lime aioli & mixed leaves
- Duo of Australian brie & cheddar with poppy seed lavosh & our spiced apple & date chutney
- Chocolate brownies (GF, N)
- Fresh fruit skewers (GF, Vegan)

Small Group Premium Dining

Premium Three Course BBQ Banquet Menu 2-8 Guests | \$95pp

On Arrival

- Mixed Bread Plate,
- Mixed Olives,
- Dips

Main Course

- Premium Eye Fillet with Horseradish & Onion Jam
- Salmon Fillet slow cooked with grapefruit and kale salad.
- Cumin Sweet Potato with Fetta, Pickled Onions & Spinach Leaf Salad.
- Crusty Baguette

Desert

- Vanilla bean crème brulee,
- Macaroons,
- Strawberry Shortcake Squares

Vegetarian Premium Three Course Banquet Menu 2-8 Guests | \$95pp

On Arrival

- Chickpea / Eggplant Dip Breads & Crackers
- Olives / Cornichons / Fetta
- Frittata / Honey Glazed Kumara / Feta / Fresh Herbs

Main

- Braised Mushrooms / Grilled Haloumi / Tarragon
- Charred Broccolini / Chilli
- Eggplant Confit / Grilled Zucchini / Red Peppers / Artichokes
- Kipfler Potato / Caramelised Onion
- Kumara / Baby Spinach / Pickled Red Onion
- Watermelon / Mint Salad / fetta

Dessert

- Macaroons / Baked Cheese Cake / Brownies Chocolate Ganache

Buffet Menus

(Minimum Order : 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

Vegetarian Buffet Menu 1 | \$42.50 pp

- Herbed crusted eggplant
- Puy lentils / Red Peppers / Goats Curd - can be reheated on board or served as a salad
- Shiitake Mushroom Ragout / Baby potatoes
- Rocket Pine nut salad / Balsamic
- Bread / Butter

Buffet Menu 1 | \$43.50pp

- Shaved meats, marinated fetta and olives with trio of home made dips and Turkish bread
- Traditional Thai beef salad with Thai basil and Nam Jim dressing
- Lemon thyme roast chicken
- Mediterranean vegetable cous cous with pine nut and herb salad and a parmesan dressing
- Marinated feta, Kalamata olives, plum tomato and cucumber salad with crisp kos lettuce and lemon oregano dressing

Buffet Menu 2 | \$51.50pp

- Shaved meats, marinated fetta and olives with trio of home made dips and Turkish bread
- Seared eye fillet of beef with pesto roast pumpkin, eggplant, red onion and cherry tomatoes
- Shredded coconut chicken with broccoli, baby spinach, coriander and Thai basil dressing
- Pearl cous cous with chickpeas, green lentils, beetroot and parsley with a lemon tahini dressing
- Mixed garden salad with baby leaf, croutons and balsamic vinaigrette
- Crusty bread

Vegetarian Buffet Menu 2 | \$66.00 pp

- Assorted Dips / Breads / Crackers / Olives / Cheese
- Herbed crusted eggplant Schnitzels
- Puy lentils / Red Peppers / Goats Curd / Beetroot - can be reheated on board or served as a salad
- Shiitake Mushroom Ragout / Baby potatoes / Spinach
- Roasted Root Vegetables / Sweet Peas / Indian Spiced Tomato Sauce
- Quinoa / Charred Broccolini / Halloumi
- Rocket Pine nut salad / Balsamic
- Bread / Butter

Canape Menus

Minimum Order : 10

Our canape selection are idea for guests who would prefer to have food served throughout the charter. Each course is brought around to each guest on the boat. Depending on the number of guests and the length of the charter we may recommend an additional wait staff to assist with service.

Light Canapes, 6 Pieces | \$33pp

- Cherry tomato tart tartin / Persian cheese / basil (V) (GF)
- Grilled asparagus / prosciutto / Persian Feta (GF)
- Slow cooked ocean trout / chives / fennel (GF)
- Peking duck / sesame crepes / shallots / hoi sin
- Beef fillet / onion jam / brioche crouton
- Prawn and coriander prawn parcels with plum sauce (GF)

Vegetarian Canape Light, 8 Pieces | \$42.50pp

- Mushroom arancini / Aioli
- Vegetarian Rice Paper Rolls / Coriander Chili
- Asian Steamed Dumplings / Chili Soy
- Shiitake Taleggio Bruschetta
- Caramelized Onion Blue Cheese Frittata
- Malaysian Curry Puffs
- Vegetarian Nicoise Salad
- Sliders / Bocconcini / Spiced Eggplant

Silver Canapes, 10 Pieces | \$52pp

- Duck pancakes & hoy sin sauce
- King prawn cocktail with lemon & dill aioli
- Portobello mushroom & taleggio bruschetta finished with aged balsamic
- Lamb chermoula with rosemary yoghurt (HOT 15 Mins – 150 degrees)
- Mini beef wellington bites with mushroom duxelle (HOT 15 Mins – 150 Degrees)
- Ocean trout with nicoise salad
- Buffalo bocconcini & baby heart tomato with basil
- (Selection of 10 courses in total)

Gold Canapes, 10 Pieces | \$60pp

- Peeled king prawns with saffron, lime aioli
- Peking duck rolls with cucumber and hoi sin
- Truffled mushroom tartlet with parmesan
- Teriyaki chicken skewers
- Thai red vegetable curry puffs
- Moroccan lamb and preserved lemon pastries
- Braised Angus and Coopers stout pie with dipping sauces
- (selection of 10 courses in total)

Vegetarian Gold Canapes, 12 Pieces | \$69pp

- Mushroom arancini / Aioli
- Vegetarian Rice Paper Rolls / Coriander Chili
- Asian Steamed Dumplings / Chili Soy
- Shiitake Taleggio Bruschetta
- Caramelized Onion Blue Cheese Frittata
- Malaysian Curry Puffs
- Vegetarian Nicoise Salad
- Sliders / Bocconcini / Spiced Eggplant
- Salt Pepper Tofu Food pails
- Spinach / Smoked Ricotta Phyllo Parcels
- Assorted Vegetarian Sushi Rolls
- Desert Course : Frangellico Tarts / Macaroons

Platinum Canapes, 12 Pieces | \$75pp

- Mini Reuben sandwich, roast beef, sauerkraut, mustard butter & gruyere cheese
- Rolled smoked ocean trout omelette with horseradish cream & salmon roe caviar
- Figs wrapped in Serrano Prosciutto & ST Agur drizzled with black truffle honey
- Prawn & scallop cocktail with finger lime aioli
- King fish, foie gras & hazelnut praline spoon
- Sticky maple pork with fresh apple
- Lobster, potato & caviar salad
- Dipping sauces and condiments
- (Selection of 12 courses in total)

Warm Canapes Options, 2 Pieces | \$10.90pp | Min 10 (choose two items)

- Creamy chicken Leek & white wine pie
- Angus beef & Coopers Stout pie
- Thai vegetable curry puff
- Moroccan lamb sausage rolls

Seafood Options

- Platters must be ordered with other main course menu items, or subject to \$400 minimum order.

Oysters Lovers, 12 pieces | \$59

- Selection of one dozen seasonal pacific, Sydney rock or oversize pacific oysters served with Champaign shallot & caviar ponzu dressings

Oysters, Prawns and Smoked salmon, 30 pieces | \$160

- Sydney Rock or Pacific oysters
- Peeled king prawns
- Tasmanian smoked salmon, served with traditional accompaniments and buttermilk blinis

Gold Seafood Platter | \$65pp min Two

- Fresh from the sea, Crystal Bay prawns,
- Coffin Bay oysters,
- sashimi of salmon,
- BBQ Octopus &
- smoked salmon.
- Side salad of watermelon, Rocket & fetta.
- includes Dipping sauces and condiments

Deluxe Seafood Platter | \$90pp min Two

- Sushi platter to start.
- Fresh from the sea, Crystal Bay prawns,
- Coffin Bay oysters,
- sashimi of tuna & salmon,
- king fish ceviche,
- BBQ Octopus,
- Bugs or lobster.
- Side salad of Watermelon, Rocket & fetta.
- Garden salad with tomato & cucumber.
- Includes Dipping sauces and condiments

Starters & Desert Platters

Platters must be ordered with other main course menu items, or subject to \$400 minimum order. Desert and Starter platters are entrée or desert sized portions and should not be considered as meal sized.

Entrée Bread, olives and dips for 10 people | \$125

- Foursome of house made dips and marinated olives with house grissini and Turkish

Entrée Anti Pasti plate for 10 people | \$179

- Shaved cured meats, chorizo, marinated fetta and olives with trio of home-made dips and Turkish bread

Premium cheese board for 10 people | \$159

- Selection of four Australian cheeses with fig and walnut salami, crisp grapes and biscuits

Sweet bites, 20 pieces | \$109

[please choose two of the following]

- Chocolate brownie squares with orange ganache or,
- Honey glazed almond slice or,
- Orange and poppy seed cake or,
- Raspberry and toasted coconut slice

Fruit Platter with Macarons | \$32.50pp | min Six

- Exotic fruit & berries served with dipping sauces &
- a selection of French macarons