

BUFFET MENU

THE TIPSY SAILOR \$35 PER PERSON

Min 50 guests

Thick vegetable spring rolls with a plum sauce (V)
Beef and beer pie
Cream cheese filled jalapeño poppers (V)
Chicken satay skewer
Lamb and mint croquette with a thick mint gravy Selection of sushi
Champagne and saffron arancini balls (V)
Chef's sausage rolls with tomato relish

To Finish

New York cheeseburger with streaky bacon, mozzarella and burger relish

Inclusions

Chef and Hostess staff onboard to prepare, set up, serve and clear over 3 hours
Cooking Equipment
Service ware and napkins

DROP THE ANCHOR ALL DAY MENU \$120 PER PERSON

Min 40 guests

On Arrival Grazing Table

Selection of toasted bread, Chef's fresh dips, seasonal fruit
Australian and international cheese, antipasto and crackers

Seafood Platters

Platters of Prawns served with thousand islands dressing and lemon wedges
Makers mark Kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

Buffet Main

Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble
Crispy Southern fried Moreton bay bug with a mango and pineapple salsa
Sides of salmon cooked in Champagne and saffron
Lamb lollipops infused with lemon, thyme and rosemary
Beef burger with a onion ring served with a brioche roll
Three nut chicken satay skewers finished with a roast macadamia crumble
Sweet potato, apple and rocket salad
Caesar salad with drunken anchovies
Asparagus, spinach, cherry tomato, bocconcini and balsamic glaze salad
Mustard roast potato salad
Selection of bread rolls
Condiments

Petite Sweets

Chef's selection of petite sweets
Chefs Hot Party Platters
Pies, quiche, thick vegetable spring rolls, bruschetta

Inclusions

Chef and Hostess staff onboard to prepare, set up, serve and clear over 3 hours
Cooking Equipment
Clothed trestle tables
Service ware and napkins



OFFSHORE EXPLORER BUFFET MENU \$65 PER PERSON

Min 40 guests

Buffet Main

Fresh tiger prawns with a thousand island dressing

Chorizo Kilpatrick oysters

Fresh oysters

Whole poached salmon served chilled

Chef's calamari served with a black caviar tartare sauce

Buttery jacket potatoes

Chilled lemon and thyme roast chicken served with a lemon and garlic mayonnaise

Cold cuts – Hickory smoked ham, pastrami and peppered beef

Selection of Salads (changes seasonally)

Creamy mustard potato salad Tropical cous cous Chef's coleslaw

Selection of bread rolls, butter and condiments

Inclusions

Chef and Hostess staff onboard to prepare, set up, serve and clear over 3 hours

Cooking Equipment

Clothed trestle tables Service ware and napkins

OPTIONAL EXTRAS MENU

Mini Rolls Box

Selection of classic and gourmet fillings
in fresh bakers rolls.

Approximately 35 per box.

\$120 each

Dessert Buffet Petite

Chef's selection of petite sweets

approx 4 items per guest.

\$10.95 pp

Dessert Buffet Cakes

Selection of full size classic & gourmet cakes.

\$17.95 pp

Dessert Boxes

Selection of petite sweets

Each box has approx 35- 40 items.

\$105 each

Deluxe Fruite Platter

Seasonal cut fruit

1 x Large platter caters for 30-40 guests

\$90 each

Sushi Platter

Meat, seafood and vegetarian.

Approximately 100 pieces per box.

\$140 each

Slider

Select from roving menu.

Minimum 40 guests.

\$3.95 each

Fork Dish

Select from roving menu.

Minimum 40 guests

\$10.95 pp

Party Platter

Pies and sausage rolls served with tomato sauce and chutney.

Minimum 40 guests.

\$5.50 pp

Fresh Prawns

Large fresh local prawns served with dipping sauces in on ice with lemons.

Minimum 40 guests.

\$9.50 pp

Oyster Bar

Selection of oysters 4 ways. Chef shucks and serves to guests on deck

Minimum 40 guests.

\$10.50 pp

Bridal Box

Selection of snacks.

\$150 each

Arrival Platters

International and Australian cheese, antipasto and crackers platter/ herb toasted bread and fresh dips platter/ Seasonal fruit platter.

Served across 3 platters and based on 50 guests.

\$280 each

The Grazing Table

An assortment of Australian and domestic cheeses, antipasto, cured meats, antipasto selection, balsamic oils, bread, dips, nuts and chocolates served on a rustic setting. Minimum 60 guests.

\$25 pp