

YARRANABEE CATERING

JUST CRUISIN' – OPTION 1

\$70PP | MINIMUM 20 PEOPLE (+\$60 delivery Sundays & p.hols)

Vegetable & sesame rice paper rolls w/ spicy plum sauce

Peeled Crystal Bay prawns & lime aioli

ON THE GRAZING TABLES

Salt & pepper crusted yearling eye fillet, sliced leg ham w/ sides of mustards, relish & béarnais

Antipasto platter w/ char grilled vegetables, Italian salami, marinated feta, frittata, hummus, pesto & olives

Farmhouse three-cheese selection, dried & seasonal fruits w/ crackers

Basket of fresh & toasted breads

Mini chocolate fudge brownie w/ fresh strawberries



CANAPES with CHEF – OPTION 2

\$60PP + \$350 ON BOARD CHEF | MINIMUM 25 PEOPLE

Select 10 Items | Suggestion: 5 cold & 5 hot

COLD FOOD OPTIONS

Gourmet chicken, celery & lemon mayo sandwich

Slider Selection (Select one & underline choice):
Pesto chicken | Smoked salmon & cream cheese |
Pulled Pork w/ apple slaw | Asian beef w/ pickled
Cucumber

Ratatouille, marinated feta tartlet

Balsamic fig, blue & prosciutto tartlet

Sashimi tuna cubes w/ wasabi cream

Smoked salmon & herbed cream cheese blini

Peeled Crystal Bay prawn & lime aioli

Freshly shucked oysters w/ soy, mirin, pickled
ginger & shallot

Peking duck, hoisin & ginger pancake

Vegetable & sesame rice paper rolls

Thai beef or chicken salad wonton cup



HOT FOOD OPTIONS

Porcini, mozzarella arancini w/ pesto cream

Gourmet beef or lamb pie w/ red capsicum relish

Petite pastry parcel (select one):
Chicken & leek | Lamb & pomegranate

Selection of mini quiches

Gourmet topped pizette

Vegetable samosa w/ spiced hummus

Pumpkin, almond samosa w/ mint yoghurt

Spinach & cheese triangle w/ capsicum puree

Barramundi batons with herb and caper sauce

Asian snapper cake with spicy plum sauce

Shredded coconut prawn w/ lime aioli

Chicken skewer (Select one & underline choice):
Moroccan w/ lemon yoghurt | Thai w/ satay sauce
Lemon & oregano w/ tzatziki

Mini wagyu beef cheese burger w/ relish

Mini beef wellington w/ dijon aioli

Vegetarian spring roll w/ spicy plum sauce



YARRANNABBE BUFFET – OPTION 3

\$95PP + \$350 ON BOARD CHEF

Canapé Selection – select 2:

HOT

Petit pastry parcel (select one) | Chicken & leek | Lamb & pomegranate

Porcini, mozzarella arancini with pesto cream

Mini beef wellingtons with Dijon aioli, Fresh barramundi batons with herb and capes sauce

COLD

Smoked salmon & herbed cheese blini

Freshly shucked oysters with soy, mirin, pickled ginger & shallot

Peeled crystal bay prawns & lime aioli

Peking duck, hoi sin & ginger pancake



Mains – select 2:

HOT

Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing

Moroccan spiced chicken or fish, almonds & yoghurt

Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise

Fresh baked tart select one | Asparagus, heirloom tomatoes & basil | Caramelised onion, lemon thyme & goats curd.

COLD

Oven roasted kumara, tomato, basil frittata with shaved parmesan

Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing

Oven roasted prosciutto, wrapped chicken with marsala

Thai beef, greens, cherry tomato & lime dressing

Lamb back strap with mint, feta and heirloom tomato salsa

SIDES – select 3

Oven roasted baby beetroot, goats curd & baby English spinach salad

French bean, snow pea, orange & hazelnut salad

Infinite tomato party salad with mixed herb dressing

Brown rice, quinoa, cucumber, feta and pomegranate

Puy lentil, beetroot, kumara, bacon & goats curd salad



Mediterranean roasted root vegetables with Vincotto

Potato salad w honey mustard and toasted almonds

Mix it up green leafy salad

Select one leaf type: Baby English spinach Rocket Mixed leaf

Select one dressing: Sweet seeded mustard Vincotto balsamic
Mixed leaf

Select three ingredients: Shaved Parmesan Pear Oven roasted
tomato

Crispy prosciutto Mixed olives Greek feta

Pine nuts Avocado Baby beetroots

DESSERT – select 1:

French baked apple flan, double cream w/caramel drizzle

Lemon delicious tart with smashed blueberries and cream

Raspberry Pavlova roulade & marinated berry compote

Seasonal fresh fruit platter, syrup & double cream

Farmhouse three-cheese selection, dried & seasonal, fruits with
crackers

Selection of frivolities - Chocolate brownie, white rocky road,
pistachio biscotti, macadamia, shortbread, strawberries



