

AHOY CLUB

Aqualuxe Menus



BRUNCH MENU \$50PP

Sharing basket of fresh fruit muffins

Mix of organic daily pressed juices

Selection of granola-yoghurt cups or bircher muesli

Fresh cut seasonal fruit sticks

Minimum 10 pp

AHOY CHIR



PICNIC MENU \$75PP

Spinach & Ricotta Pillows

Smoked salmon and rocket finger sandwich with crème fraiche & chives

Turkey Taco lettuce wrap

Homemade hummus and labneh with fresh cut veggies

Fresh cut seasonal fruit sticks

Minimum 10 pp

AHOY CHIR



LUNCH MENU \$100PP

Smoked salmon salad with avocado, watercress, lemon pepper dressing

Organic beef kafta with homemade pickles

Home made Hummus, Labne with fresh cut vegetables

Fruit cocktail sticks

Selection of home made truffles and vanilla cannoli

AHOY CLUB



PLATTER MENUS

Seafood Platter

\$500

Fresh prawns, shucked oysters, with three dipping sauces, smoked salmon, fishcakes, Italian mixed seafood frittata, Sonoma soy and quinoa sourdough bread.

Antipasto Platter

\$200

mixed basket of sliced breads, grissini and crisp bread, grilled eggplant, zucchini and bell peppers, large green olives, sliced continental meats and smoked salmon

Fruit Platter

\$200

Selection of fresh cut seasonal fruit and berries

Cheese Platter

\$200

Delicious board of seasonal cheese and pastes, Sonoma soy and quinoa sourdough bread

Each Platter to Accommodate 8-10 pp