

CATERING MENU

Where a chef is required on board and minimum numbers are not met, a \$300 chefs fee applies for up to four hours and \$60 per hour thereafter.

Minimum spend of \$1,200 applies for canapes, buffet and sit-down menus.

All prices within this menu is inclusive of GST and delivery.

Enigma Charters can cater for all food intolerances and preferences.

Please advise us of your needs upon booking.

CLASSIC BBQ \$40PP

Minimum 20 guests | Chef not required on board | Where minimum numbers cannot be reached, a \$175 fee applies | Minimum spend does not apply to this menu

Dips, cheese and bread to start

Gourmet beef sausages

Slow cooked lamb shoulder served with aioli

Choice to two salads from the below:

Green salad with balsamic dressing

Coleslaw

Pesto pasta salad

Rocket, pear and parmesan salad with balsamic dressing

Bread rolls and butter

Sweets for dessert

BBQ enhancements

- + Add fresh Australian prawns for \$10 pp
- + Add fresh Pacific Oysters for \$10 pp
- + Add fresh Morton Bay Bug for \$12 pp
- + Add fresh sashimi platter for \$12 pp



PLATTERS

Minimum order of \$600 where only platters are ordered | Chef not required on board | Each platter is suitable for 10 people unless stated otherwise

MIXED SEAFOOD PLATTER

Mixed seafood platter includes prawns, smoked salmon, oysters, blue simmer crab, lobster tails, scallops, brandy cocktail sauce

For two: \$286

For four: \$566

For six: \$755

PLATTER SELECTION

QLD Tiger prawns, harissa aioli \$152

Selection of oysters, natural, lemon or red wine eschalot dressing \$152

Smoked salmon, capers, red onion, cracked pepper \$152

Charcuterie platter, homemade terrines & pate, condiments \$126

Sticky chicken drummettes, coriander, chili, sesame, lime, ginger \$126

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips \$126

Cheese platter with French & Tasmanian cheese \$126

Fresh vegetable and assorted dip platter \$126

Assorted baguettes/sourdough sandwiches with mixed fillings \$126

Morning tea including French pastries muffins and fruit \$126

Seasonal fruit platter \$90

All platters served with baguettes and butter



BUFFET

Minimum 15 guests | Chef is included where minimum numbers are met |
Where minimum numbers are not reached, a \$300 chef charge applies for four
hours, plus \$60 per hour thereafter | \$1200 minimum spend applies

SILVER BUFFET \$90PP

Canapes on arrival

Avocado, tomato, pine nut on fresh herb bruschetta
Grilled cumin lamb filet, eggplant caviar, olive bread
Ocean trout rilletes on a wonton, topped with caviar and dill

Salads

Fresh mixed leaf salad, carrot, cucumber, feta, balsamic dressing
Brown rice, mixed seeds, roasted pumpkin, cherry tomatoes, capsicum, corn
with a fresh herb dressing

Mains

Seeded mustard pork fillet with rosemary
Szechuan salt and pepper squid with lime aioli and lemon wedges
Salmon fillet with a chive and yoghurt sauce

Dessert

Apple tart served with shipped cream and homemade caramel sauce



GOLD BUFFET \$110PP

Canapes on arrival

Smoked salmon blinis, crème fraiche, pearls
Confit pork on a wonton, with apple sauce
Mushroom fricassee on a croute with crisp parmesan

Salads

Roasted chat potatoes, garlic, thyme, Murray river salt
Mixed leaf salad, boiled eggs, garlic croutons, saute lardons
Soba noodles, cucumber, carrots, rocket, black sesame seeds, mirin dressing

Meat

Butterfly lamb shoulder, rosemary, garlic and yoghurt sauce
Seared duck breast with a sweet and sour berry sauce
Ocean trout fillet with a salsa Verde sauce

Dessert

Mixed French dessert platter including profiteroles, berry tarts, meringues,
nougat, lemon slice

PLATINUM BUFFET \$130PP

Canapes on arrival

Oysters with caramelised red wine vinegar and eschalot dressing
Sashimi king fish, avocado salsa on a black quinoa crisp
Seared duck breast, crisp eschalots, cucumber with plum sauce

Salads

Roasted chat potatoes with a verde mayo dressing
Mixed leaf salad, cucumber, tomato, carrot, feta and a seeded mustard
dressing Sliced tomato, mozzarella, capers, eschalots, balsamic cream and
virgin olive oil

Meat

Seared beef sirloin with a red wine jus
Twice cooked free range pork belly, served with calvados saute apples
Ocean trout filet, salsa verse sauce

Queensland prawns,

Brandy cocktail sauce

Dessert

New York cheesecake with a berry sauce
Petit fours to conclude

DIAMOND BUFFET \$150PP

Canapes on arrival

Quail egg, truffle Hollandaise, asparagus tart
Sashimi salmon, wakame salsa on a wonton
Queensland prawn cocktail, crisp lettuce, served in a glass
Selection of oysters, ponzu or red wine and eschalot dressing

Salads

Baby spinach, roast pumpkin, candied walnuts, kalamata olives, feta, apple
cider and seeded mustard dressing
Warm chat potatoes, rocket, chives and truffle mayo dressing
Rocket, shaved parmesan, confit eschalots, cherry tomatoes and pine nuts

Meat

Warm seafood platter with garlic lobster tails, seared scallops, ocean trout fillet,
black mussels, blue swimmer crab
Pasture fed beef fillet, served with bearnaise sauce

Dessert

French dessert selection including lemon meringue tart, profiteroles, chocolate
Hazelnut mousse
Petite fours to conclude

