

ARISTON CATERING

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CANAPÉS

All charters will attract a chef charge of \$300 that are up to 4 hours in charter duration

MENU 1 // \$39 PP

2 hour charters recommended

zucchini and corn fritter with avocado, olive, tomato and eschalot salsa [gf, v, ve]

peking duck pancake with spring onion, cucumber and hoisin

melted salmon and caper tart with crème fraiche and chives

warm chicken and leek pie

porcini mushroom arancini ball with basil aioli [v]

slow roasted lamb shawarma pita with authentic zhoug sauce

MENU 2 // \$58 PP

3-4 hour charters recommended

black eye bean, jalapeño and provoleta cheese tostada with pico de gallo [gf, v]

steamed prawn and pork dim sim chilli sambal

fresh pacific oysters with shallot and black sesame dressing [gf]

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle

[gf] roast duck and crisp salad rice paper roll with shitake mushroom ponzu

dressing beer battered flathead goujons with tartare sauce

chunky beef and mushroom pie with minted mushy peas

tequila and lime marinated chicken skewers with chipotle sauce [gf]

frangipane tartlet with vanilla poached pear

MENU 3 // \$68 PP

4 hour charters recommended

baby roma tomato tarte tartin with woodside goats curd, balsamic glaze and micro herbs [v] peking duck rice paper roll with spring onion, cucumber and hoisin sauce

lime marinated tuna logs with wasabi mayonnaise and shizu cress

corn and zucchini fritter with avocado, lime and coriander salsa [v, ve, gf]

piquant prawn and shitake dumpling with soy butter

pork, veal and fennel polpette in roasted tomato sugo [gf]

karaage chicken with kewpie mayonnaise and togarashi

prawn cocktail slider with lime aioli and crisp iceberg chiffonade

roasted tomato arancini filled with mozzarella with garlic aioli [v]

served in a small bowl or noodle box

orrechiette with slow braised lamb ragu, green olives, fresh oregano and pecorino

lime and coconut crème brulee with pineapple and mint salad [gf]

ADDITIONAL ITEMS TO ADD

\$9.90 per item

served in a small bowl or noodle box

king prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)

beer battered flathead gougons with tartare sauce and chips

sri lankan fish curry with fragrant rice and fresh coconut sambal (gf)

thai green chicken curry with fragrant rice and fresh chilli salsa (gf)

slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)

sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal

braised beef bourguignon with root vegetables and parisienne mash (gf)

thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)

grilled chorizo sausage with vine ripened tomato and casarecce pasta

slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa
(v)

seared tuna nicoise with ligurian olives and balsamic drizzle (gf)

fillet of blue eye cod with ginger and shallots in 8 hour master stock and rice noodles

bbq pork with noodles, asian greens and fried eschallots

spicy chicken madras curry with saffron basmati rice and mint raita (gf)

BUFFETS

MENU 1

\$108 PP

Canape

peking duck pancake with spring onion, cucumber and hoisin sauce

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (gf, v)

corn and zucchini fritter with smoked tasmanian salmon, avocado, lime and coriander salsa (gf)

Buffet

assorted boutique bread rolls with butter (v)

chilled pacific oysters with cucumber lime and mirin [2 per person] (gf)

ocean cooked king prawns with dill aioli [3 per person] (gf)

green asparagus, fresh goats curd and fine herb salad with caramelised walnuts (v, gf)

crunchy raw slaw of red cabbage, tuscan kale and matchstick apples with fresh mint, lemon and evo dressing (ve, gf) cocktail potato salad with artichoke, italian parsley and lemon caper vinaigrette (ve, gf)

grilled salmon fillet on crisp local rocket with ponzu yuzu sauce

bbq jamaican jerk chicken with coconut rice, fresh coriander, tomato and citrus salsa (gf)

slow roast lamb shoulder with caramelised shallots and button mushrooms (gf)

Dessert

seasonal fresh fruit platter (v, gf)

devils chocolate mud cake with double cream (v)

MENU 2

\$128 PP

Canape

asparagus, sautéed leek and chèvre flan (v)
lime marinated tuna logs with wasabi mayonnaise and shizu cress
chilli and rosemary marinated lamb skewers with tomato and basil salsa [gf]

Buffet

assorted boutique bread rolls with butter (v)
ocean cooked king prawns with dill aioli [3 per person] (gf)
fresh pacific oysters with shallot dressing and black sesame dressing [2 per person]
(gf)
smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)
rice, cranberry and roasted sweet potato salad with cinnamon, cumin and lemon
juice vinaigrette (v, gf, ve) baby spinach, corella pear and parmesan salad with
pomegranate, vino cotto and evo (v, gf)
sautéed kipfler potatoes and artichoke with dijon dressing (v, gf, ve)
seared south coast blue eye cod with olive, french shallot and heirloom tomato salsa
(gf)
sumac and thyme marinated spatchcock with grilled fennel and citrus (gf)
whole roasted beef fillet with red wine and rosemary jus (gf)

Dessert

steamed cinnamon and date pudding with butterscotch sauce
individual pavlovas with fresh chantilly cream and berries

GRAZING DROP OFF MENU

MENU

\$35 PP // Min 10 guests

Delivered fresh on the day of the charter in biodegradable presentation boxes ready to serve.

Cocktail napkins included.

Vietnamese rice paper rolls with chicken or tofu, served with nuoc cham dipping sauce. [GF, V, VEG]

Sushi and nori hand rolls including salmon, tuna, prawn, chicken and vegetables. Served with soy sauce, wasabi and pickled ginger. [GF, V, VEG]

Pulled pork, pulled chicken and rare roast beef sliders with aioli and slaw on brioche roll.

Oregano, garlic and lemon zest marinated chicken tenders with tatziki. [GF]

Finger sandwiches and wraps, fillings to include a mixed selection from the following list:

Smoked salmon and rocket with crème fraiche and chives.

Tuna, celery, spanish onion and basil aioli.

Shaved ham, cheddar cheese, tomato and seeded mustard mayonnaise.

Roast beef, rocket, semi dried tomato and dijon.

Tandoori chicken with cucumber yogurt and crisp lettuce.

Chicken, avocado, mayonnaise and spanish onion.

Turkey, cranberry and camembert.

Grilled mediterranean vegetable wrap with hommus. [V, VEG]

Egg, chive, mayonnaise and baby spinach. [V]

Pumpkin, goats cheese and rocket. [V]

AHOY CLUB

ANY YACHT, ANYWHERE, FOR THE BEST POSSIBLE PRICE

ADDITIONS

Ham Buffet, served on a side buffet

\$395

whole guinness and honey baked ham with condiments and boutique bread rolls

Antipasto Platter

\$139 // Min 10 people (ordered in multiples of 10 only)*

rustic italian breads, grissini and flatbreads [including gf options]
oven baked semi dried tomatoes, marinated green olives,
grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
smoked salmon, hot sopressa salami and san danielle prosciutto

Cheese Platter

\$139 // Min 10 people (ordered in multiples of 10 only)*

selection of local cheeses, dried fruits and assorted crackers [including gf options]

Seafood Platter

\$558 // Min 10 people (ordered in multiples of 10 only)*

ocean cooked king prawns with dill aioli
fresh pacific oysters with shallot dressing and salmon roe
blue swimmer crab with fresh lemon wedges
balmain bugs with tartare sauce
bbq salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

Dessert Platter

\$178.00 // Min 10 people (ordered in multiples of 10 only)*

Petite lemon meringue pie.
Assorted petite french macarons.
Choc dipped strawberries.
Petite piquant chocolate brownie.

**Please note: When ordering platters only, a \$65.00 delivery fee will apply. (No chef required)*

BEVERAGE PACKAGES

DELUXE

\$14.5 PP/PH

Beer

Corona Extra

Peroni Nastro Azzuro (imported)

Cascade Premium Light

White Wine

Kudos by Ant Moore Pinot Gris NZ 2014

Mondiale Marlborough Sauvignon Blanc

Red Wine

Gilardi 'Ravelet' Rose French

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2015

Stoneleigh Pinot Noir 2015

Sparkling

Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.
Alternative quality beers and wines will be served if the selection is unavailable.

AHOY CLUB

ANY YACHT, ANYWHERE, FOR THE BEST POSSIBLE PRICE

EXCLUSIVE

\$30 PP/PH

Beer

Cascade Premium Light

Peroni

Corona

Red Wine

Banjo's Run Pinot Noir 2013

St Hallett The Reward Cabernet Sauvignon 2014

Banjo's Run Merlot 2013

White Wine

Coldstream Hills Chardonnay 2015

Banjo's Run Sauvignon Blanc 2011

Kudos by Ant Moore Pinot Gris 2014 NZ

Champagne

Veuve Cliquot Yellow Label Brut

Selection of soft drinks, juices, mineral water, tea and coffee.

Alternative quality beers and wines will be served if the selection is unavailable