

SEADUCTION CATERING

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NOTE: BYO BEVERAGES \$15 per person

PREMIUM DINING

SMALL NUMBERS BBQ MENU

\$78 per person // 2-8 Guests

Charcuterie / Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~
Tzatziki Dip / Vege Crudités /
Olives / Feta / Bread / Crackers

Spiced & Peppered Rump Steak - Chimichurri Sauce on the side

Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill
/ Horseradish Cream

Lemon Chicken - Parsley / Minted Yoghurt

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise /
Spring Onion

Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint

Crusty French Baguette

Chocolate Brownie's & Cheese Platter



SMALL NUMBERS CANAPÉ MENU

\$39 per person // Minimum 4 guests

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Vegan High-Top Cocktail Pie
Cumin Spiced Lamb Kofta - Cucumber Tzatziki (Halal) (GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)
Sushi - Wasabi / Pickled Ginger / Soy

BUFFET DINING

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

BUFFET MENU 1

\$46 per person // Minimum 10 guests

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /
Vege Crudités / Olives / Feta / Bread/ Crackers
Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn
Cucumber / Coriander Mint Lime Dressing
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Quinoa Salad - Roast Pumpkin / Coconut / Seeds / Mint
Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic
Crusty French Baguette

BUFFET MENU 2

\$55 per person // Minimum 10 guests

Charcuterie/Antipasto - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~
Tzatziki Dip /

Vege Crudités / Olives / Feta / Bread / Crackers

Traditional Thai beef salad - Glass Noodles / Snow Pea / Capsicum / Choy Sum /
Baby Corn

Cucumber / Coriander Mint Lime Dressing

Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme

Caramelised onion pumpkin and pepper Polenta Tart

Smoked Salmon - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion /
Dill / Horseradish Cream

Kumera Salad - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic

Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/
Balsamic

Crusty French Baguette



BUFFET MENU 3 (VEGETARIAN)

\$44 per person // Minimum 10 guests

Vegetable Tikka Masala - Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger /
Turmeric / Cardamom

Vegetable Pasta - Celery / Carrot / Corn / Black Olives / Onion / Shallot / Garlic
Dressing

Traditional Italian Roasted Vegetable Frittata - Seasonal Vegetables / Fresh Herbs

Tofu & Black Mushrooms - Julienne Carrots / Chilli Sesame Oil Dressing

Exotic Rice Salad - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta /
Balsamic

Greek Salad - Marinated Feta / Kalamata Olives / Plum Tomato / Cucumber / Red
Onion /

Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg / Mustard / Mayonnaise /
Spring Onion

Crusty French Baguette

BUFFET MENU 4 (ASAIN)

\$69 per person // Minimum 15 guests

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Dumplings - Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas

Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing

Drunken Chicken Breast - Szechuan Star Anise Master Stock

Braised King Prawns - Broccoli / Garlic / Chili

BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne
Carrots

Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce

Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off

Steamed Rice

Custard Tart

CANAPÉ MENUS

LIGHT CANAPÉ MENU 1 (6 PIECES)

\$34 per person // Minimum 10 guests

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Cocktail Pie (V)

Cumin Spiced Lamb Kofta (GF) - Cucumber Tzatziki (Halal) Spicy Chicken Empanada

Prawn rice paper parcels (GF)

Arancini –(V) (GF)

LIGHT CANAPÉ MENU 2 (6 PIECES)

\$34 per person // Minimum 10 guests

Polenta Onion Tart - Rosemary / Fig

Moroccan Cocktail Pie (Vegan)

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (Gf)

Mediterranean Filled Pumpkin Flower - Diced Pumpkin / Coriander / Onion / Cumin

Thai Beef Rice Paper Roll - Snow Pea / Capsicum / Cucumber / Coriander Mint Lime

CANAPÉ MENU 1 (12 PIECES)

\$60 per person // Minimum 10 guests

Moroccan Cocktail Pie (Vegan)

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)

Petite Chicken & Leek Pie - Celery / Spring Onions

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce

Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Skewered Lamb Kofta X 2 - Cumin Spiced / Cucumber Tzatziki



CANAPÉ MENU 2 (14 PIECES)

\$70 per person // Minimum 10 guests

Moroccan Cocktail Pie (Vegan)

Arancini - Blue Cheese / Caramelised Onion(V) (GF)

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2

Assorted Nori - Fish / Prawn / Chicken / Veg / Egg

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2

Steak Green Peppercorn Pie

PLATTERS

Starters/Entrees

CHARCUTERIE / ANTIPASTO PLATTER

\$120 per person // 8-10 guests

Bresaola

Prosciutto

Salami

Eggplant ~ Chickpea ~ Tzatziki Dip

Vege Crudités

Olives

Feta

Bread & Crackers

CHARCUTERIE / ANTIPASTO PLATTER

\$120 // 8-10 guests

Australian & Imported Cheese

Cheddar / Wash Rind / Blue / Brie / Crackers

Dried Fruits & Nuts

VEGETARIAN ANTIPASTI & MEZZE PLATTER

\$120 // 8-10 guests

Hummus

Baba Ganoush

Grilled Vegetables

Dolmades Olives

Bocconcini

Pickled Vegetables

Grissini / Lavosh & Turkish

OYSTER'S, PRAWN, SALMON PLATTER

\$137.00

Oysters - (12)

King Prawns - (12)

Smoked Salmon (12 Slices)

Baguette

SMOKED SALMON PLATTER

\$120.00 // 8-10 guests

Crusty Baguette

Grilled Lemon

Capers

Pickled Red Onion

Dill & Horseradish Cream



Light Lunch / Snacks

SUSHI PLATTER – NORI

\$120.00

**Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu /
Egg / Cucumber / Avocado**

RICE PAPER ROLL PLATTER

\$100.00

(10 Rolls in Total / Cut in Half)

Prawn – With Lychee / Mint & Coriander

Vietnamese Vegetable – (Gluten Free / Vegan)

Satay Chicken – Carrot / Capsicum / Cucumber / Coriander

Thai Beef – Vermicelli Noodles / Snow Peas / Capsicum / Cucumber

Varied sauces

POINT SANDWICH PLATTER

\$100.00

(10 Sandwiches in Total)

Chicken – Chopped Breast / Italian Parsley / Mayonnaise

Fillet Beef – Smoked / Cheese / Mustard / Pickles / Lettuce

Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan

Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach

Egg – Copped Egg / Mayo / Chives / Lettuce / Diverse Bread



WRAPS PLATTER

\$62.00

(12 Pieces in Total)

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt /Chili

Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach

Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing

Double Smoked Ham – Cheddar / Roma Tomato / Mayo /Baby Spinach

BAKED BITES PLATTER

\$120.00

(27 pieces in total - 3 of each)

Cauliflower Sausage Roll

Petite Chicken & Leek Pie

Vegetarian Samosa

Mini Steak Pies

Chicken Empanada

Moroccan Vegan Cocktail Pies

Smoked Salmon Tartlet

Arancini – Mushroom & Parmesan



AHOY CLUB

ANY YACHT, ANYWHERE, FOR THE BEST POSSIBLE PRICE

DESSERTS

FRESH FRUIT PLATTER

\$69.00

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter

\$69.00

Double Chocolate Brownie Square

Passion-Fruit Polenta Cake

French Macaroons

Cheese & Brownies Platter for One

\$16.00

(Minimum 10 people, must be ordered with a main menu item)

