

## Catering Packages (minimum 12 persons)

1 July 2016

You have the option to create your own menu from our Cocktail, Platter or Chef Selected Menu's which we arrange through the Royal SA Yacht Squadron catering where we are based.

### COCKTAIL MENU

Select 4 items..... **\$17.60** per person  
 Additional Canapés (each)..... **\$ 4.40** per person extra  
 Additional Mini Substantial's (each).. **\$ 8.80** per person extra

**(GF)** – Gluten free    **(V)** - Vegetarian

#### Ambient Selection

- Deconstructed shrimp cocktail served in Asian spoons
- Star anise duck crostini
- Chicken, citrus & coriander cold rolls
- Potato and pea pakarus **(V)**
- Pumpkin and feta tartlet with caramelised red onion **(V)**
- Sushi selection including vegetarian with wasabi and sambal manis
- Chicken Caesar filo cups
- Thai beef with black sesame rice **(GF)**
- Smoked salmon crostini with horseradish whip

#### Hot Selection

- Chicken tandoori skewers with raita
- Lamb kofta kebabs with mint and yoghurt dipping sauce **(GF)**
- Selection of mini quiches including vegetarian options
- Gourmet mini pies selection
- Mini sliders beef with tomato relish
- Grilled haloumi sliders with beetroot relish
- Thai fish cakes with dipping sauce

#### Mini Substantial's

- Smoked salmon with horseradish crostini
- Vermicelli noodles with roast duck and Asian dressing **(GF)**

### PLATTERS MENU (Each platter serves 12)

- Cheese Platter with King Island brie, South Cape blue, Mersey Valley cheddar with quince paste, dried fruits and lavosh **\$99**
- Brie served with quince paste, strawberries and French style bread **\$88**
- Antipasto platter with prosciutto, chorizo, marinated olives, roasted capsicum & humus **\$132**
- Prosciutto and melon **\$99**
- Duo of Dips with pita and olives **\$60**
- Smoked salmon with capers, lemon and crostini **\$99**
- Mixed sushi platter including vegetarian with soya and wasabi **\$53**
- Salt and pepper prawns - 2 pieces **\$66**
- Prawn twister with sweet chilli dipping sauce 2 pieces **\$77**
- Platter of assorted baguettes or wraps – half serve **\$53**, full serve **\$106**

## **CHEF SELECTED MENU** (minimum 12 persons)

### **Option 1 - \$27.00** per person

#### **Platters**

- Duo of dips with pita bread
- Smoked salmon with capers, lemon and crostini
- Prosciutto and melon
- Salt and pepper prawns - 2 pieces
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### **Option 2 - \$31.00** per person

- Duo of dips with pita bread
- Smoked salmon crostini with horseradish whip
- Sushi selection including vegetarian with wasabi and sambal manis
- Selection of mini quiches including vegetarian options
- Pulled pork sliders with apple relish

#### **Platters**

- Cheese Platter with King Island brie, South Cape blue, Mersey Valley cheddar with quince paste,
- dried fruits and lavosh

### **Option 3 - \$35.00** per person

- Duo of dips with pita bread
- Star anise duck crostini
- Pulled pork sliders with apple relish
- Chicken tandoori skewers with raita

#### **Platters**

- Smoked salmon with capers, lemon and crostini
- Prosciutto and melon