

CATERING

Yarranabbe

OPTION 1 | JUST CRUISIN'

\$70PP | MINIMUM 20 PEOPLE (+\$60 delivery Sundays & p.hols)

CANAPES

- Vegetable & sesame rice paper rolls w/ spicy plum sauce
- Peeled Crystal Bay prawns & lime aioli

ON THE GRAZING TABLES

- Salt & pepper crusted yearling eye fillet, sliced leg ham w/ sides of mustards, relish & béarnais

Antipasto platter w/ char grilled vegetables, Italian salami, marinated feta, frittata, hummus, pesto & olives

Farmhouse three-cheese selection, dried & seasonal fruits w/ crackers

Basket of fresh & toasted breads

Mini chocolate fudge brownie w/ fresh strawberries

TOTAL PEOPLE

OPTION 2 | CANAPES WITH IN-HOUSE CHEF

\$60PP + \$350 ON BOARD CHEF | MINIMUM 25 PEOPLE

Select 10 Items | We suggest 5 cold & 5 hot | Petite Fours included

HOT FOOD OPTIONS

- ☐ Porcini, mozzarella arancini w/ pesto cream

☐ Gourmet beef or lamb pie w/ red capsicum relish

☐ Petite pastry parcel (select one):

☐ Chicken & leek | Lamb & pomegranate

☐ Selection of mini quiches

☐ Gourmet topped pizette

☐ Vegetable samosa w/ spiced hummus

☐ Pumpkin, almond samosa w/ mint yoghurt

☐ Spinach & cheese triangle w/ capsicum puree

☐ Barramundi batons with herb and caper sauce

☐ Asian snapper cake with spicy plum sauce

☐ Shredded coconut prawn w/ lime aioli

☐ Chicken skewer (Select one & underline choice):

Moroccan w/ lemon yoghurt | Thai w/ satay sauce

Lemon & oregano w/ tzatziki

☐ Mini wagyu beef cheese burger w/ relish

☐ Mini beef wellington w/ dijon aioli

☐ Vegetarian spring roll w/ spicy plum sauce

COLD FOOD OPTIONS

- ☐ Gourmet chicken, celery & lemon mayo sandwich

☐ Slider Selection (Select one & underline choice):

Pesto chicken | Smoked salmon & cream cheese |

Pulled Pork w/ apple slaw | Asian beef w/ pickled cucumber

☐ Ratatouille, marinated feta tartlet

☐ Balsamic fig, blue & prosciutto tartlet

☐ Sashimi tuna cubes w/ wasabi cream

☐ Smoked salmon & herbed cream cheese blini

☐ Peeled Crystal Bay prawn & lime aioli

☐ Freshly shucked oysters w/ soy, mirin, pickled ginger & shallot

☐ Peking duck, hoisin & ginger pancake

☐ Vegetable & sesame rice paper rolls

☐ Thai beef or chicken salad wonton cup

TOTAL PEOPLE



OPTION 3 | YARRANABBE BUFFET

\$95PP + \$350 ON BOARD CHEF

Canapé Selection – select 2:

Hot

- ☐ Petit pastry parcel select one | Chicken & leek | Lamb & pomegranate
- ☐ Porcini, mozzarella arancini with pesto cream
- ☐ Mini beef wellingtons with Dijon aioli, Fresh barramundi batons with herb and capes sauce

Cold

- ☐ Smoked salmon & herbed cheese blini
- ☐ Freshly shucked oysters with soy, mirin, pickled ginger & shallot
- ☐ Peeled crystal bay prawns & lime aioli
- ☐ Peking duck, hoi sin & ginger pancake

Mains – select 2:

Hot

- ☐ Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing
- ☐ Moroccan spiced chicken or fish, almonds & yoghurt
- ☐ Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise
- ☐ Fresh baked tart select one | Asparagus, heirloom tomatoes & basil | Caramelised onion, lemon thyme & goats curd.

Cold

- ☐ Oven roasted kumara, tomato, basil frittata with shaved parmesan
- ☐ Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing
- ☐ Oven roasted prosciutto, wrapped chicken with marsala
- ☐ Thai beef, greens, cherry tomato & lime dressing
- ☐ Lamb back strap with mint, feta and heirloom tomato salsa

Sides – select 3

- ☐ Oven roasted baby beetroot, goats curd & baby English spinach salad
- ☐ French bean, snow pea, orange & hazelnut salad
- ☐ Infinite tomato party salad with mixed herb dressing
- ☐ Brown rice, quinoa, cucumber, feta and pomegranate
- ☐ Puy lentil, beetroot, kumara, bacon & goats curd salad
- ☐ Mediterranean roasted root vegetables with Vincotto
- ☐ Potato salad w honey mustard and toasted almonds
- ☐ Mix it up green leafy salad

Select one leaf type

Select one dressing

Select three ingredients

- ☐ Baby English spinach
- ☐ Sweet seeded mustard
- ☐ Shaved Parmesan
- ☐ Crispy prosciutto
- ☐ Pine nuts

- ☐ Rocket
- ☐ Vincotto balsamic
- ☐ Pear
- ☐ Mixed olives
- ☐ Avocado

- ☐ Mixed leaf
- ☐ Mixed leaf
- ☐ Oven roasted tomato
- ☐ Greek feta
- ☐ Baby beetroots

Dessert – select 1:

- ☐ French baked apple flan, double cream w/caramel drizzle
- ☐ Lemon delicious tart with smashed blueberries and cream
- ☐ Raspberry Pavlova roulade & marinated berry compote
- ☐ Seasonal fresh fruit platter, syrup & double cream
- ☐ Farmhouse three-cheese selection, dried & seasonal, fruits with crackers
- ☐ Selection of frivolities - Chocolate brownie, white rocky road, pistachio biscotti, macadamia, shortbread, strawberries

TOTAL PEOPLE

