

**Note: Surcharge applies on public holidays**

## **CATERING MENU**

Includes:

Dolmades

Falafels

Cured meats

Dips

Assorted cheeses

Olives

Antipasto

Fruit

Celery and carrot sticks

Bread

Crackers

Sweet biscuits

Chocolates

Mini muffins

Donuts

*(GF, DF and Vegan options available)*

## **Deluxe Grazing Boards**

The perfect choice for your Rosie Boat experience. Our gorgeous grazing boards are our most popular option for a reason. Premium ingredients, beautifully styled, and the easiest and most delicious way to cater an on-the-water event that allows your guest to enjoy their surroundings, mingle, drink whilst not missing out on



delicious goodies.

**Small (serves up to 15 ppl) - \$350**

**Large (serves up to 30 ppl) - \$600**

### **Gourmet BBQ Buffet**

Choice of 4 x Gourmet BBQ dishes cooked on board as well as 3 x sides plus green salads and artisan fresh

bread and bread roll assortments.

Includes condiments, cutlery, plates & servingware.

**Chef Required \$70/hr**

**+ \$44 per person**

### **Canapè Service**

Choice of 9 x savoury canapè selections and 2 x sweet canapè selections with each

guest receiving 15 pieces throughout the event.

Includes condiments, cutlery, plates & servingware.

**Chef & Wait person Required \$130/hr**

**+ \$50 per person**

**Note:** *Fully catered, sit-down service also available. Price on application.*

