

Please note: this is an external caterer providing quality food and service, not the boat's in-house caterer. We are purely providing an alternative to make catering easier for you. While we aim for smooth operation, occasional delivery delays or errors may occur due to factors beyond our control. We will do our best to assist.

BBQ BUFFET

Minimum Order of 10 pax

BUDGET BUFFET \$20.90pp

Chef Required \$70/hr

Traditional Sausages - Pork & Beef (gf) (df)

Beef Burger Patties w/ house-made tomato relish.

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion,
cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made
aioli. (v) (gf) (df)

Artisan Fresh Bread Roll Assortment

Condiments to suit

CLASSIC BUFFET \$28.90pp

Chef Required \$70hr

Traditional Sausages - Pork & Beef w/ caramelised onion (gf) (df)

Lemon & Thyme Chicken Skewers (gf) (df)

Chargrilled Rump Steak Portions w/ house made tomato relish (gf) (df)

Halloumi & Vegetable Skewers (v) (gf)

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion,
cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Artisan Fresh Bread Roll Assortment

Condiments to suit

GOURMET BUFFET \$38.90pp

Chef Required \$70/hr

Choice of 4 x Mains & 4 x Sides

Artisan Fresh Bread & Bread Roll Assortment

Condiments to suit

MAINS

Per-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf) (df)

Lamb Koftas w/ a mint yoghurt dipping sauce.

Chicken Malay Sticks w/ a warm peanut sauce. (gf) (df)

Chargrilled Salmon Fillets. (gf) (df)

Rump Steak Portions w/ house-made tomato relish. (gf) (df)

Beef Burger Patties w/ house-made tomato relish.

Halloumi & Vegetable Skewers. (gf) (v)

Vege Burger Patties. (vg)

Tofu & Vegetable Skewers. (gf) (vg)

Mango & Lime grilled Chicken Breast. (gf) (df)

Lime & Garlic Calamari Skewers w/ tartare sauce. (gf) (df)

Sticky Garlic Beef Kebabs. (gf) (df)

Traditional Sausages - Pork & Beef. (gf) (df)

Gourmet Sausages - Pork & Fennel, Wagyu Beef & Chicken. (gf) (df)

Mooloolaba Whole Cooked King Prawns. (gf) (df)

BBQ Corn on the Cob w/ butter & rosemary salt.

SIDES

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber,
capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v)
(gf) (df)

Moroccan Couscous Salad w/ a minted Greek yoghurt. (v)

Creamy Pesto & Sundried Tomato Pasta Salad. (v)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Mediterranean Salad w/ vine ripened cherry tomatoes, cucumber, Spanish onion,
black olives & Feta. (v) (gf)

Green Beans, Almond & Feta Salad. (v) (gf)

Caramelised Pumpkin & Pearl Barley Salad w/ green beans & feta. (v)

Quinoa & Roast Vegetable Salad w/ chickpeas, feta & cherry tomatoes. (v) (gf)

Baby Beetroot, Rocket, Walnut & Goats Cheese Salad. (v) (gf)

Roasted Mushroom ,Tomato & Cashew Salad. (vg) (gf) (df)

Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles,
mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf)

(df)

All buffet packages include cutlery, plates & servingware.

If your yacht does not have cooking facilities please speak to our friendly staff as we can often supply required equipment.

CANAPES

Minimum Order of 10 pax

Chef & Wait Person Required - \$130/hr

ONE: Each guest allocated 10 pieces in total - Choice of (6) Canape Selections & (1) Slider \$36.90 pp

TWO: Each guest allocated 13 pieces in total - Choice of (8) Canape Selections & (1) Slider \$42.90 pp

THREE: Each guest allocated 15 pieces in total - Choice of (8) Canape Selections, (1) Slider, (2) Sweets \$46.90 pp

CANAPES

Per-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf) (df)

Chicken Malay Sticks w/ a warm peanut sauce. (gf) (df)

Lamb Koftas w/ a mint yoghurt dipping sauce.

Halloumi & Vegetable Skewers. (gf) (v)

Lime & Garlic Calamari Skewers w/ tartare sauce. (gf) (df)

Sticky Garlic Beef Kebabs. (gf) (df)

Roast Beetroot & Pear Bruschetta. (vg) (df)

Mushroom Crostini w/ a garlic & basil vegan ricotta. (vg) (df)

Caprese Skewers w/ cherry tomatoes, bocconcini, basil leaves & aged balsamic. (v) (gf)

Sweet Tomato & Basil Mini Bruschetta. (vg) (df)

Cucumber Medallion w/ dill cream cheese mousse & smoked salmon. (gf)



Zucchini & Corn Fritters w/ crème fraiche. (v) (gf)

Melon & Prosciutto Bites. (gf) (df)

Camembert, Smoked Salmon & Dill Skewers. (gf)

Caramelised Onion, Bacon & Haloumi Tartlets. (gf)

Caramelised Onion & Goat's Cheese Tartlets. (v) (gf)

Spiced Eggplant & Haloumi Tarts. (v) (gf)

Prosciutto Wrapped Pear w/ a balsamic glaze. (gf) (df)

SLIDERS

Pulled Beef Brioche Slider w/slaw & guacamole.

Mini Brioche Cheeseburger.

BLT Brioche Slider.

Vegetable & Halloumi Slider. (v)

Mini Vege Pattie Burger w/ lettuce, tomato & caramelized onion (vg)

SWEETS

Chocolate Brownie Bites w/ Chantilly cream & strawberries. (v) (gf)

Orange & Almond Cake Bites w/ a citrus glaze. (v) (gf) (df)

Lemon Meringue Tartlets w/ Italian meringue. (v) (gf)

Raspberry Coconut Bliss Ball (gf) (vg)

Dark Chocolate Mousse Tartlets w/ a honeycomb crumb. (v) (gf)

Mini Cinnamon Donut Ball (v)