

MAKE IT COUNT SAILING EXPERIENCES

Catering / Buffet menu

Our menus are designed to suit different types of occasions and taste, and can be adjusted to suit your needs or special dietary requirements. Please contact us to discuss further options.

Buffet menu

This menu is suitable for formal or casual entertaining. Quantities are for a minimum of 12 and up to 16 guests.

Buffet menu 1 | \$45 per person

Choose three selections from the following options:

- Roasted wagyu beef with roasted vegetable salad and served with mustard cream (gf)
- Marinated lemon and thyme chicken with relish (gf)
- Basmati rice salad with chermoula dressing and fresh herbs (v)
- Baby leaf salad with balsamic vinaigrette (gf) (v)
- Baguette and individual butter (v)

Choose from one of the following salads:

- Roasted beetroot salad with orange, feta, roasted hazelnuts & baby spinach (gf) (v)
- or
- Tomato & cherry tomato salad with marinated feta & chives (gf) (v)

Buffet menu 2 | \$50 per person

- Platter of peeled prawns with two dipping sauces (gf)
- Platter of oysters with shallot and red wine vinegar dressing (gf)
- Marinated chargrilled chicken (gf)
- Baby cos lettuce with a de'lish creamy dressing (gf) (v)
- Bowls of tomato and cherry tomato salsa / avocado and lemon (gf) (v)
- Soft bread rolls and butter (v)

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Buffet menu 3 | \$60 per person

- Platter of peeled prawns with two dipping sauces (gf)
- Platter of oysters with shallot and red wine vinegar dressing (gf)
- Marinated chargrilled chicken (gf)
- Platter of wagyu beef with roasted vegetables and mustard cream (gf)
- Baby cos lettuce with de'lish creamy dressing (gf) (v)
- Bowls of tomato and cherry tomato salsa / avocado and lemon (v)
- Soft bread rolls and butter (v)

Buffet menu 4 | \$70 per person

- Platter of peeled prawns with two dipping sauces (gf)
- Platter of oysters with salmon roe, and shallot and red wine vinegar dressing (gf)
- Marinated chargrilled chicken (gf)
- Vine ripened tomato with bocconcini, ligurian olives and basil (gf) (v)
- Roasted beetroot salad with orange, feta, roasted hazelnuts and baby spinach (v)
- Pearled cous cous and roasted vegetable salad (gf) (v)
- Char grilled asparagus with roasted lemon (gf) (v)
- Soft bread rolls and butter (v)

For after lunch

- Fruit platter with French brie and crackers (v)
- Mini Florentines (gf) (v)

Key

(gf) Gluten free

(v) Vegetarian