

MAKE IT COUNT SAILING EXPERIENCES

Catering menu l Canapé platters to share

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.

Canapé platters to share

These platter options are suitable for casual or formal entertaining. Perfect for a cruise, enjoying time at a harbour beach or sailing into the sunset. Includes hot and cold finger food options. Choose any number of platters to suit your occasion.

Cold finger food and canapés

•	Platter of peeled prawns with two dipping sauces (gf)	\$160	platter
٠	Mixed prawn, oyster and sashimi platter (gf)	\$240	platter
	Oysters served with eschallot and red wine reduction (gf)	\$145	24 items
	Peking duck crepe rolls	\$125	24 items
	Lavoche pinwheels with smoked salmon, horseradish cream and chives	\$88	20 items
٠	Sushi nori rolls served with soy and mirin dipping sauce (gf soy available	\$60	24 items
	upon request)		
٠	Chargrilled asparagus rolled with prosciutto (gf)	\$50	15 items
٠	Cocktail size red capsicum and ricotta timbales	\$48	12 items
٠	Small cheese platter – includes two cheeses including a soft rind option,	\$75	platter
	quince paste, fruit and crackers		
•	Large cheese platter – includes four cheeses including a soft rind option,	\$125	platter
	quince paste, fruit and crackers		

Hot finger food and canapés

•	Lamb and eggplant meatballs served with tzatziki dipping sauce (gf)	\$72	18 items
•	Cocktail size zucchini and feta fritters served with Hanks Chilli Jam (v)	\$78	18 items
	Cocktail size corn fritter served with herb cream (v)	\$78	18 items
	Miniature quiche – Lorraine / smoked salmon / creamed leek / pumpkin	\$3.50	each
	and feta / roasted tomato and gruvere		

Key (gf) Gluten free (v) Vegetarian

