

WITH *BAY*

Catering exclusively at Australian Yacht Management



ABOUT

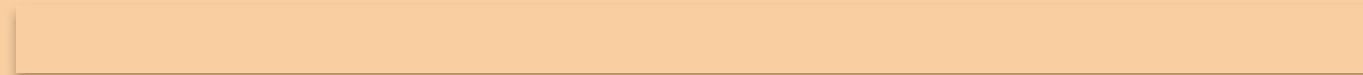
A bunch of cheese, charcuterie and shares on euro-inspired platters tables creating a show stopping graze and feast!

Platters and tables include gourmet, artisan and fresh goods delicately picked for your occasion.



PLATTERS

- Three days notice required
- Additional \$100 delivery fee
- Dietary requirements will incur a subjective additional fee
- Prices inclusive of GST
- Full payment required upfront



CHEESE PLATTER

\$375.00 feeding up to 12 guests

4-5 Cheeses, 2-3 Meats, Sicilian Olives, Pickles, Honey, Quince, Crackers, Chocolate, Dried Fruit, Savoury Quiches, Seasonal Fruit

ANTIPASTO PLATTER

\$375.00 feeding up to 12 guests

3-4 Meats, 2-3 Cheeses, Sicilian Olives, Artichokes, Feta Stuffed Peppers, Pickles, Honey, Breads, Grissini, Arancini, Crackers

VEGGIE & DIP PLATTER

\$375.00 feeding up to 12 guests

Roasted Carrots, Asparagus, Cauliflower and Eggplant with Tzatziki, Hummus, Avocado, Labneh with Roasted Sourdough

PASTRIES & RELISH PLATTER

\$375.00 feeding up to 12 guests

Cheese & Spinach Rolls, Beef & Caramelised Onion Rolls, Cocktail Quiche Lorraine, Spinach & Mushroom Arancini with Tomato, Onion & Pepper Relish

PANINI & FOCACCIA PLATTER

\$375.00 feeding up to 12 guests.

Stracciatella di bufala with Salami & Pepper Relish Panini, Buratta with Heirloom Tomato & Prosciutto Panini, Mozzarella with Heirloom Tomato & Pesto Panini, Mild Salami Focaccia, Mozzarella & Mushroom Focaccia

MEZZE PLATTER

\$375.00 feeding up to 12 guests.

Falafel, Kibbeh, Sambousek, Baba Ganoush, Labneh, Tabbouleh, Flat Bread, Pickled Vegetables, Kalamata Olives, Turkish Delight, Seasonal Produce

FRUIT PLATTER

\$375.00 feeding up to 12 guests.

Seasonal Fruit and Exotic Fruits accompanied by Couverture Loaded Chocolate Barks, Almonds and Pistachios

SWEET PLATTER

\$475.00 feeding up to 12 guests.

Nutella Bomboloni, Vanilla Cannoli, Meringue Bites, Lava Cakes, Canales, Macarons Custard Tarts, Madeleines, White Chocolate Custard Tarts accompanied by Seasonal Berries

SEAFOOD PLATTER

\$475.00 feeding up to 12 guests. (Minimum order: 2 platters)

Freshly Shucked Oysters, Cooked Tiger Prawns accompanied by fresh Lemons, Mignonette and Seafood Sauce



TABLES

- Minimum 1 week notice required
- Additional \$350.00 event fee for delivery, set up, pack down, hire of tableware, cleaning, seasonal foliage if no floral styling
- Prices inclusive of GST
- Full payment required to secure booking
- \$150.00 bond required. Refundable if all equipment is left undamaged
- Dietary requirements will incur a subjective additional fee
- Menus cannot be combined
- No cancellation fee for cancellations made 1 week before event date
- Cancellations made within the week of event date will incur a 50% cancellation fee



TABLE PRICINGS

Select from:

- Grazing Table
- Feasting Table

GRAZING TABLE

Minimum spend required:

\$800.00 feeding up to 20 guests
\$1500.00 feeding up to 40 guests

FEASTING TABLE

Minimum spend required:

\$1100.00 feeding up to 20 guests
\$2000 feeding up to 40 guests



TABLE MENU

Select from Grazing or Feasting:

- Greek
- French
- Italian
- Middle Eastern

THE GREEK GRAZING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

CHEESES

Kefalograviera, Feta, Kefalotyri

MEATS

Prosciutto, Salami, Pancetta

ANTIPASTI

Kalamata Olives, Honeycomb, Dolmades,
Tzatziki

FROM THE BAKERY

Pita, Spanakopita, Koulouri, Walnut Baklava, Greek Biscuits

THE GREEK FEASTING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

GRAZING

Items from The Greek Graze

FROM THE OVEN

Chicken Pita Bites, Pork & Fennel Rolls

FROM THE BENCH

Greek Salad

Prosciutto, Chevre, Pear and Honey Crostini

Feta, Haloumi and Mozzarella, Honey Savoury Tart

THE FRENCH GRAZING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

CHEESES

Will Studd Brie, Chevre, Blue Stilton

MEATS

Prosciutto, Salami, Saucisson

ANTIPASTI

Mixed Olives, Quince, Honeycomb, Pepe Saya Butter

FROM THE BAKERY

Croissants, Rustic Baguettes, Macarons

THE FRENCH FEASTING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

GRAZING

Items from The French Graze

FROM THE OVEN

Quiche Lorraine

Feta, Tomato, Mushroom and Spinach Quiche

Caramelised Onion and Cheddar Savoury Tart

FROM THE BENCH

Brie, Grape and Honey Crostini

Fig/Pear, Prosciutto and Chevre Crostini

Stacked Berry Meringue

THE ITALIAN GRAZING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

CHEESES

Asiago, Buratta, Reggiano Parmigiano, Manchego
Pecorino Truffle

MEATS

Prosciutto, Mild Sopressa

ANTIPASTI

Sicilian Olives, Stuffed Peppers, Marinated Artichokes,
Honeycomb

FROM THE BAKERY

White Pull-Apart Bread, Focaccia, Nutella Bombolini

THE ITALIAN FEASTING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

GRAZING

Items from The Italian Graze

FROM THE BENCH

Mushroom, Spinach & Mozzarella Arancini

Caprese Salad

Salami Focaccia Bites

Stracciatella, Salami & Pepper Relish Panini

Burrata, Pesto & Prosciutto Panini

Vanilla Cannoli

THE MIDDLE EASTERN GRAZING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

CHEESES

Marinated Feta, Maffra Cheddar

MEATS

Sujuk, Beef Chorizo

ANTIPASTI

Labneh, Baba Ganoush, Hummus, Pickles, Stuffed Peppers, Kalamata Olives, Vegetables

FROM THE BAKERY

Mini Zataar, Flat Bread, Cheese Sambousek, Artisan Turkish Delight, Baklava

THE MIDDLE EASTERN FEASTING

Accompanied by Artisan Crisps, Loaded Chocolate Barks, Nuts, Dried Fruit and Seasonal Produce.

GRAZING

Items from The Middle Eastern Graze

FROM THE OVEN

Falafel
Sambousek
Kibbeh
Lamb Mansaf

FROM THE BENCH

Tabouli



BOOKINGS

~

www.withbay.com.au
[@withbaycatering](https://www.instagram.com/withbaycatering)
hello@withbay.com.au