



## One Pot Catering – Boat Menu

*Minimum order of 10 people for any menu  
Public Holidays may incur a surcharge*

### Buffet Menu

#### **Buffet Package 1 - \$35 per person**

Portuguese baked chicken, preserved lemon, parsley (GF, DF)  
Salmon Steaks, lemon butter sauce  
Zesty potato, pea and radish salad, fresh mint (GF, DF, V)  
Chunky pumpkin, honey roasted carrots, rocket, zucchini, feta flaked almonds (GF, V)  
Mixed Leaves green salad (GF, V, DF)  
Dinner Rolls (V)

#### **Buffet Package 2 - \$55 per person**

Cheese & Antipasto Grazing Board  
Whole roasted chicken oregano and lemon  
Miso baked ocean trout, bean sprouts, sesame  
Caponata pasta, fresh parmesan cheese  
Zesty potato, pea and radish salad, fresh mint (GF, DF, V)  
Chunky pumpkin, honey roasted carrots, rocket, zucchini, feta flaked almonds (GF, V)  
Classic Greek Salad  
Artisan Bread

#### **Buffet Package 3 - \$75 per person**

Cheese & Antipasto Grazing Board  
Slow cooked lamb shoulder, eggplant relish  
Roasted pork belly, apple chutney (GF)  
Salmon steaks, dill and lemon  
Moussaka, roasted eggplant, rich roma tomatoes sauce, ricotta topping  
Brown rice, pistachios, radicchio, apple goats cheese salad  
Honey roast sweet potato, walnuts and blue cheese  
Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing  
Chef's Selection Sweets Board



## One Pot Catering – Boat Menu

### BBQ Menu

*Meat is pre BBQ'd prior to charter and reheated onboard*

#### **BBQ Package 1 - \$35 per person**

Lamb Souvlaki, tzatziki (GF)  
Chicken Souvlaki, tzatziki (GF)  
Chickpea falafel, minted yoghurt (GF, V)  
Tabouli, cracked wheat, tomatoes, cucumber (V, DF)  
Mixed Leaves green salad (GF, V, DF)  
Flat Bread (V)

#### **BBQ Package 2 - \$55 per person**

Cheese & Antipasto Grazing Board  
Pork and Fennel sausages  
Scotch Fillet Steak  
Lamb and rosemary skewers  
Garlic prawn skewers  
Classic Caesar salad (V)  
Chunky pumpkin, honey roasted carrots salad  
Classic Greek Salad  
Artisan Bread

#### **BBQ Package 3 - \$75 per person**

Cheese & Antipasto Grazing Board  
Fresh Damper Rolls  
Garlic King Prawn Skewers  
Salmon steaks, dill and lemon  
Harvey Bay Scallops, chive butter  
Moreton Bay Bugs, tomatoes, lime salsa  
Grilled zucchini, chick peas and mushroom salad, lime dressing  
Warm kale salad w toasted pine nuts, walnuts, grilled halloumi  
Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing  
Chef's Selection Sweets Board



## One Pot Catering – Boat Menu

### Canape Menu

#### **Canape Package 1 - \$35 per person**

Thai fish cake, sweet chilli, kaffir lime leaf dip  
Slow cooked beef shin, roasted eggplant and cumin  
Slow cooked pulled pork shoulder, fennel and red cabbage slaw  
Grilled chicken skewers, chermoula, lime topping (GF)  
Steamed chicken, shiso cress, green papaya (GF)  
Blackened corn and mint blinis, avocado and chipotle salsa, chiffonade mint (GF)  
Tartlet of wild mushrooms, slow cooked garlic

#### **Canape Package 2 - \$55 per person**

Poached Coffs Harbour prawns, harissa aioli (GF)  
Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard  
Mini Peking duck pancakes, hoisin sauce, cucumber and shallot  
Classic lamb kofta, coriander, chilli dip (GF)  
Grilled chicken skewers, chermoula, lime topping (GF)  
Steamed chicken, shiso cress, green papaya (GF)  
Blackened corn and mint blinis, avocado and chipotle salsa, chiffonade mint (GF)  
Tartlet of wild mushrooms, slow cooked garlic  
Rocket, ricotta, sundried tomato wrapped in grilled zucchini  
Lemon tarts, smashed meringue, fresh mint  
Cheese & Antipasto Board

#### **Canape Package 3 - \$75 per person**

Mini lobster brioche rolls, creamy slaw, celery, pickles  
Sydney rock oyster, crispy shallots, aged cabernet sauvignon vinegar (GF) (DF)  
Confit dukkah spiced chicken, preserved lemon yoghurt, saffron crêpe  
Shitake and water chestnut rice paper rolls, chilli lime dipping sauce  
Chickpea fritters, tatziki, chili jam  
Poached Coffs Harbour prawns, harissa aioli (GF)  
Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard  
Mini Peking duck pancakes, hoisin sauce, cucumber and shallot  
Prawn, crisp vegetable rice paper rolls with chilli lime dipping sauce  
Coconut ceviche, lime, coriander, chili (v) (gf) (df)  
Lemon tarts, smashed meringue, fresh mint  
Cheese & Antipasto Board



## One Pot Catering – Boat Menu

### Platters Menu

*Minimum order of \$200 applies to platter menus*

#### **Seafood Canapes – 25 pieces - \$128 or 50 pieces \$248**

Poached Coffs Harbour prawns, harrisa aioli  
King Fish Ceviche, fresh chilli  
Moreton Bay Bugs, lime dressing  
Smoked Salmon Bellini, dill creme fraiche, caper berries  
Tiger prawn & green mango rice paper rolls

#### **SEAFOOD PLATTER – \$108**

8 x Sydney Rock Oysters / 8 x Peeled King Prawns / 8 x Hickory Smoked Salmon / Traditional Accompaniments / Breads

#### **Cold Sliders - 18 Pieces - \$98 or 26 Pieces \$130**

Chicken schnitzel & slaw  
Prawn cocktail, iceberg lettuce  
Pulled lamb, pickled red onion

#### **Gourmet Mixed Pies & Sausage Rolls – 18 pieces - \$78 or 26 pieces - \$128**

Delicious House made puff pastry, slow braised fillings and Heinz ketchup

#### **Small Bites Platter - (20 Pieces - \$90 – choose 4 items)**

Mini gourmet pies  
Mini pork & fennel sausage rolls  
Spicy chicken empanada  
Mini Moroccan vegan pie  
Mushroom & parmesan arancini  
Smoked salmon tart  
Vegetarian samosa

#### **Celebrate Grazing – 5 people - \$105 or 10 people \$205**

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles and grilled sumac flat bread

#### **Australian And Continental Cheese – 5 people \$78 or 10 people \$128**

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney and water crackers

#### **Antipasto- 5 people \$78 or 10 people \$128**

Mediterranean delights including cured meats, grilled veggies, olives and feta cheese with grilled bread



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### **Seasonal and Market Fresh Fruit – 5 people \$78 or 10 people \$128**

A selection of seasonal and market fresh, vibrant and delicious seasonal fresh fruit

### **Middle Eastern Platter – 5 people \$100 or 10 people \$195**

A Middle Eastern delight! Lamb kofte, chickpea falafel, humus, labneh, pickles, tabouli with sumac flat bread

### **Heart Inspired – 5 people \$78 or 10 people \$120**

Delicious heart healthy fresh crunchy vegetables, humus, baba ghanoush, cherry tomatoes

### **Mini Peking duck pancakes – 18 pieces \$90 or 26 pieces \$130**

Mini Peking duck pancakes, hoisin sauce, cucumber, shallots and

### **Vietnamese rice paper rolls – 18 pieces \$90 or 26 pieces \$130**

Vietnamese rice paper rolls. Fresh, vibrant and delicious. Your choice of either chicken or avocado & tofu noodle salad

### **Celebrate Lunch – 5 people - \$142 or 10 people \$279**

Bangalow Ham  
Fresh peeled prawns, chipotle Mayo  
Cold Roasted Chicken  
Smoked Salmon  
Grilled Vegetables, Olives, Cucumber, Tomato  
Cheddar Cheese, Brie Cheese, Pickles, Condiments. Artisan Bread Rolls

### **Celebrate Dessert – 18 pieces \$105 or 26 pieces \$205**

Mini macarons  
Pistachio & yoghurt, rose water mini cakes White chocolate and raspberry tarts  
Mini Pavlovas, passion fruit curd, fresh mint

### **Celebrate Kids Grazing – 5 kids \$65 or 10 kids \$120**

We have created a kids grazing platter that is perfect for birthdays and events. Finger sandwiches, corn fritters, crunchy veggies & dips, bite size brownies and doughnuts and delicious fresh fruit.