



Casa Catering For Sydney by Sail

Minimum order \$200
Delivery fee: \$30 on all orders

Share Platters

Assorted Quiches - \$40 (5 pieces)
Roast olive & capsicum, Prosciutto & leek, Chorizo & tomato

Sushi Platter - \$60 (16 pieces)
Selection of inside out maki rolls & nigiri

Brioche Buns - \$45 (5 pieces)
Roast chicken, walnut & pesto
Egg mayonnaise, dill & pickle egg, ranch dressing

King Prawn Rolls - \$75 (5 pieces)
Prawns, cucumber, lemon aioli, dill & salmon roe

Dessert Platter - \$60 (10 pieces)
Assorted cakes

Wraps & sourdoughs - \$65 (10 pieces)
Selection of assorted freshly made tortilla wraps & soy linseed sourdough sandwiches

Dozen oysters with lemon & mignonette - \$65

Kilo of Queensland tiger Prawns - \$90

Dark chocolate dipped strawberries x 6 - \$24

Box of 4 macarons - \$20

Triple cream Brie & honeycomb plate - \$45.50



Casa Catering

Salad & Lunch Boxes

Lunch Box - \$25

1 x chicken pesto walnut sourdough sandwich OR 1 x roast beef wrap, truffle mayo & onion jam

1 x Nutella chocolate brownie

1 x juice

1 x whole seasonal fruit

Tuna Poke (gf/df) - \$27.50

Seared Tuna, brown rice, seasonal vegetables, soy ginger mirin dressing

Sumac Chicken Bowl - \$22.50

Sumac chicken breast, Moroccan couscous, tomatoes, cucumbers, fresh herbs. dill yoghurt & charred lemon)

Chicken Caesar (gf available) - \$22.50

Poached chicken, cos lettuce, soft egg, parmesan cheese, bacon, sourdough croutons and Caesar dressing

Mediterranean Bean (vg) - \$20

Cannellini, rocket, fire roasted capsicum, marinated artichokes and roast cherry tomatoes



Casa Catering

Gourmet Grazing Platters

Can be ordered in 3 sizes

Small: 2-4 people

Medium: 5-8 people

Large: 9-12 people

Artisan Cured Meats, Pickles & Relishes \$120 / \$210 / \$300

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough (pictured top right)

Casa Grazer - \$120 / \$210 / \$300

Artisan cured meats, farmhouse cheeses, pickles, olives, semi dried tomatoes, fruit paste, fresh honeycomb, crackers & sourdough (pictured bottom right)

Cheese Antipasto - \$120 / \$210 / \$310

5 farmhouse cheeses, fresh & dried fruits, seasonal vegetables, nuts, dips, vegetarian quiches and crackers

Seafood - \$200 / \$335 / \$460

Sydney rock oysters (6), smoked salmon, fresh king prawns (6), Balmain bugs, cocktail sauce and lemon (gf)

Sushi Platter - \$187.50 (45 pieces) / \$292.50 (72 pieces)

Feast on a selection of inside out maki rolls, nigiri, raw & torched seafood, teriyaki chicken & vegetarian offerings. All complete with lemon, gf tamari, wasabi & pickled ginger (pictured left).

Deluxe Grazing Platters

Prosciutto & Pyengana Clothbound Cheddar \$220 / \$455

Locally produced Prosciutto, bespoke Tasmanian Cheddar, Seeded Sourdough Grissini, local preserves, Zucchini Bread & Butter Pickles

Caviar, Crumpets & Crème Fraiche \$425 (larger sizes available on request)

The most indulgent of treats, perfect for any sailing day

Kaluga Reserve Caviar – 30g & Baerii Caviar – 30g

Locally made sourdough crumpets, Pepe Saya crème fraiche & accompaniments

Poached Tasmanian Salmon, Crème Fraiche & Pickled Ginger Half fillet \$185 / Whole fillet \$265

Poached to perfection with in season citrus, seasoned with Murray River Pink Salt & garnished with fresh watercress (pictured left)

Moroccan Roast Carrot Salad (vegan/gf/df) \$135 / \$185

Sail to the Middle East with fragrant spices, dates & pistachio

Casa Rainbow Poke (vegan/gf/df) \$125 / \$185

Steamed brown rice, garden vegetables, seaweed, edamame & zingy soy sesame ginger dressing topped with Ozzie avocado (pictured middle)

Heirloom Tomato Salad (Warmer Months only) (vego/gf) \$135 / \$201.50

Home grown heirlooms, Palm sugar vinaigrette, stone fruits & local burrata

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Casa Catering

Baked & Sweet Grazing Platters

All butter pastry cocktail pies with fancy hanks ketchup \$130 (20) / \$195 (30)

Slow braised beef brisket
Creamy chicken & leek or
Chickpea & curried vegetable

Flaky puff sausage rolls \$130 (20) / \$195 (30)

Free range pork & fennel (displayed) with piccalilli OR Wagyu beef & thyme with smoky tomato relish

Assorted Tea Sandwiches \$85 (24) / \$125 (36)

Chefs daily selection of gourmet sandwiches on Sydney's best loaf

Fruit Platter - \$110 / \$170

Get your daily fill of seasonal fresh Australian fruits, with a cheeky treat to sauce it up

CASA home made scones \$90 / \$135

Meander Valley double cream & Beerenberg strawberry jam, fresh berries.
Our traditional English recipe will delight your morning or afternoon, loaded with the best cream & jam in Australia, it's the perfect combo.

Friands - \$80 (10) / \$140 (20)

Our secret recipe.... Flourless with lashings of nutty burnt butter... chef will create daily flavours...sometimes it's strawberry & lemon myrtle, and the next day could be almond & coconut.... Yum

Brownies - \$85 (10) / \$155 (20)

Now we're talking seriously chocolatey heaven...
Gluten free and a mix of Nutella and double choc raspberry