



## Casa Catering

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

### Share Platters

**Assorted Quiches** - \$40 (6 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

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

**Assorted Tea Sandwiches** \$95 (24) / \$135 (36)  
Chefs daily selection of gourmet sandwiches on Sydney's best loaf

**Dozen oysters** with lemon & mignonette - \$65

**Kilo of Queensland tiger Prawns** - \$90

**Triple cream Brie & honeycomb plate** - \$45.50



## 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

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

Artisan cured meats, farmhouse cheeses, pickles, olives, semi dried tomatoes, fruit paste, fresh honeycomb, crackers & sourdough

**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)

### Deluxe Grazing Platters

**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).

**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

**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

**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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### 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

**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

**Dark chocolate dipped strawberries** x 6 - \$24

**Box of 4 macarons** - \$20

**Fruit Platter** - \$110 (6-8 people) / \$170 (8 – 12 people)

A mix of seasonal fresh Australian fruits

**Dessert Platter** - \$60 (10 pieces)

A fine selection of assorted tarts & gf cakes, perfect for the sweet toothed



## Casa Catering

### Lunch Boxes & Salads For Individuals

**Lunch Box - \$30**

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