



## Casa Catering

Minimum order \$200  
Delivery fee: \$50 on all orders

### Grazing Platters

#### **Artisan Cured Meats, Pickles & Relishes**

\$75 (1-2 pax) / \$105 (3-4 pax) / \$170 (5-7 pax) / \$255 (8-10 pax)

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough

#### **Casa Grazer**

\$75 (1-2 pax) / \$105 (3-4 pax) / \$170 (5-7 pax) / \$255 (8-10 pax)

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

#### **Cheese Antipasto**

\$75 (1-2 pax) / \$105 (3-4 pax) / \$170 (5-7 pax) / \$255 (8-10 pax)

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

### Seafood

#### **Seafood**

\$88 (1-2 pax) / \$165 (2-4 pax) / \$275 (4-6 pax) / \$385 (6-8 pax)

Fresh from the Sydney markets daily.

Sydney rock oysters, smoked salmon, fresh king prawns, Balmain bugs, seared yellowfin tuna, sauces and lemon - Includes sourdough and Pepe Saya butter

#### **Sushi Platter**

\$155 (45 pieces) / \$235 (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

#### **Poached Tasmanian Salmon, Crème Fraiche & Pickled Ginger**

**Half fillet \$170** (4-6 pax) / **Whole fillet \$315** (7-12 pax)

Poached to perfection with, in season citrus & seasoned with Murray River Pink Salt. Garnished with fresh watercress

#### **Caviar, Crumpets & Crème Fraiche**

\$395

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



## Casa Catering

### Baked platters

**All butter pastry cocktail pies with fancy hanks ketchup**

**\$110** (20 pieces) / **\$160** (30 pieces)

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

**Flaky puff sausage rolls**

**\$110** (20 pieces) / **\$160** (30 pieces)

Free range pork & fennel (displayed) with piccalilli  
OR

Wagyu beef & thyme with smoky tomato relish

**Assorted Tea Sandwiches**

**\$95** (24 pieces) / **\$135** (36 pieces)

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

### Salads

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

**\$110** (5 – 7 pax) / **\$165** (8-10 pax)

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

**Casa Rainbow Poke (vegan/gf/df)**

**\$99** (5-7 pax) / **\$155** (8-10 pax)

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

**Fattoush salad**

**\$99** (5-7 pax) / **\$155** (8-10 pax)

Crispy Lebanese bread, vine tomatoes,  
cucumber, radish & parsley, tossed with  
zesty sumac and lemon dressing.



## Casa Catering

### Share platters

#### **Prosciutto & Pyengana Clothbound Cheddar**

**\$188 (4-7 pax) / \$380 (8-12 pax)**

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

#### **Dozen Pacific oysters, lemon & mignonette - \$66**

#### **Kilo of Qld tiger Prawns, seafood sauce & lemon - \$83**

#### **Assorted Quiches**

**\$35 (6 pieces)**

Roast olive & capsicum, Prosciutto & leek, Chorizo & tomato

#### **Sushi Platter**

**\$50 (16 pieces)**

Selection of inside out maki rolls & nigiri

#### **Brioche Buns**

**\$40 (5 pieces)**

Roast chicken, walnut & pesto Egg mayonnaise, dill & pickles

#### **Wraps & sourdoughs**

**\$55 (10 pieces)**

Selection of assorted freshly made tortilla wraps & soy linseed sourdough sandwiches

#### **King Prawn Rolls**

**\$60 (5 pieces)**

Prawns, cucumber, lemon aioli, dill & salmon roe

#### **Fruit Platter**

**\$50 (3 – 4 pax)**

Seasonal fresh Australian fruits



## Casa Catering

### Desserts

#### **Casa homemade scones**

**\$77 (10pcs) / \$112 (15pcs)**

Our traditional English recipe with Meander Valley double cream & Beerenberg strawberry jam, fresh berries

#### **Fruit Platter**

**\$90 (4-7 pax) / \$140 (8-12 pax)**

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

#### **Friands**

**\$65 (10pcs) / \$119 (20pcs)**

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**

**\$70 (10pcs) / \$130 (20pcs)**

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

#### **Dessert Platter**

**\$50 (10pcs)**

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