



SYDNEY YACHT CHARTER

Your Event, Our Boat

PREMIUM DINING

Three Course Premium BBQ Menu – | \$78pp
(Max 8 pax on SEADUCTION, 12 pax on Prometheus)

STARTER

Charcuterie / Antipasto

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

MAIN

Peppered Rump Steak

Chimichurri Sauce on the side

Mediterranean Spiced Chicken Tenderloin

Honey Mustard Dressing

Quinoa Salad

Roast Pumpkin / Coconut / Seeds / Mint

Greek Salad

Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber / Red Onion / Crisp Lettuce / Lemon Oregano Dressing

Classic Potato Salad

Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Crusty French Baguette

DESERT

Chocolate Brownies

Cheese Plater



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BUFFET MENUS

Minimum Order 10 Guests

Buffet Menu 1 | \$44.00pp - Minimum 10

Charcuterie/Antipasto

Traditional Thai beef salad with Thai basil and Nam Jim dressing

Lemon thyme roast chicken

Quinoa Salad

Kumera Salad

Crusty French Baguette

Buffet Menu 2 | \$53.00 pp - Minimum 10

Charcuterie/Antipasto

Traditional Thai beef salad with Thai basil and Nam Jim dressing

Lemon thyme roast chicken

Smoked Salmon

Kumera Salad

Exotic Rice Salad

Crusty French Baguette

Caramelised onion pumpkin and pepper Polenta Tart

Asian Theme Buffet Menu | \$67.00 pp – Minimum 15

Satay Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Dumplings -Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

Marinated Ocean Trout - Ginger Soy / Baked / Crispy Skin / Snow Peas

Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing

Drunken Chicken Breast - Szechuan Star Anise Master Stock

Braised King Prawns - Broccolini / Garlic / Chili

BBQ Pork Noodles -BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots

Chinese Greens - Pak Choi or Choy Sum / Oyster Sauce Fresh

Fruit Platter -Seasonal Best / Sliced / Skin Off

Steamed Rice

Custard Tart

info@sydneyyachtcharter.com.au

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CANAPE MENUS

Minimum Order 10 Guests

Canape Menu # 1 (6 Pieces) | \$34pp

Smoked Salmon Tartlet
Moroccan Cocktail Pie (Vegan)
Cumin Spiced Lamb Kofta (GF)
Spicy Chicken Empanada Prawn rice paper parcels (GF)
Arancini –(V) (GF)

Canapé Menu # 2 (12 Pieces) | \$60pp

Moroccan Cocktail Pie (Vegan)
Arancini – X 2 Mushroom/Parmesan/Truffle Mayo (V) (GF)
Petite Chicken & Leek Pie -Celery / Spring Onions
Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)
Best Market Oysters - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Skewered Lamb Kofta X 2 -Cumin Spiced / Cucumber Tzatziki

Canapé Menu # 3 (14 pieces) | \$70pp

Moroccan Cocktail Pie (Vegan)
Arancini – Blue Cheese / Caramelised Onion (V) (GF)
Prawn rice paper parcels - Mint / Coriander / Chili Sauce (GF)
Mexican chicken empanada - Light Garlic Lime Dip
Satay Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) (GF)
Mini Peking duck pancakes - Hoisin Sauce, Cucumber and Shallot
Best Market Oysters - Lime Emulsion (GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Assorted Nori - Fish / Prawn / Chicken / Veg / Egg
Steak Green Peppercorn Pie – Tomato Sauce
Charred Salmon, Sweet Soy and Fresh Basil (GF)
Poached Coffs Harbour Prawns, Harrisa Aioli (GF)
Steamed chicken, shiso cress, rice paper rolls (GF, DF)

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PLATTERS

Charcuterie / Antipasto Platter | \$120

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers

Seafood Platter | \$137

Oysters (12), King Prawns (12), Smoked Salmon (12 Slices) Accompaniments / Baguette

Vegetarian Antipasti & Mezze Platter | \$120

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish

Sushi Platter – Nori | \$120

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

Smoked Salmon Platter | \$120

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Cheese Platter | \$120

Australian & Imported / Cheddar / Wash Rind / Blue / Brie / Crackers / Dried Fruits / Nuts

Baked Bites Platter | \$120

(27 pieces)

Rice Paper Roll Platter | \$100

(10 Rolls In Total / Cut In Half)

Point Sandwich Platter | \$100

(10 Sandwiches In Total)

Wrap Platter | \$62

(12 pieces In Total)

Fresh Fruit Platter | \$69

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | \$69

Double Chocolate Brownie Square / Passion-Fruit Polenta Cake / French Macaroons