

# Seaduction Menu

Menu provided by Business Bites

*Mon-Fri Min Order \$200. Saturdays Min Order \$250. Sunday Min Order \$300.  
20% Sunday Surcharge.*

*Delivery to boat prior to boarding: \$25*

## Light Canapé Menu

\$31 per person (minimum 10 people)

Smoked salmon tartlet / puff pastry / shallots / dill  
Cumin spiced lamb kofta / cucumber tzatziki (Halal) GF  
Moroccan cocktail pie / vegan / high top V  
Spicy chicken empanada / spiced aioli / coriander / shallot  
Prawn rice paper parcels / mint / coriander / chili sauce GF  
Arancini / mushroom / parmesan / truffle mayo V GF

## Canapé Menu 1

\$55 per person (minimum 10 people)

Arancini / mushroom / parmesan / truffle mayo V GF  
Moroccan cocktail pie / vegan / high top V  
Prawn rice paper parcels / mint / coriander / chili sauce GF  
Smoked salmon tartlet / puff pastry / shallots / dill  
Petite Chicken & Leek Pie / celery / spring onions  
Best Market Oysters / lime emulsion GF  
Sugar Cane Prawns / coconut dusted / lime sauce  
Pumpkin Goats Cheese Tartlet / caramelised onion / pine-nut V  
Skewered Lamb Kofta / cumin spiced / cucumber tzatziki GF

## Canapé Menu 2

\$65 per person (minimum 10 people)

Arancini / mushroom / parmesan / truffle mayo V GF  
Moroccan cocktail pie / vegan / high top V  
Prawn rice paper parcels / mint / coriander / chili sauce GF  
Smoked salmon tartlet / puff pastry / shallots / dill  
Best Market Oysters / lime emulsion GF  
Sugar Cane Prawns / coconut dusted / lime sauce  
Satay Peanut Coconut Sambal / coriander / dry fried onion (Halal) GF  
Assorted Nori / fish / prawn / chicken / veg / egg  
Steak Green Peppercorn Pie / tomato ketchup

## **Buffet Menus**

### **Buffet Menu 1**

\$40 per person (minimum 10 people)

Charcuterie / Antipasto / bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip /  
vege crudités / olives / feta / bread / crackers

Lemon roasted chicken / charred lemon / rosemary / thyme

Quinoa salad / roast pumpkin / coconut / seeds / mint

Thai beef salad / glass noodles / snow pea / capsicum / choy sum / baby corn / cucumber /  
Coriander / mint lime dressing

Crusty French baguette

Kumera salad / baby spinach / roasted pine nut / chickpea / shallot / balsamic

### **Buffet Menu 2**

\$48 per person (minimum 10 people)

Charcuterie / Antipasto / bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip /  
vege crudités / olives / feta / bread / crackers

Lemon roasted chicken / charred lemon / rosemary / thyme

Smoked salmon / crusty baguette / grilled lemon / capers / pickled red onion / dill /  
horseradish cream

Thai beef salad / glass noodles / snow pea / capsicum / choy sum / baby corn / cucumber /  
Coriander / mint lime dressing

Caramelised onion pumpkin & pepper / polenta tart V

Crusty French baguette

Kumera salad / baby spinach / roasted pine nut / chickpea / shallot / balsamic

Exotic rice salad / black rice / pickled beetroot / walnuts / baby spinach / feta / balsamic

## Asian Buffet Menu

\$60 per person (minimum 15 people)

Satay peanut coconut sambal / coriander / dry fried onion (Halal)

Peking duck spring roll / hoisin plum dipping sauce

Dumplings / prawn with soy & hot chili / pork dim sim with ginger soy / vegan with masterstock

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

Steamed rice

Fresh fruit platter / seasonal best / sliced / skin off V

Custard tart

## Platters Menu

### **Antipasto/ Charcuterie**

\$110.00

Bresaola / prosciutto / salami / eggplant / chickpea / tzatziki dip / vege crudités / olives / feta / bread / crackers

### **Seafood Platter (36 pieces)**

\$125.00

Oysters - seasonal varieties (12 pieces ) Peeled prawns (12 pieces) Smoked salmon (12 slices pieces) Accompaniments / baguette

### **Vegetarian Antipasto & Mezze Platter**

\$110.00

Hummus / baba ganoush / grilled vegetables / dolmades / olives / bocconcini / pickled vegetables / grissini / lavosh / turkish

### **Cheese Platter**

\$110.00

Australian & Imported / cheddar / wash rind / blue / rrie / crackers / dried fruits / nuts V

### **Fruit Platter**

\$63.00

Fresh fruit platter / seasonal best / sliced / skin off V

### **Sushi Platter - Nori**

\$110.00

Salmon / tuna / teriyaki chicken / california / tempura prawn / tofu / egg / cucumber / avocado

### **Smoked salmon**

\$110.00

Crusty baguette / grilled lemon / capers / pickled red onion / dill / horseradish cream

### **Baked Bites Platter** (27 Pieces)

\$110.00

Cauliflower sausage roll  
Petite chicken & leek pie / celery / spring onions / crispy Golden Pastry  
Baked vegetarian Samosa / minted yoghurt raita  
Mini steak green peppercorn pies  
Pork and fennel mini sausage rolls with tomato relish  
Spicy chicken empanada / Spiced Aioli / Coriander / Shallot  
Moroccan vegan high top cocktail pie  
Smoked salmon tartlet / Puff pastry / shallots / dill  
Arancini – Mushroom & Parmesan – Truffle mayonnaise

### **Sweet Treats Platter**

\$92.00

Double chocolate brownie square / GF passion-fruit polenta cake / French macarons V

### **Rice Paper Roll Platter** (10 Rolls in Total / Cut in half) GF

\$92.00

Prawn with lychee, mint, coriander, chilli dipping sauce GF  
Vegetable with spicy plum sauce GF  
Spicy satay chicken, carrot, capsicum, cucumber, coriander, peanut coconut sambai, dry fried onion  
Thai beef vermicelli rice noodles, snow pea, capsicum, cucumber, coriander mint lime dressing

### **Point Sandwich Platter** (10 Sandwiches in Total)

\$92.00

### **Wraps Platter** (12 Pieces in Total)

\$56.00