



## COAST BUFFET MENUS

### SILVER BUFFET

\$62.00 PP

Chef's selection of canapés - 3 per person

Aged Angus grain fed eye fillet, sealed and slow roasted with horseradish demi glaze.

Bungalow maple glazed, cured and smoked premium leg ham, cooked and sliced onboard with relishes and mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta balsamic reduction and toasted pine nuts.

Baby salad leaves with cherry tomato, avocado and lemon dressing.

From our chef's suggested menu's please change any salad from our additional salads menu listed below, our baby salad leaves are always included.

### BAKERS BASKET

#### DESSERT

Selection of mixed petit fours.

Lemon meringue, mixed berry frangipani. chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

Please note we can custom any menu to suit your preference.



Australian Charter Services

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## **GOLD BUFFET**

\$75.00 pp

Chef's selection of canapés - 3 per person

Fresh cooked prawns - seasonal varieties served with lemon and accompaniments.

Aged Angus grain fed eye fillet, sealed and slow roasted with red onion horseradish soubise and mustard foam emulsion.

Bangalow maple glazed, cured and smoked premium leg ham, cooked and sliced on board with relishes and mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Whole Atlantic salmon fillets, deboned and roasted, topped with fresh prawns and seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Cumin glazed pumpkin, spinach leaves, Spanish onion, Persian feta and toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

From our chef's suggested menu's please change any of the 2 salad from our additional salads menu listed below, our baby salad leaves are always included.

## **BAKERS BASKET**

### **DESSERT**

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani. chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

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## **PLATINUM SEAFOOD BUFFET**

\$90.00 pp

Chef's selection of canapés - 3 per person

Freshly shucked Sydney Rock oysters, seasonal varieties, lime and lemons wedges.

Fresh cooked prawns, seasonal varieties, with Coast house dressing.

Warm baby octopus salad with chilli garlic dressing.

Beer battered Flat Head fillets with homemade tartar sauce.

Thai style King prawns with Asian vegetables and glass noodles.

Aged Angus grain fed eye fillet, sealed and slow roasted with red onion horseradish soubise and mustard foam emulsion.

Whole Atlantic salmon fillets, deboned and roasted, topped with fresh prawns and seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta balsamic reduction and toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

From our chef's suggested menu's please change any of the 2 salads from our additional salads menu listed below, our baby salad leaves are always included.

## **BAKERS BASKET**

### **DESSERT**

Selection of cheeses - washed rind, cheddar, brie, blue served with crostini, water crackers.

Dried fruits and nuts.

Selection of mixed petit fours.

Lemon meringue, mixed berry frangipani. chocolate ganache, apple berry crumble, lemon citron

French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

Please note we can custom any menu to suit your preference.



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## COAST SALADS

From our chef's suggested menu's please change any of the salads from our additional salads menu, our baby salad leaves are always included.

Classic potato salad with shallots and whole grain mustard mayonnaise.

(served as a choice from twice cooked chat potatoes)

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta.

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar and preserved lemon.

Mediterranean cous cous.

Classical Greek salad.

Sweet red pepper, roasted artichoke, baby beets, grilled haloumi served with olive tapenade.

Rocket with gorgonzola, pears and spiced pecans.

Salad nicoise, with steamed green beans, quail eggs, cos lettuce, black olives, anchovies and baby potatoes with a Provençal dressing.

Classical Caesar salad.

Quinoa with roasted pumpkin feta, pine nuts and rocket.

Quinoa with kale, mango, avocado, tomato, cucumber and shallots.

Kale with seasonal fruit, almonds and walnuts with organic honey dressing.

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## COAST CANAPE MENUS

### CRUISE CANAPE SELECTION

**\$30 per guest**

Crispy vegetable Asian spring rolls served with dipping sauce (v)

Fresh Japanese Sushi Rolls

Gourmet mini pies selection of Thai Chicken curry, beef ragu or vegetable (v)

Salt and Pepper squid

"Coast" beef, chicken or vegetarian sliders with relish, mustard and onion (v)

### CAPTAIN CANAPÉ SELECTION

**\$52.50 per person**

12 pieces per person - please select 6 of the items listed in the menu below

### COMMODORE CANAPÉ SELECTION

**\$66.50 per person**

18 pieces per person - please choose 9 of the items listed in the menu below • Except for the boxed items, please select 1 box to be included in the 9 choices • Deserts are also included in the 9 items.

### ADDITIONAL UPGRADES

**\$7.00 each (2 per serving)**

Choose from our full canapé menu



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## CANAPE MENU

### COLD CANAPÉS

Fresh Vietnamese rice paper rolls with vegetables, fresh Asian herbs, sweet lime & chilli

Fresh peeled prawns with lime mayonnaise

Trio of fresh oysters: red wine vinegar, zesty lemon & capers, fresh lime juice

Fresh salmon ceviche on avocado oven toasted crouton

Tuna tartare with a garlic crouton (\$2 pp extra)

Tataki of sashimi grade tuna fillet, with lime, soy crusted in kombu and toasted black and white sesame served on a ceramic spoon (\$2 pp extra)

King fish sashimi with miso wasabi dressing served on a ceramic spoon (\$2 pp extra)

Asparagus tart with a tomato and parmesan salsa

Tartlet of spices lamb loin on baba ganoush

Feta & spinach balls with watermelon carpaccio

Cider marinated slow roasted beef fillet with onion relish jam and basil on baby spinach and garlic infused crouton

Peking Duck Pancake with hoi sin sauce, shallot and sesame

Lemon roasted king prawns wrapped with pancetta with a pesto sauce

King prawns with mango & chilli salsa served on a bamboo stick

Gorgonzola, fig and prosciutto bruschetta (in season only, please ask)

Goats cheese and dun-dried tomato profiteroles



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## CANAPE MENU

### WARM CANAPES

Atlantic Salmon spring roll served with chilli salt

Toasted Quesadilla of goat's cheese and spinach, smoked Spanish paprika and almond relish & tandoori crusted lamb loin

Grilled Atlantic salmon in knotted bamboo sticks, drizzled with lemon aioli baby spinach leaves

Marinated ancho fresh lime "chicken" OR "prawn" bamboo skewers

Petit flaky pastry pies of chicken and braised leeks OR traditional pepper beef steak

Grilled Spanish style chorizos and coriander prawns on bamboo skewers

Chilli spiced king prawns barbecued with coriander garlic pesto on bamboo skewers

Peanut coconut chicken skewer, with roast peanut, ginger coconut satay sauce

Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried

Pesto and sun dried tomato Arancini lightly fried

### SUBSTANTIAL CANAPÉS

"Coast" beef, chicken or vegetarian sliders with tomato relish, mustard and caramelized onion

Mini Turkish bread sandwiches of fillet steak, caramelized onion, rocket leaves, garlic aioli, cracked pepper

Spicy chicken slider - spiced grilled chicken, chopped cucumber, shallot, capsicum slaw with crushed peanut & dried fried onion

Beef sliders with gorgonzola and balsamic onion Spiced lentil slider with Tahini dressing and baby spinach

Steak Sandwich revisited with chilli tomato jam & caramelized leek

Assorted finger sandwiches - chicken, toasted almonds and fresh herbs, smoked salmon cucumber and dill, ham and seeded mustard.



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## CANAPE MENU

### NOODLE BOXES

Beer batter flat head fillets with fries

Singapore noodles of stir fried

BBQ pork & prawns, egg noodles, Chinese cabbage & shallots (Veg option)

Salad of Thai beef - lime and sugar cured beef fillet, rice noodles, lime leaf, coriander, & mint

Asian greens lime dressing crunchy fried onions

Traditional chicken Tajine with preserved lemons, green olives & jasmine rice (or couscous - GF)

Prawn and peas risotto with lemon oil and parmesan

Thai Style King Prawns served with Asian vegetables & glass noodle

"Shrimp cocktail" of petite ceramic bowls of prawns, tomato aioli & chiffonade of iceberg lettuce

### WINTER WARMER NOODLE BOXES

Chicken & leek hot pot & mash

Slow cooked lamb ragout served with garlic mash

Dukkha crusted spatchcock cutlet with parsnip mash

Traditional bangers & mash with caramelized onion and red wine jus

Slow braised beef cheeks with wasabi potato puree



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## CANAPE MENU

### NOODLE BOX UPGRADE

\$6.50 each

### WINTER WARMERS

Mini BLAT (Bacon, lettuce, tomato & avocado) in mini Turkish roll

Hamburger Sliders with Cranberry chutney and Swiss Cheese

Shredded ham & Cranberry cigars

Pork & Mushroom Bacon wrapped patties

Savoury scones with double smoked ham & Swiss cheese

Baked Brie, Pear & Pecan bites

Parmesan Cauliflower Bites

Potato Croquette with Prosciutto & Taleggio Cheese

Hot Chocolate with marshmallows

### DESERT CANAPÉ OPTION

Assorted French style macaroons

Pistachio and sweetened vanilla ricotta in a crunchy cannoli shell (petite size)

Belgium chocolate and raspberry mousse parfait

Mini Almond and blackberry Pannacotta

Mini lemon and lime pannacotta

Mini hazelnut mousse with honeycomb chocolate

Vanilla ice cream bucket served with berry/lime compote

Petite lemon meringue

Petite Berry Frangipane

Petite seasonal fruit tart

Petite blackberry cheese cake

Assorted Polenta cake

### DESERTS UPGRADE

\$5.50 per person



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## CANAPE MENU

### GRAZING TABLE

\$6.50 per person (min 40 guests applies)

Roaming buffet of honey glazed leg of ham served with assorted breads and condiments

OR

Rare roast beef served with horseradish served with assorted breads and condiments

## PLATTERS

Please see our full platters menu for additional choices. Each platter serves up to 10 people or charged by person with a minimum of 10 persons.

### ITALIAN ANTIPASTO PLATTER

\$120.00 or \$12 per person

Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, parmesan cheese, bocconcini and crusty Italian bread

### FRESH FRUIT PLATTER

\$100.00 or \$10 per person

Seasonal fresh fruit served with dipping chocolate on request

### CHEESE PLATTER

\$120.00 or \$12 per person

Selection of Australian and imported cheeses with water crackers and dried nuts and fruits



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