



Australian Charter Services

PO Box 57, Berowra Heights NSW 2082

Tel: 0412 441 399 | Fax: 02 9456 4837

email: info@australiancharters.com.au

www.australiancharters.com.au

COAST MENUS

CRUISE CANAPE SELECTION

\$26 per guest

Crispy vegetable spring rolls served with Asian dipping sauce

Warm quiche florentine and lorraine

Selection of sushi nori rolls

Crisp vegetable crudités and dips

Gourmet cocktail pies of beef rendang, satay chicken and vegetables

Cocktail vegetarian rolls, served with sweet chilli sauce

Selection of fine Australian cheeses and crackers, dried fruit, nuts and seasonal fresh fruits

CAPTAIN CANAPE SELECTION

\$50 per guest

Please select 6 items of which we will supply 2 of each - totalling 12 items per person

Tarts filled with smoked rainbow trout, smoked Tasmanian salmon and chervil

Little ceramic bowls of chicken, basil and cashew nuts

Lamb kofta and minted yoghurt

Spinach, goat's cheese herbed filo pastries

Gourmet cocktail pies of beef and green peppercorn, rendang and chicken (Vegetarian available on request)

Mini quiche of marinated feta, semi dried tomato and basil pesto

Peking duck with hoi sin wrapped in sesame crepes

Chicken satay sticks & peanut, ginger coconut sauce

Roasted pumpkin tart with marjoram and marinated tomato

Quesadilla of goats cheese and spinach, smoked paprika relish and tandoori lamb loin

Marinated rare roast beef and pesto on a garlic crouton

Tandoori chicken skewers with minted yoghurt

Vietnamese vegetable rice paper rolls (fresh) with spicy plum sauce

Tarts of Chinese duck and shallot



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COMMADORE CANAPE SELECTION

\$64 per guest

Please select 9 items of which we will supply 2 of each - totalling 18 items per person (Except boxed items)

Peking duck with hoi sin wrapped in sesame crepes

Quesadilla of goats cheese and spinach with smoked paprika relish and tandoori lamb loin

Tarts of semi dried tomato, spinach and pesto Parma ham

Marinated rare roast beef and pesto on garlic crouton

Lamb kofta - middle eastern spiced lamb, with a mint yoghurt dipping sauce

Chicken satay sticks and peanut coconut sauce

Creole spiced prawns

Tarts filled with smoked rainbow trout mousse and Tasmanian smoked salmon and chervil

Chilli BBQ prawns with coriander pesto

Prawn rice paper parcels of lychees, mint and coriander

Ocean trout, slow cooked with chives, konbu and seawind served on a chinese spoon

Tataki of tuna with citrus soy crusted in sesame seeds

Wild mushroom arancini (risotto cakes, crumbed and lightly fried)

Vietnamese vegetable rice paper rolls (fresh) with spicy plum sauce

Frittata - with caramelised onion and blue cheese and red onion jam

Mini quiche - goat's cheese, semi dried tomato and fresh herbs, basil pesto

Roasted pumpkin tart with marjoram and marinated tomato

BOXED ITEMS

White "New York" boxes of couscous, pine nuts, fresh herbs and Moroccan spiced chicken (served warm or as a salad)

Petite ceramic bowls of fresh prawns, tomato aioli and lettuce

Mini hamburgers of beef batty, onion jam and aioli

Falafel cocktail burgers with cucumber, tomato and aioli

DESSERT CANAPES

Chocolate petit pots with cumin shortbread

Passionfruit crème brulee tarts

Silken lemon tarts

Frangelico tarts



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PLATTERS

Per platter pricing

Antipasto platter - \$50

Mezza platter - \$50

Cheese platter - \$70

Seasonal fruit platter - \$40

COAST BUFFET MENUS

SILVER BUFFET MENU 1

@ \$60per guest

Chefs selection of 2 canapés (2 per person)

ON THE BUFFET

Premium beef fillet, roasted whole, and sliced medium

Orange glazed honey ham, carved on site

Chicken breast crisped skinned, slow cooked in coriander pesto

Baby potatoes, roasted with caramelised onion and thyme

Sweet red pepper, grilled eggplant, kumara, artichoke, drizzled with extra virgin olive oil and chive

Greek salad with marinated feta and dried olives

Mesculin leaves with cherry tomato, avocado and lemon dressing

Bakers basket

DESSERT

Selection of cheeses, served with variety of crackers, dried fruits and nuts

Fruit platter of seasonal fruits and berries

Freshly brewed coffee & selection of teas



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SILVER BUFFET MENU 2

\$55 per guest

Chefs selection of 2 canapés (2 per person)

ON THE BUFFET

Thai spiced rib of beef with stir fried broccolini, bean sprouts chilli, lime and coriander

Lemon and thyme corn fed chicken breast with field mushroom, honey glazed baby carrots and green beans

Sweet potato, fetta, parsley and semi dried tomato frittata with caramelised onion and capsicum jam

Potato salad with cornichons, baby capers and tarragon sour cream dressing

Crisp Caesar salad with pancetta, garlic croutons, parmesan shavings and free range egg

Four leaf garden salad with lemon herb vinaigrette

Artisan Bread

DESSERT

Selection of Australian cheese with dried fruit, nuts and lavosh

Seasonal berry and crème patisserie tartlet

Freshly brewed coffee & a selection of teas



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GOLD BUFFET MENU ONE

\$75 per guest

Chefs selection of 3 canapés (2 per person)

ON THE BUFFET

Fresh cooked prawns seasonal varieties; lemon and accompaniments

Premium beef fillet, roasted whole and sliced mushroom

Orange glazed honey ham, carved on site

Chicken breast crisped skinned, slow cooked in coriander pesto

Ocean trout fillets seared, with lemon caper sauce

Baby potatoes, roasted with caramelised onion and thyme

Sweet red pepper, grilled eggplant, kumara, artichoke, drizzled with extra virgin olive oil and chive

Greek salad with marinated feta and dried olives

Mesculin leaves with cherry tomato, avocado and lemon dressing

Couscous salad with vegetables, pine nuts, chives and parsley

Bakers basket

DESSERT

Selection of cheeses, served with variety of crackers, dried fruits and nuts

Fruit platter of seasonal fruits and berries

Selection of tarts and cakes

Freshly brewed coffee & selection of tea



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GOLD BUFFET MENU TWO

\$65 per guest

Chefs selection of 3 canapés (2 per person)

ON THE BUFFET

Chargrilled Atlantic salmon fillet with kalamata olives, fine beans, cherry tomatoes, free range egg and chat potatoes

Grilled medallions of veal with parmesan polenta cakes, basil pesto and caponata

Tandoori chicken fillet with Bombay style potatoes and a tomato and coriander salad

Saute leek and double brie tart with a rocket salad

Roast beetroot, Perisan fig and puy lentil salad with a lemon and crumbled feta dressing

Baby cos leaves with shaved fennel, sweet peas and fresh orange segments

Four leaf garden salad with lemon herb vinaigrette

Artisan bread

DESSERT

Selection of Australian cheeses with dried fruit, nuts and lavosh

Seasonal berry and crème patisserie tartlet

Fresh fruit platter

Freshly brewed coffee and a selection of teas



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PLATINUM BUFFET MENU ONE

\$85 per guest

Chefs selection of 3 canapés (2 per person)

ON THE BUFFET

Seasonal variety of freshly shucked oysters

Fresh cooked prawns seasonal varieties, lemon and accompaniments

Premium lamb rack, roasted and cooked medium, herbs and mustard

Orange glazed honey ham, carved on site

Chicken breast crisped skinned, slow cooked in coriander pesto

Ocean trout fillets seared, with lemon caper sauce

Baby potatoes, roasted with caramelised onion and thyme

Sweet red pepper, grilled eggplant, kumara, artichoke, drizzled with extra virgin olive oil and chive

Greek salad with marinated feta and dried olives

Mesculin leaves with cherry tomato, avocado and lemon dressing

Couscous salad with vegetables, pine nuts, chives and parsley

Hokkien noodle salad with coriander chilli and Asian greens

Bakers basket

DESSERT

Selection of cheeses, served with variety of crackers, dried fruits and nuts

Fruit platter of seasonal fruits and berries

Selection of tarts and cakes

Freshly brewed coffee & selection of teas



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PLATINUM BUFFET MENU TWO

\$75 per guest

Chefs selection of 2 canapés (2 per person)

ON THE BUFFET

Freshly shucked oysters and peeled king prawns served with a thai vinaigrette and smoked paprika aioli

Orange and sesame crusted ocean trout with crispy Asian noodle salad and a black vinegar and vanilla dressing

Greek spiced rubbed roast lamb rump with grilled eggplant, zucchini, red capsicum and toasted pine nut cous cous

Tomato and basil braised chicken breast with paprika roasted potatoes. oven dried tomatoes and green olives

Glazed tomato tarte tatin with whipped goats curd, balsamic reduction and soft herb salad

Spiced pumpkin, chick pea and roast Spanish onion salad, with tahina, lemon and yoghurt dressing

Baby rocket salad with roast beetroot, candied walnuts and goats cheese

Four leaf green salad with lemon herb vinaigrette

Artisan bread

DESSERT

Selection of Australian cheeses with dried fruit, nuts and lavosh

Double Dutch chocolate and raspberry brownie

Seasonal berry and crème patisserie tartlet

Tart citron

Freshly brewed coffee and a selection of teas



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COAST FORMAL DINING MENU

\$65 per guest

Please choose 1 item for each course

TO START

Grapefruit marmalade & hoi sin glazed duck salad with crispy dried lilies, and beetroot twists

Seared scallops, crispy prosciutto & mango with a lime, honey, ginger dressing served on delicate salad greens

House grand marnier pate pots served with crostini, onion marmalade & mache

MAIN

Soy, five spice poached beef fillet with an eschallot, soy & port reduced sauce on velvet pureed potato & sweet potato served with delicate asian vegetables

Snapper with a lemon , caper, olive, tomato & pine nut gremolata served with wild & basmati rice & delicate asian vegetables

Golden seared chicken breast with a caramelised chilli, coriander peanut sauce

Served with either pureed potato & sweet potato or basmati & wild rice with delicate asian greens

TO FINISH

Cheesecake

Sticky date roulade with butterscotch sauce

White chocolate mud cake

Full tea & coffee service