



Catering Menu for CABARET – SEAWIND 1000XL 2017

CABARET BBQ \$45 per person

Tasty Pure Beef Sausages, Caramelized Onions. Assorted Mustards and Sauces. Marinated Chicken Skewers. Choice of two delicious salads from selection below. Fresh crusty bread rolls and a range of condiments/dipping sauces. Fresh fruit platter

GOURMET BBQ \$75 per person

A selection of nibbles and gourmet dips with assorted crackers. Juicy Aged Grain Fed Rump Steak Marinated Chicken and Prawn Skewers. Tasty Pure Beef Sausages

Choice of three delicious salads from selection below. Fresh crusty bread rolls and a range of condiments/dipping sauces. Seasonal fruit and chocolate platter

GOURMET BUFFET \$85 per person (or \$65/person without seafood)

Selection of nibbles and dips with assorted crackers. Fresh Australian Prawns (peeled) Freshly Shucked Sydney Rock Oysters. Smoked Salmon. Gourmet Barbeque Chickens. Leg Ham carved off the bone. Choice of three delicious salads from selection below. Fresh crusty bread rolls and a range of condiments/dipping sauces. Seasonal fruit and chocolate platter

SALAD SELECTION Please choose from:

Gourmet salad of mixed green leaves, tomatoes, Spanish onions, carrot curls and olives. Rocket, pear and parmesan salad. Green beans, coriander and cashews dressed with a French mustard vinaigrette. Caprese salad of vine ripened tomatoes, baby bocconcini, Spanish onion and basil drizzled with balsamic vinegar. Creamy dill mayonnaise potato salad. Warm baby new potatoes with bacon and shallots. Mexican style coleslaw salad with radishes & red peppers. Roasted beetroot salad with feta & mint. Baby spinach with roasted sweet potato. Marinated mushroom salad. Caesar salad



CANAPE MENU \$55 per person (averaging 12-15 pieces per person, choose six options from the selection below)

Cherry tomato, baby bocconcini and basil marinated skewers. Mini meatballs served with a tomato salsa. Chicken skewers with peanut dipping sauce. Mini gourmet chicken or beef pies. Fresh Vietnamese rice paper rolls. Tasty lamb kofta balls with minted yoghurt. Freshly shucked Sydney Rock Oysters. Mini toasts topped with smoked salmon and crème fraiche. Sweet corn and zucchini fritters served with a spicy guacamole. Char grilled skewered Australian green prawns. Herbed frittata with confit of cherry tomatoes

HIGH TEA \$55 per person including a glass of sparkling wine

Selection of delicious cakes, biscuits, friands, scones with jam and cream, gourmet sandwiches and pastries. A glass of sparkling wine ☐ Tea and coffee

GOURMET BREAKFAST BUFFET \$55 per person

Crispy bacon. Gourmet sausages. Free range eggs. Slow roasted Roma tomatoes with oregano and parmesan cheese. Tender grilled mushrooms. Selection of croissants, pastries, baguettes and jams.