



CATERING OZCAT VARUNA

Ozcat BBQ Menus

BBQ Menu 1 \$25 per person

Selection of chicken, beef or lamb sausages (2 per person)

BBQ Menu 2 \$25 per person

Selection of chicken, beef or lamb kebabs (2 per person)

BBQ Menu 3 \$30 per person

Minute steak and organic sausage Sourdough rolls

BBQ Menu 4 \$30 per person

Salmon Steak

BBQ Menu 5 \$35 per person

Premium Steak Mashed Potato

BBQ Menu 6 \$55 per person

Salmon

Minute steak

Organic sausage

Sourdough rolls

All BBQ options include browned onions, condiments, garden salad and bread rolls



Ozcat Platter Menus

Minimum order of \$250.00

Bread and Dips Platter \$55 (15-20 guests)

Pita bread

Turkish bread

Hommus

Taramasalata

Eggplant Dip

Grazing Platter \$110 (5 -10 guests)

- Kalamata olives
- Goat Cheese & Black Truffle Dip
- Prosciutto
- Sopressa Hot – Aged Italian Sausage
- Mild Salami
- Quince Paste
- Kabana/Cabanossi – A spicy smoked Australian Salami
- Goat Cheese & Black Truffle Dip
- Goat Cheese
- Smoked Cheddar
- Triple Cream Brie
- Gourmet Crackers



Sushi Platter \$105 (15 guests)

Assorted sushi platter

Wrap Platter (Meat Lovers) \$80 (5 -10 guests)

4 Combinations made with a wrap

- Salami, Jarlsberg and Semi Dried Tomatoes
- Chicken Breast Supreme with lettuce and mayonnaise
- Ham, Jarlsberg, Semi Dried Tomatoes & mayonnaise
- Ham, Jarlsberg, Lettuce & mayonnaise

Wrap Platter (Vegetarian Delight) \$70 (5-10 guests)

3 Combinations made with a wrap

- Kaleslaw & Mayonnaise
- Tabbouleh & Hommus
- Jarlsberg, Semi Dried Tomatoes & Hommus

Seafood Platter \$280 (15 guests)

Medium to large prawns

Oysters

Sashimi

Condiments including: Seafood cocktail sauce, lemons, marinated ginger and wasabi

Cheese Platter \$50 (15 guests)

Selection of cheeses

Crackers

Grapes or dried fruits

Fruit Platter \$50 (15 guests)

A seasonal selection of fruits



OzCat Canapés & Buffet Menu

Minimum order for 30 passengers, for orders less than 30 passengers a delivery charge of \$50 will apply.

Canape option 1 - 6 pieces per person \$42 per person

- Moroccan Vegetarian Frittata / Chickpea Puree / Olive petals V GF
- Thai Chicken Salad Food Pail / Mint / Coriander Sweet Chilli / Asian greens
- Caramelised Onion Tart / Gruyere / Thyme V
- Prawn Rice Paper Rolls / Mint / Lychee / Coriander
- Peking Duck wrapped in sesame crepes / hoisin
- Baby Potatoes / Sweet Dill Mustard /Asparagus / Smoked salmon Food Boat

Canape option 2 - 9 pieces per person \$55 per person

- Smoked beef slider / onion jam / mayo / rocket
- Sydney Rock oysters / ginger / lime dressing GF
- Asparagus / Poached Ocean Trout / Citrus oil / Spanish Onion Food Pail
- Peking duck hoisin pancakes / shallots / sesame seeds
- Shiitake Mushroom Taleggio / Tarts Pulled Coconut chicken salad boats/
- Pulled Coconut chicken salad boats/ peanuts / coconut / chili / - served room temperature GF
- Caramelized Onion "Dolce" Blue Cheese Frittata /Thyme / Onion Jam V G
- Assorted sushi varieties GF
- Beetroot / Goats Curd Tart



Canape option 3 - 12 pieces per person \$75 per person

- Ocean Trout Nicoise Salad / Olives / Pickled Onion / Cherry Tomato / Poached Potatoes GF
- Kumara/ Persian Feta Frittata / Olive petals V GF
- Baby Roasted Beetroot /Goat's Curd Tartlet V
- Seafood "cocktail" Skewers - King Prawn / Sea Scallop G
- Oysters / seasonally available / smoked soy
- Smoked Salmon Sliders / Pickled Red Onion / Creme fraiche
- Smoked beef sliders / Gruyere cheese / cornichons
- Peking duck pancakes/ shallots / hoisin
- Cider marinated rare roast beef fillet / brioche croutons / pesto onion jam
- Crab / Cucumber / Avocado Salad Spoons
- Spiced Coconut Chicken / Charred Broccoli Salad Boats/ Peanuts / chilli / - served room temperature
- Pumpkin / Chorizo Tortes / Tapenade / Persian Feta

Buffet option 1 - \$42 per person

- Nibbles to start
- Roasted Beef Fillet / Smoked Eggplant / Roasted Kumara / Onion Jam Lemon
- Lemon Thyme Roasted Chicken/ Caramelised Lemon Aioli Sauce
- Mediterranean Vegetable Couscous Pine Nuts/ Olives
- Baby Cos/ Roma/ Feta/ Cucumber/ Peppers/ Oregano dressing
- Fresh breads / oils



Buffet option 2 - \$55 per person

- Nibbles to start
- Chicken tenderloin pieces / salsa verde / blistered tomatoes
- Caramelized lemons Ocean trout fillet / fennel / olives / capers / pickled onion
- Beef fillet / roasted red peppers / artichokes /olives
- Potato salad / sweet mustard / dill / fennel
- Rocket / pinenuts / Parmesan / balsamic
- Fresh breads/ butter / oils
- **Ozcat Non-Alcoholic Beverage Package (For all 3 vessels)**
- Soft Drink Beverage Package \$5 per person per hour
- Includes soft drinks, juices, mineral and sparkling water