



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Day By Day Menu

Day By Day Finger Food Menus

Menu 1

\$35 per person

Minimum 10 people

Gourmet sandwiches and wraps

Delicious fillings include roasted turkey, cranberry, and avocado

Smoked salmon, cucumber and lettuce

Chicken with sundried tomato, lemon mayo and cress

Leg ham with peach chutney, red pepper and Swiss cheese

Roasted beef with caramelised onion, rocket and tomato

Finger food

Honey, soy and ginger chicken drumsticks

Delicious Scotch egg with spicy tomato dip

Yarra Valley goats cheese, tomato and wild rocket tart

Cheese platter with crackers

Fresh fruit sticks

Menu 2

\$40 per person

Minimum 10 people

Gourmet filled rolls and mini bagels

Antipasti platter — selection Italian cured meats, cheeses, olives and marinated vegetables

Asian glazed corn fed chicken breast

Salad box — green, Greek or Caesar

Peeled king prawns with mango chilli dip extra \$6 per person

Dessert

Choose one

Gourmet cheese and fresh fruit platter

Mini dessert variety of macaroons, lemon tartlet and crème brulee

Day by Day Cocktail Menu

Menu 1

\$38.50 per person

Minimum 20 persons Includes Chef

Hot

Handmade mini sausage rolls with spicy tomato dip

Handmade baby pies — minted lamb and pea, chicken and mushroom, beef, vegetarian

Marinated chicken wrapped in wafer thin bacon

Roasted pumpkin risotto balls with red pepper dip

Cold

Tasmanian smoked salmon blinis with mascarpone and dill

Chicken with pistachio finger sandwiches

Rice paper vegetarian rolls with soy dipping sauce

Peking duck pancakes with shallot and hoisin

Menu 2

\$44 per person

Minimum 20 persons Includes Chef

Hot

Tiny filet mignons with mustard béarnaise
New York crab cakes with mango chilli dip
Baby Moroccan spiced lamb and apricot kebabs with minted yoghurt dip
Haloumi and prosciutto parcels with sweet chilli dip
Apple glazed chicken sticks

Cold

Tiny cones of Huon smoked salmon with mascarpone and dill
Duck salad with orange and chilli dressing served on spoons
Peeled king prawns with wasabi, ginger dip
Tartlets Yarra valley goats cheese, tomato, rocket pesto

To finish

Lemon tartlet
Crème brulee tartlet

Day By Day Buffet Menu

Buffet Menu 1

\$44 per person

Char grilled Atlantic salmon
Roasted corn fed chicken breast with sweet soy, chilli, ginger dressing
Grain fed beef fillet with mustard béarnaise
Breads
Salads — mixed green with caramelised balsamic dressing
Tomato, avocado, mango with raspberry vinaigrette
Cheese and fresh fruit platter
Baby macarons

Buffet Menu 2

\$52.80 per person

Peeled king prawns with mango, chilli, dip
Freshly shucked rock oysters
Roasted peppered beef fillet with mustard béarnaise
Caesar chicken salad
Char grilled ocean trout with lime, coriander dressing
Breads
Salads
Asparagus, cherry tomato, Persian feta
Garden green

Day By Day BBQ Menu

BBQ Menu

Minimum 20 persons

Includes chef

\$49.50 per person

Moroccan lamb cutlets w minted yoghurt dip
Chicken satay sticks
Teriyaki beef kebabs
Gourmet pork & apple baby sausages
Lime, chilli, ginger prawns
Baby hamburgers –w Swiss cheese & tomato relish
Spicy vegetarian kebabs
Breads
Cheese & fresh fruit platters or
Selection mini desserts
Chocolate dipped strawberries

Tartlets—lemon meringue, crème brulee, chocolate
Macarons, cupcakes

Day By Day Platter Menus

Minimum order is \$350

10 persons per platter

Platter Selection

Each platter serves 10 persons

Aussie Platter \$110 (1 piece per person)

Handmade pies selection lamb and rosemary, beef and red wine, chicken and mushroom, vegetarian

Handmade sausage rolls with tomato dip

Crumbed spicy chicken tenderloins with mango, chilli dip

Pork and apple sausages with Cajun dip 2

Best of British \$198 (1 piece per person)

Individual prawn cocktails

Mini pork pies

Scotch egg with tomato, chilli dip

Crispy rolls with beef and mustard béarnaise

Finger sandwiches — chicken and smoked salmon

Captain Cook Cold Seafood Platter \$275

Fresh peeled king prawns

Sydney rock oysters

Blue swimmer crab

Huon smoked salmon

Morton bay bugs

Mango, chilli, dip

American Platter \$137.50 (1 piece per person)

Delicious mini beef hamburgers with tomato relish and Swiss cheese

Mini hot dogs with sauce or caramelized onion

Southern style chicken tender strips

Chook and Chips Platter \$121

Honey satay wings

Sweet soy and chilli drumsticks

Cajun potato wedges

Italian Platter \$137.50

antipasto a tasty selection Italian cured meats, olives, marinated vegetables and cheeses with wood fired bread

Japanese Platter 40 pieces \$88

Mixed sushi platter

Deluxe Sushi Platter \$143

Mixed Sushi, yakitori chicken sticks, crispy rolls with smoked salmon, roasted beef with wasabi mayo.

Additional Platter Selection

Cheese platter with dried fruits, crackers and lavosh \$132

Fresh fruit with tropical dip \$71.50

Peeled king prawns with mango, chilli, dip \$154

Freshly shucked oysters 4 dozen \$132

Selection sushi with soy dipping sauce \$88

Gourmet sandwiches, rolls, wraps (2 per person) \$110

**Day by Day Beverage Package
Beverage Package**

\$11 per person per hour

Wines

White wine Marlborough Sav Blanc

Red wine Starfish Merlot

Veuve Olivier Sparkling Wine Brut

Beers

Lowenbrau

Paulaner

Soft drinks included

Requests can be accommodated