



QUAYSIDE CHARTERS

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Sea Escape Menu

Sea Escape Canapé Menus

Minimum order of 20 guests

For groups below 20 people, chef fee of \$240 is applicable

Oyster Bay Canapé Menu

\$65 per person

Please make a selection of six items from the following menu. Maximum of 3 hot items.

Includes 10 canapés per person

Hot Canapés

Beef and Lemongrass meatballs with a delicate sweet chilli dip

Petite vegetarian quiches – Leek and Gruyere and tomato, feta, olive

Veal and chive chipolatas with HP sauce

Mini beef bourguignon pies with home-made tomato and roast capsicum salsa

Vegetarian Samosas with cumin yoghurt dip

Petit chicken schnitzels with béarnaise sauce

Spinach and porcini mushroom Arancini served with pesto mayonnaise dip

Cold Canapés

Finger Sandwiches – chicken, toasted almonds, mayonnaise and egg, chive, mayonnaise

Parmesan shortbreads topped with creamed feta and semi dried tomato

Sushi nori rolls includes salmon sashimi, avocado and wasabi and vegetarian

Crostini's topped with creamed feta, tomato, grilled capsicum and fennel salsa

Vietnamese Vegetarian Spring Rolls – Fresh, healthy and accompanied by a sweet chilli dip

Smoked salmon blinis topped with smoked salmon and spicy avocado salsa

Looking Glass Bay Canapé Menu

\$85 per person

Includes 12 canapés per person along with a noodle box of madras chicken curry and dessert canapé

Please select a maximum of four hot and four cold canapés

Hot Canapés

Peking Duck Spring Rolls with Chinese dipping sauce

Beef Fillet Satay Skewers with spicy peanut sauce and coriander

Herb Crumbed Ocean Trout Bites with tangy lime mayonnaise

Mini Chicken and Leek Pies with homemade dipping sauce

Mini Gourmet Beef Pies with homemade dipping sauce

Vegetarian Samosas with cumin yoghurt dip

Porcini mushroom and spinach Arancini Balls

Cold Canapés

Peeled King Prawns along with Thai mayonnaise dip

Shucked Oysters in Half Shell served with lemon wedges

Smoked Salmon Blinis topped with crème fraiche and salmon caviar

Crostinis topped with creamed feta, tomato, grilled capsicum and fennel salsa

Vietnamese Vegetarian Spring Rolls – fresh, healthy and accompanied by a sweet chilli dip

Sea Escape Buffet Menus

Huntley Point Buffet Menu

\$55 per person

Canapés

Chef's selection of three per person

Buffet

Please select two from the below

Eye fillet of beef with condiments.

Marinated chicken fillets.

Carved, glazed and baked ham.

Oven baked salmon fillets with dill and lemon, (additional \$10 per serve)

Salads

Please select two from the below

Includes an additional mixed green salad, crusty bread rolls and butter.

Indian rice Salad - Basmati rice, lentils, chickpeas, cashew nuts, currants, shallots with yellow curry dressing

Rocket Salad - A refreshing mix of rocket, pine nuts, parmesan and cherry tomatoes

Thai Noodle Salad - Hokkein noodles, carrot, shallots, capsicum, sesame seeds in Thai sweet chilli sauce

Greek Salad - Lebanese cucumbers, cherry tomato, Spanish onion, capsicum, feta cheese and olives

Potato Salad - Potato, parsley, shallots, Dijon mustard and full egg mayonnaise

Pesto Pasta Salad - Spiral pasta, capsicum, cherry tomato, parmesan, mint, basil, parsley in a delicious pesto vinaigrette

Dessert

Assorted cheeses with seasonal fruit and crackers

Bennelong Point Buffet Menu

\$75 per person

Canapés

Chef's selection of three per person

Buffet

Fresh king prawns and a delicious dipping sauce

Oysters served in the half shell with lemon wedges

Please select two from below

Eye fillet of beef with condiments

Marinated chicken fillets

Carved, glazed and baked ham

Oven baked salmon fillets with dill and lemon (additional \$10 per serve)

Salads

Please select two from the below

Includes an additional mixed green salad, crusty bread rolls and butter

Indian rice Salad - Basmati rice, lentils, chickpeas, cashew nuts, currants, shallots with yellow curry dressing

Rocket Salad - A refreshing mix of rocket, pine nuts, parmesan and cherry tomatoes

Thai Noodle Salad - Hokkein noodles, carrot, shallots, capsicum, sesame seeds in Thai sweet chilli sauce

Greek Salad - Lebanese cucumbers, cherry tomato, Spanish onion, capsicum, feta cheese and olives

Potato Salad - Potato, parsley, shallots, Dijon mustard and full egg mayonnaise

Pesto Pasta Salad - Spiral pasta, capsicum, cherry tomato, parmesan, mint, basil, parsley in delicious pesto vinaigrette

Dessert

Cheese platter with seasonal fruit and crackers

Sea Escape BBQ Menus

Steele Point Menu

\$45 per person

Canapés

Chef's selection of 2 canapés per person

BBQ

Assortment of Gourmet sausages
Minute steaks or Marinated chicken fillets

Salads

Please select 2 from the below

Served with crusty bread rolls and butter

Indian Rice Salad – Basmati rice, lentils, chickpeas, cashew nuts, currants, shallots with yellow curry dressing

Rocket Salad – A refreshing mix of rocket, pine nuts, parmesan and cherry tomatoes

Thai Noodle Salad – Hokkein noodles, carrot, shallots, capsicum, sesame seeds in Thai sweet chilli sauce

Greek Salad – Cos lettuce, Lebanese cucumber, cherry tomato, Spanish onion, capsicum, feta cheese and olives

Potato Salad – Potato, parsley, shallots, Dijon mustard and full egg mayonnaise

Pesto Pasta Salad – Spiral pasta, capsicum, cherry tomato, parmesan, mint, basil, parsley in delicious pesto vinaigrette

Cheese platter, fresh seasonal fruit and selection of crackers

Sea Escape BBQ Menu

\$65 per person

Canapés

Freshly shucked oysters in a half shell with lemon wedges

Veal and chive mini gourmet sausages

Meat and Seafood

Fresh BBQ king prawn skewers

Your choice of Premium steaks with assorted condiments or Marinated chicken fillets

Salads

Please select 2 from the below

Indian Rice Salad – Basmati rice, lentils, chickpeas, cashew nuts, currants, shallots with yellow curry dressing

Rocket Salad – A refreshing mix of rocket, pine nuts, parmesan and cherry tomatoes

Thai Noodle Salad – Hokkein noodles, carrot, shallots, capsicum, sesame seeds in Thai sweet chilli sauce

Greek Salad – Cos lettuce, Lebanese cucumber, cherry tomato, Spanish onion, capsicum, feta cheese and olives

Potato Salad – Potato, parsley, shallots, Dijon mustard and full egg mayonnaise

Pesto Pasta Salad – Spiral pasta, capsicum, cherry tomato, parmesan, mint, basil, parsley in delicious pesto vinaigrette

Cheese platter, fresh seasonal fruit and selection of crackers

Sea Escape Beverage Packages

Premium Beverage Package

\$15 per person per hour

Peroni

Corona

Pure Blonde

Light Beer

Wine

Champagne

Soft Drinks

Spirits Beverage Package

\$20 per person per hour

House Spirits

Peroni

Corona

Pure Blonde

Light Beer

Wine

Champagne
Soft Drinks

Sea Escape Beverages on Consumption Bar

Beverages on Consumption Bar

\$240 per wait staff for a 4-hour charter

1-20pax – 1x wait staff required

21-40pax – 2x wait staff required

41-50pax – 3x wait staff required