



# CHAMPAGNE SAILING FOOD MENU

## SANDWICH MENU

### MINIMUM ORDER 8 SANDWICHES

SANDWICH - 1 PER PERSON - **\$12**

BAGUETTE/WRAP - 1 PER PERSON-**\$15**

SANDWICH FILLINGS INCLUDE:

- DOUBLE SMOKED HAM, SWISS CHEESE, TOMATO, MIXED LEAVES & MAYONNAISE.
- POACHED CHICKEN BREAST, AVOCADO, MAYONNAISE, AND MIXED LEAVES.
- SMOKED SALMON, CREAM CHEESE, AVOCADO, CAPERS, SPANISH ONION.
- CHARGRILLED VEGETABLES, PESTO, RICOTTA, AND BABY SPINACH
- CORNED BEEF, TOMATO PICKLES, TASTY CHEESE, AND MAYONNAISE
- PORTUGUESE CHICKEN BREAST, MAYONNAISE, CHILLI JAM & MIXED LEAVES
- TUNA, LEMON MAYO, CUCUMBER, PICKLED ONION, AND MIXED LEAVES
- SALAD SANDWICH WITH AVOCADO, TOMATO, CUCUMBER, CARROT, ONION, & SWISS CHEESE

SANDWICHES ARE MADE ON WHOLEWHEAT & QUINOA & SOY ORGANIC SOURDOUGH

BAGUETTES ARE MADE ON WHITE CRISPY FRESH BAKED BREAD.

SANDWICHES, BAGUETTES & WRAPS ARE CUT INTO ¼'S

THE SANDWICHES AND BAGUETTES/ WRAPS ARE PRESENTED IN QUALITY CRAFT WINDOW BOXES.

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## ON THE BBQ

YOUR CHOICE OF MEAT, FRESHLY COOKED ON THE BBQ & SERVED WITH ROCKET & PARMESAN SALAD AND FRESH BREAD ROLLS

- GOURMET SAUSAGES FRESHLY COOKED ON THE BBQ- **\$15 PP**  
(VEGETARIAN/VEGAN/GF OPTION AVAILABLE)
- HOMEMADE WAGYU BEEF BURGERS COOKED ON THE BBQ- **\$20 PP**  
(CHICKEN/VEGETARIAN/ VEGAN/GF OPTION AVAILABLE)
- OR ENJOY A MIXTURE OF BURGERS AND SAUSAGES FOR - **\$25 PP**

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## BUFFET & COCKTAIL CATERING MENU

### COLD FINGER FOOD (MINIMUM 12 PER ITEM)

- ROAST PUMPKIN, GOAT'S CHEESE & TOMATO FRITTATA - **\$4.00 EACH**
- COCKTAIL SPANAKOPITA (FETA & SPINACH FILO TRIANGLES) - **\$4.00 EACH**
- COCKTAIL SMOKED SALMON & DILL QUICHE - **\$4.00 EACH**



# CHAMPAGNE SAILING

## FOOD MENU

### GOURMET SLIDERS (MADE ON MINI MILK BUNS)

- SLOW COOKED BEEF BRISKET (MINIMUM 24 PER ORDER) **\$5.50 EACH**
- CHICKEN SCHNITZEL (MINIMUM 12 PER ORDER) **\$5.50 EACH**
- ROAST VEGETABLE & GOAT'S CURD (MINIMUM 12 PER ORDER) **\$5.50 EACH**
- SMOKED SALMON & CREAM CHEESE (MINIMUM 12 PER ORDER) **\$5.50 EACH**

### BUFFET MEATS

- FREE RANGE MARINATED & ROASTED CHICKEN CUT INTO 1/8'S (SERVED COLD) **\$27.00 EACH** (MIN ORDER 2)
- RARE ROAST BEEF SERVED WITH HORSERADISH & MUSTARDS (SERVED COLD) **\$80 P/KG** (MIN 2 KG)
- APPLE CIDER & MAPLE GLAZED FREE RANGE HAM W/ APPLE PEAR & GINGER CHUTNEY (SERVED COLD) **\$60 P/KG** (MIN 2 KG)
- ADD ON FRESH BREAD ROLLS **\$1.50 PER PERSON**

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## SALAD MENU

**\$85** PER SALAD, SERVES AT LEAST 25 PEOPLE (HALF-SIZE PLATTERS AVAILABLE ON REQUEST **\$50.00** EACH)

- **WILD RICE SALAD** - BROWN AND WILD RICE WITH SULTANAS, ALMONDS, TOASTED COCONUT AND LEMON HONEY MUSTARD DRESSING.
- **WILD ROCKET, ROASTED PUMPKIN & PINE NUT SALAD** - WITH CHERRY TOMATOES, GOATS CHEESE SERVED WITH BALSAMIC DRESSING.
- **ISRAELI COUSCOUS SALAD** - W/FRESH HERBS, CHERRY TOMATO & CHILLI WITH A LEMON & GARLIC DRESSING.
- **QUINOA & ROASTED CAULIFLOWER SALAD** - WITH CASHEWS, CURRANTS, ROAST CAULIFLOWER & CHICKPEA.

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## PLATTERS

### SUSHI PLATTERS (SERVES 20 PEOPLE)

- A VARIETY OF BITE SIZE SUSHI ROLLS PLATTER: **\$70.00**
- A VARIETY OF COOKED AND FRESH SALMON PLATTER: **\$85.00**



# CHAMPAGNE SAILING FOOD MENU

## **ANTIPASTO PLATTER - \$150.00 (SERVES 20 PEOPLE)**

- COLD MEATS, MARINATED OLIVES, CHEESES, HOMEMADE DIPS, PATE. SERVED WITH CRACKERS.

## **CHEESE PLATTERS**

SERVES 20 PEOPLE

A RANGE OF AUSTRALIAN & EUROPEAN CHEESES SERVED WITH CRACKERS.

- \$110.00 (4/5 CHEESES)
- \$140.00 (5/6 CHEESES)
- \$170.00 (7/8 CHEESES)

## **SMOKED SALMON GRAVLAX PLATTER - \$140.00 (SERVES 20 PEOPLE)**

FULL SIDE SALMON, SMOKED AND SLICED WITH CAPERS, DILL, & SERVED WITH SIDES OF WASABI CREAM & PICKLED ONION

## **FRUIT PLATTERS**

A VARIETY OF STRAWBERRIES, BLUEBERRIES, PINEAPPLE, ROCK MELON, WATERMELON, KIWI FRUIT, GRAPES. (FRUITS WILL DEPEND ON SEASON AND MARKET AVAILABILITY)

- SMALL: **\$90.00** (SERVES 12-15)
- MEDIUM: **\$120.00** (SERVES 15-25)
- LARGE: **\$150.00** (SERVES 25+)

## **WHOLE TRAY CAKES - \$160.00**

(30 × 40CM) PORTIONED

- ORANGE & ALMOND CAKE (GF, DF)
- FLOURLESS CHOCOLATE & RASPBERRY CAKE (GF)
- CHOCOLATE & WALNUT BROWNIE (GF)
- BLUEBERRY & LIME BAKED CHEESE CAKE
- APPLE & RHUBARB CRUMBLE
- CARROT & WALNUT CAKE

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## **BUFFET MENU**

### **BUFFET OPTION 1: \$50.00 PER PERSON**

- CHEESE PLATTER
- PLATTER OF FRESH PRAWNS
- LEG OF HAM (SLICED AND SERVED CHILLED)
- BARBEQUE CHICKEN
- CREAMY POTATO SALAD



UCRUISE

# CHAMPAGNE SAILING FOOD MENU

- ROCKET AND PARMESAN SALAD
- BREAD ROLLS
- FRESH FRUIT PLATTER

## **BBQ BUFFET OPTION 2: \$60.00 PER PERSON**

- CHEESE PLATTER
- SELECTION OF GOURMET SAUSAGES
- CHICKEN SKEWERS
- LAMB KOFTA
- CREAMY POTATO SALAD
- ROCKET AND PARMESAN SALAD
- FRESH BREAD ROLLS
- FRESH FRUIT PLATTER

ADD PRAWN PLATTER FOR AN ADDITIONAL \$10.00 PER PERSON, SERVED WITH SEAFOOD SAUCE, LEMON WEDGES

## **PLATTER BUFFET OPTION 3: \$45.00 PER PERSON**

- CHEESE PLATTER
- ANTIPASTO PLATTER
- ASSORTED WRAP PLATTER
- FRESH FRUIT PLATTER
- FRESH BREAD ROLLS

ADD PRAWN PLATTER FOR AN ADDITIONAL \$10.00 PER PERSON, SERVED WITH SEAFOOD SAUCE, LEMON WEDGES