

# Champagne Sailing Menu

Options available onboard Champagne Sailing & Ali B

# Sandwich Menu

Minimum order 8 sandwiches
SANDWICH @ 1Per Person - \$10
BAGUETTE/WRAP @1Per Person-\$12

#### 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 1/4's

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.



# 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
  - Mixed Kebabs: \$25 Pp

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

# Buffet & cocktail catering menu

## Cold finger food

(Minimum 12 per item)	<u>Each</u>
<ul> <li>Roast pumpkin, goat's cheese &amp; tomato frittata-</li> </ul>	\$3.40
Cocktail pork & fennel rolls -	\$3.50
<ul> <li>Cocktail Spanakopita (feta &amp; spinach filo triangles)</li> </ul>	\$3.40
Cocktail sausage rolls -	\$3.40
Cocktail Smoked salmon & dill quiche	\$3.60



### Gourmet sliders

Made on mini milk buns

•	Slow cooked beef brisket (minimum 24 per order)	\$3.90 each
•	Chicken schnitzel (minimum 12 per order)	\$3.90 each
•	Roast vegetable & goat's curd (minimum 12 per order)	\$3.90 each
•	Smoked salmon & cream cheese (minimum 12 per order)	\$3.90 each

#### **Buffet meats**

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg (min 2 kg)
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg (min 2 kg)

Add on fresh bread rolls @ \$1.00 per person

## Whole tray cakes \$145.00

 $(30 \times 40 \text{cm})$  24 to 32 portions

- 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



# Salad Menu

\$75 per salad, serves at least 20 people (half size platters available on request \$40.00 each )

- Wild Rice Salad brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime 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.
- Seasonal Roast Vegetables \$85.00

# **Platters**

#### Sushi Platters

Serves 20 people

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00



## **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.

- \$100.00 (4/5 cheeses)
- \$130.00 (5/6 cheeses)
- \$160.00 (7/8 cheeses)

### Prawn Platter

Tiger Prawns served (unpeeled) with lemons and seafood sauce

- Small (serves 12 15) \$120.00
- Medium (serves 15 25): \$170.00
- Large (serves 25 +) \$220.00

### **Smoked Salmon Gravlax Platter**

\$130.00 (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: \$60.00 (serves 12-15)
Medium: \$90.00 (serves 15-25)
Large: \$110.00 (serves 25+)

### **Buffet Menu**

Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter



## BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
- Chicken Skewers
- Premium Steaks
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

## Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges