# 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 $\$ 25 \mathrm{pp}$


## Buffet \& cocktail catering menu

## Cold finger food

(Minimum 12 per item) Each

- Roast pumpkin, goat's cheese \& tomato frittata-
\$3.50
- Cocktail Spanakopita (feta \& spinach filo triangles)
\$3.50
- Cocktail Smoked salmon \& dill quiche
\$3.60


## Gourmet sliders

Made on mini milk buns

- Slow cooked beef brisket (minimum 24 per order)
\$4.00 each
- Chicken schnitzel (minimum 12 per order)
$\$ 4.00$ each
- Roast vegetable \& goat's curd (minimum 12 per order)
$\$ 4.00$ each
- Smoked salmon \& cream cheese (minimum 12 per order)
$\$ 4.00$ 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) $\$ 75 \mathrm{p} / \mathrm{kg}$ (min 2 kg )
- Apple cider \& maple glazed free range ham w/ apple pear \& ginger chutney (served cold) $\$ 50 \mathrm{p} / \mathrm{kg}(\min 2 \mathrm{~kg})$

Add on fresh bread rolls @ \$1.00 per person

## Salad Menu

 $\$ 85$ per salad, serves at least 25 people (half size platters available on request $\$ 45.00$ 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.


## Platters

## Sushi Platters

## Serves 20 people

- A variety of bite size Sushi Rolls Platter: $\mathbf{\$ 7 0 . 0 0}$
- A variety of cooked and fresh Salmon Platter: $\$ 80.00$


## 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.

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


## 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 $25+$ )


## Whole tray cakes $\$ 150.00$

$(30 \times 40 \mathrm{~cm})$ 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


## 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
- 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: $\$ 40.00$ 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

