

I  
IMPULSIVE  
SUPERYACHT

WHITSUNDAY'S CATERING MENU 2024





# I

## **FALK BOEHLEFELD   CHEF**

We proudly introduce our renowned Chef, Falk, ready to take you on an unforgettable culinary journey. Falk built an impressive reputation after establishing himself in the Whitsundays, working as the head chef in five-star restaurants and advancing to the executive chef position at Hamilton Island.

His dedication and commitment to progression created an outstanding foundation for Falk to transition into working on Superyachts. His passion for cooking and creativity drives Falk to strive for excellence and exceed guests' expectations. Falk is an integral part of the Impulsive crew; his friendly nature and seamless collaboration with the crew always enhance the entire team dynamics onboard.





## IMPULSIVE CANAPE PACKAGES **GOLD PACKAGE**

THREE COLD, THREE HOT, ONE SUBSTANTIAL

### SELECT 3 COLD

Chilled Whitsunday prawns, baby cos, granny smith apple, mary rose sauce, lemon

Freshly shucked Coffin Bay oysters, native bush tomato caviar, wasabi, natural lemon

Hot smoked Tasmanian salmon tart, crème fraiche, dill, caviar

Peking duck pancakes

Goat cheese tarts, caramelised onion,

Caprese bruschetta, buffalo mozzarella, heirloom tomato, aged balsamic, extra virgin olive oil, basil

### SELECT 1 SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Wagyu beef sliders, brioche bun, homemade ketchup, pickles, aged cheddar, american mustard

Braised angus beef cheek, paris mash, jus

Thai seafood curry, steamed jasmin rice, fried shallots

Potato gnocchi, portobello cream, manchego cheese, fried sage

Chicken stir fry noodle box, spring onion, toasted cashews

### ADDITIONAL PRICING

30+ Guests require a second chef at \$150 per hour

### SELECT 3 HOT

Truffle arancini, bush tomato chutney

Coconut prawns, mango chutney

Gourmet pork sausage rolls, caramelised onion, homemade ketchup

Gourmet pie slow-cooked angus beef in rice gravy, pea puree

Salt and pepper calamari, smokey chilli aioli

Jalapeños poppers, tomato risotto, cheese, guacamole

Vegetarian dragon spring rolls, dipping sauce

### SELECT 1 DESSERT

Macarons

Chocolate tart

Lemon meringue tart

Petit fours

Mini individual cheesecakes

Churros, cinnamon, hot chocolate cappuccino

## CAPTAINS RECOMMENDATION

### THREE COLD

Chilled Whitsunday prawns, baby cos, granny smith apple, mary rose sauce, lemon

Peking duck pancakes

Goat cheese tarts, caramelised onion

### THREE HOT

Coconut prawns, mango chutney

Jalapeños poppers, tomato risotto, cheese, guacamole

Truffle arancini, bush tomato chutney

### TWO SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Braised angus beef cheek, paris mash, jus









## IMPULSIVE CANAPE PACKAGES

## PREMIUM PACKAGE

THREE COLD, THREE HOT, TWO SUBSTANTIAL

### SELECT 3 COLD

Chilled Whitsunday prawns, baby cos, granny smith apple, mary rose sauce, lemon.

Freshly shucked Coffin Bay oysters, native bush tomato caviar, wasabi, natural lemon

Hot smoked Tasmanian salmon tart, crème fraiche, dill, caviar

Peking duck pancakes

Goat cheese tarts, caramelised onion,

Caprese bruschetta, buffalo mozzarella, heirloom tomato, aged

balsamic, extra virgin olive oil, basil

### PREMIUM COLD CANAPES

Caviar, blini, sour cream, chives

Coffin Bay oysters, vichyssoise, truffle oil

Blue fin tuna tartare, sesame, avocado, soy

### SELECT 2 SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Wagyu beef sliders, brioche bun, homemade ketchup, pickles, aged

cheddar, american mustard

Braised angus beef cheek, paris mash, jus

Thai seafood curry, steamed jasmin rice, fried shallots

Potato gnocchi, portobello cream, manchego cheese, fried sage

Chicken stir fry noodle box, spring onion, toasted cashews

### ADDITIONAL PRICING

30+ Guests require a second chef at \$150 per hour

### SELECT 3 HOT

Truffle arancini, bush tomato chutney

Coconut prawns, mango chutney

Gourmet pork sausage rolls, caramelised onion, homemade ketchup

Gourmet pie slow-cooked angus beef in rice gravy, pea puree

Salt and pepper calamari, smokey chilli aioli

Jalapeños poppers, tomato risotto, cheese, guacamole

Vegetarian dragon spring rolls, dipping sauce

### PREMIUM HOT CANAPES

Pan-seared scallops, vanilla cauliflower puree, prosciutto crisp,

lemon crumb

Local tiger prawns, kataifi pasty, pea puree, shellfish oil

### SELECT 1 DESSERT

Macarons

Chocolate tart

Lemon meringue tart

Petit fours

Mini individual cheesecakes

Churros, cinnamon, hot chocolate cappuccino

## CAPTAINS RECOMMENDATION

### THREE COLD

Caviar, blini, sour cream, chives

Coffin Bay oysters, vichyssoise, truffle oil

Blue fin tuna tartare, sesame, avocado, soy

### THREE HOT

Pan-seared scallops, vanilla cauliflower puree, prosciutto crisp, lemon crumb

Local tiger prawns, kataifi pasty, pea puree, shellfish oil

Jalapeños poppers, tomato risotto, cheese, guacamole

### THREE SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Wagyu beef sliders, brioche bun, homemade ketchup, pickles, aged

cheddar, american mustard

Thai seafood curry, steamed jasmin rice, fried shallots





## BUFFET PACKAGES

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### GOLD PACKAGE

TWO SALADS, TWO PROTEIN AND TWO SIDES

### PREMIUM PACKAGE

THREE SALADS, THREE PROTEIN AND THREE SIDES

### ADDITIONAL INFORMATION

AVAILABLE FOR UP TO 40 GUESTS

### SALADS

Baby potato salad, seeded mustard dressing, bacon, egg  
Roasted baby beetroot, english spinach, balsamic, goats cheese, candied nuts  
Caprese, buffalo mozzarella, heirloom tomato, aged balsamic, olive oil, basil  
Quinoa salad, roasted pumpkin, yoghurt dressing, pomegranate

### PROTEINS

Peri peri chicken marylands  
Cape Grim beef eye fillet, caramelised onion, garlic butter  
Sautéed garlic prawns, parsley, lemon  
Panfried local reef fish, tomato caper salsa, dill, lemon, butter  
Chickpea falafel, beetroot hummus, lemon yoghurt, dukkah  
Flinders range lamb cutlets, sticky tamarind glaze

### SIDES

Duck fat potatoes  
Roasted mushrooms, garlic, thyme  
Green beans, bacon, parsley  
Maple roasted pumpkin, saffron yoghurt, chives

## CATERING ADD ONS

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### MORNING TEA

\$25 PER PRSON

Selection of freshly baked Danishes pastries  
Croissants  
Mini muffins  
Seasonal fruit platter

### AFTERNOON TEA

\$30 PER PRSON

Mini vegetarian frittata  
Goats cheese and pumpkin tart toasted pepita  
Mini ham, cheese and tomato croissants  
Hummus and vegetable crudités  
Gourmet pork sausage rolls, homemade ketchup

### SEAFOOD PLATTER

\$40 PER PRSON

Freshly shucked oysters, chilled prawns, split Moreton Bay bugs, hot  
smoked Tasmanian salmon, seafood sauce, lemons, limes

### GRAZING TABLE

\$35 PER PRSON

Australian and imported cheeses, antipasto meats, with freshly baked  
bread, crackers and all the trimmings









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