



Picnic boxes and platters

Ideal for sailing days, corporate functions or picnics.

Each box beautifully packed into a white box with napkin & cutlery.

Box 1

Smoked salmon bagel with capers, cream cheese & dill
Finger sandwich with chicken, lemon mayonnaise & watercress
House baked muesli with fruit compote & thick natural yoghurt
fresh muffin or pastry
Piece of seasonal fresh fruit
Organic fruit juice
\$34.50 each (min 10)

Box 2

Herb crusted chicken with herb mayonnaise
Zucchini and fetta quiche
Garden salad with avocado & cherry tomatoes
Sourdough bread roll and butter
Piece of seasonal fresh fruit
chocolate brownie
\$34.50 each (min 10)

Antipasto platter

Italian salami, marinated cheeses, melon w/ prosciutto, wood fired bread, zucchini & fetta frittata, roasted tomatoes, marinated olives & mushrooms
\$10.50 per person

Mediterranean platter

Assortment of falafel, hommus, baba ghannouj, tabouli, dolmades, feta cheese, olives and pickles served with Lebanese and Afghani bread **\$10.50 per person**

Cheese Platter

Selection of Australian cheeses served w/ crackers, crisp breads, figs, muscatels & cherries
\$12.50 per person

Fresh Fruit Platter

Selection of seasonal fruits
\$6.50 per person

Gourmet Sandwiches

Variety of specialty breads with a selection of gourmet fillings such as honey glazed leg ham, smoked turkey breast, poached salmon, roasted vegetable with pesto etc
\$8.50 each (we recommend 1 1/2 sandwiches per person)

**For the following options a quote will need to be obtained. Please contact Sea Escape on
0413 607 114.**

Some menu items require a chef and wait staff to be on board which will reduce the number of guest spaces to 26.
The caterer will inform clients if they choose such items.

Canapés

Vietnamese rolls with lemongrass and coriander dipping sauce

Roast Chinese duck with plum sauce in a green herb crepe

Leek and gruyere tartlets

Marinated saffron chicken brochettes

Lemongrass Thai style pork sticks

Roasted chicken drumettes with lemon and honey

Marinated ocean trout barquette

Antipasto plate – selection of salamis and marinated and char grilled vegetables served with bread sticks

Assorted homemade dips served with crisp raw vegetables

Poached chicken with homemade mayonnaise and watercress ribbon sandwiches

Roasted chicken drumettes with lemon and honey

Snowy river trout with horseradish cream on sourdough toast

Sashimi sushi layer cake – using whatever fish is best on the day - salmon, tuna or king fish

Mushroom and pate pithivier

Caramelized onion with gorgonzola piquant in a homemade vol au vent

Buffet style choices

Whole 'hot' smoked ocean trout with cucumber ribbons, flying fish roe, citrus mayo

Honey baked leg ham

Slow roasted poitrine du porc with crackling

Rare roast beef fillet

Seafood – fresh king prawns and oysters served on the shell with lime vinaigrette

Chicken breast fillets marinated in chilli and fresh lime and char grilled

Chicken tikka – breast fillets marinated in a blend of hot spices and cool thick yoghurt then char grilled and served with a red onion, tomato and coriander salsa

Chicken drumsticks marinated in honey, soy and pomegranate molasses

Boned and roasted spatchcock stuffed with pork and veal, sautéed vegetables and pancetta

Asian spiced and baked chicken pieces

Thai beef salad

Tarts

Classic onion tart

Rocket and roasted tomato

Quiche Lorraine

Fresh spinach quiche

For the barbeque (Available on 4hr Cruises or longer)

Aged prime beef

..T bone

..NY cut rib

..Sirloin

Gourmet sausages

Marinated lamb backstrap fillets

Pork fillet wrapped with pancetta and fresh sage

Marinated American style ribs

Chicken pieces marinated in fresh lime and chilli

Seafood

King prawns

Whole barbecued fish – snapper, barramundi, ocean trout, or thick tuna steaks.

Served with lemon and thick citrus mayonnaise

Marinated baby octopus

Lobster – whole or tails (market price)

Scampi (market price)

Salads

Caesar Salad

Green salad of crisp iceberg, baby spinach, fresh mint and sliced shallots with Chinese dressing

Crunchy green slaw with snow peas, celery and citrus mayonnaise

Couscous and roasted vegetable salad with lemon tahini dressing

Oven baked vegetables

Bocconcini, basil and tomato salad with aged balsamic dressing

Potato salad with fresh herbs and seeded mustard mayonnaise

Rocket, roasted kumara & toasted pine nuts

Rocket, roasted beetroot, fetta & avocado salad

Crusty sourdough bread

Something sweet

Cheese plate

Fresh seasonal fruit

Chewy rich chocolate brownie

Raspberry frangipane tart

Assortment of delicious homemade and desserts – please ask.