

A large wooden platter filled with a variety of appetizers including salmon, olives, nuts, and strawberries. The platter is set on a wooden table. The text "Grazing Tables & Platters" is overlaid in a black, cursive font. The background is slightly blurred, showing a wooden table and a red object in the upper right corner.

Grazing Tables & Platters

SILVER SPIRIT SYDNEY

Each platter serves 10 people or charged per person with a minimum of 10 persons.

The Grazing Table \$450 or \$45pp

The ultimate grazing platter 2-3 meters in length and beautifully presented, creating that wow factor sure to impress. A range of international cheeses, cured meats, fresh seasonal fruit, nuts, crackers, chocolates, including a selection of dips, breads and sweet treats. Has [GF] [V] [VGN] items

The Substantial Grazing Table \$700 or \$70pp

As above but with additional substantial items; cheeseburger sliders, gourmet sandwiches and wraps, kebabs and skewers. Can be tailored to suit time of day, e.g. brunch, lunch, dinner. Has [GF] [V] [VGN] items

Antipasto \$250 or \$25pp

Brimming with traditional delights and modern favourites. Our antipasto platter includes; stuffed olives, chargrilled and roast vegetables, assorted sour dough breads, cured meat, brie along with crackers, nuts and dried fruit, bread sticks, fresh hummus and dips.

Raw \$150 or \$15pp [GF] [V] [VGN]

Seasonal fresh vegetables, enjoyed raw; cucumber, celery, capsicum, carrots, broccoli, cherry tomatoes, sweet peas, asparagus along with home made raw hummus and a vegan beetroot dip.

Seasonal Fruit \$100 or \$10pp [GF] [V] [VGN]

Fresh in season fruits, prepared into easy bite sized pieces.

Tropical Fruit \$150 or \$15pp [GF] [V] [VGN]

Fresh in season fruits with tropical additions, prepared into easy bite sized pieces.

Desserts \$150 or \$15pp [V]

Assorted macaroons, filled & dipped profiteroles, vanilla slices, eclairs, spanish churros

Cheese Board \$200 or \$20pp [V]

Classic selection of blue cheese, aged cheddar, triple cream brie, manchego, goats cheeses garnished with crackers, wafers, nuts, grapes and dried fruit.

Seafood Platter

Available on request at market price [S]





Canapés

SILVER SPIRIT SYDNEY

Canapes

Option 1: 4 canapés + 1 substantial \$50pp

Option 2: 5 canapés + 2 substantial \$66pp

Option 3: 3 canapés + 1 substantial \$40pp suitable for 3 hr cruise/transfers

Canapes - \$9 each

Selection of rice paper rolls [V] [VGN] [GF]

Selection of sushi [V] [S] [VGN] [GF]

Vegetable spring rolls with edamame and sweet chilli sauce [VGN] [V]

Falafel bites [VGN] [V] served with tzatziki dip on side

Sweet potato veggie bites [VGN] [V] with dipping sauce

Spicy vegetable samosas [VGN] [V]

Caprese skewers; cherry tomatoes, bocconcini & basil with balsamic [V] [GF]

Garlic prawn skewers [S] [GF]

Marinated king prawn skewers [S] [GF]

Pan fried squid skewers [S] [GF]

Tempura prawns with sweet chilli sauce [S]

Mini Yorkshire puddings with beef and horseradish

Chicken and kale dim sims with Asian sauces

Greek meatballs with minted yogurt

Moroccan lamb kababs with tzatziki

Prosciutto, melon and bocconcini skewers [GF]

Petit quiches; spinach & ricotta with sun-dried tomatoes [V] & smoky bacon

Puff pastry pork and fennel sausage rolls

Maple pork belly chunks s/w apple sauce [GF]

Peking duck pancakes with hoisin sauce

Arancini balls; mix of pesto [V] and beef

Mini tarts with caramelised onion and goats cheese [V]

Garlic crumbed mozzarella sticks with tomato salsa [V]

Chicken, bacon and mushroom croquettes

Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs[V]

Substantial Canapés - \$15 each

Salt and pepper squid boat with salad, aioli and lemon wedge

Pulled pork bao buns with hoisin sauce

Butter chicken with rice and naan

Chickpea and spinach Punjabi curry with rice and naan [V]

Beef nachos with sour cream and guacamole

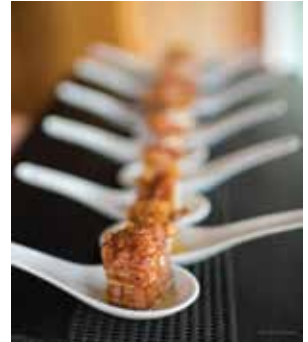
Mini cheese burgers with tomato relish

Gourmet pies; chicken and leek or mushroom and leek [V]

Noodle Boxes - Additional \$5pp onto of package or \$18 per box stand alone

Pad Thai - beef or chicken or tofu/vegetarian

Cashew nut fried rice - beef or chicken or tofu/vegetarian





*Cold
Buffet*

SILVER SPIRIT SYDNEY

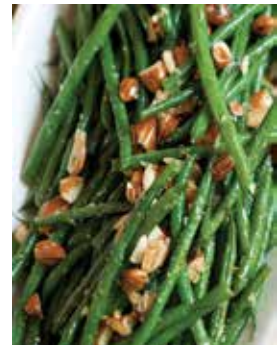
- Option 1: 2x salads or sides + 2x Substantial \$40pp
- Option 2: 2x salads or sides + 1x Substantial + 1x Premium + 1x dessert \$55pp
- Option 3: 2x salads or sides + 2x Substantial + 1x Premium \$60pp
- Option 4: 2x salads or sides + 2x Substantial + 1x Premium + 1x dessert \$70pp
- Option 5: 2x salads or sides + 2x Substantial + 2x Premium \$75pp

Build your own menu

Salads/sides \$8pp, substantial \$15pp, premium \$18pp, Cheese board dessert \$10pp

Salads and side dishes

- Kale salad with feta, dried cranberries, sliced almonds and olive oil dressing [V] [GF]
- Roast pumpkin, spinach and pine nut salad with vinaigrette [V] [GF] [VGN]
- Cesar salad with egg, croutons and bacon
- Creamy smashed potato salad [V] [GF]
- Homemade coleslaw with red cabbage and carrots [V]
- Traditional greek salad with olives and feta [V] [GF]
- Basil pesto pasta salad with bocconcini and sun dried tomatoes [V]
- Nicoise salad with green olive and lemon dressing
- Buffalo mozzarella, vine ripened tomatoes and fresh basil [V] [GF]
- Seasonal roast vegetables [V] [GF] [VGN]
- Apricot, sultanas, pistachio and sun-dried tomato couscous [V] [VGN]
- Fattoush with pita bread, tomatoes and capsicum [V]
- Garlic bread [V]
- Nicoise salad with green olive and lemon [S]
- Quinoa and pomegranate salad with mint and spinach [V] [GF] [VGN]
- Tabouli with mint and parsley [V] [VGN]



Substantial dishes

Greek avocado and chicken salad with sun-dried tomatoes, olives, feta and a creamy herb dressing [GF]
Fried tofu and wild rice salad with spinach, roast beetroot, roast pumpkin and pomegranate [V] [VGN] [GF]
Grilled chicken breast cesar salad with egg, croutons and bacon
Classic orange and marmalade glazed leg of ham [GF]
BBQ chicken
Peri Peri chicken tenderloins [GF]
Lemon and herb barramundi [GF]
Vegan stuffed capsicums with quinoa and black beans [V] [VGN] [GF]
Selection of gourmet sandwiches or wraps [V]
Lamb kebabs with minted yogurt

Premium dishes

Peeled king prawns with seafood sauce [S] [GF]
Smoked salmon with lemon wedges and capers [S] [GF]
Slow roasted Mediterranean lamb [GF]
Moroccan lamb cutlets
Grilled salmon fillets [S]
Teriyaki tofu stir fry with greens [V] [VGN] [GF]
Beef tenderloin on a bed of rocket [GF]
Crispy pork belly [GF]

Desserts

Selection of mini deserts; filled and dipped profiteroles, vanilla slices and mini filled eclairs
Cheese board, selection of cheese, crackers and nuts
Individual triple chocolate cakes
Seasonal fruit platter



A close-up photograph of several large prawns being grilled on a metal surface. The prawns are a golden-brown color, indicating they are cooked. Wisps of white smoke are rising from the grill, creating a hazy, atmospheric background. The lighting is soft and focused on the prawns.

BBQ

SILVER SPIRIT SYDNEY

Basic BBQ \$30pp

Beef sausages [GF] **
BBQ chicken
Onions
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad

Build Your Own Gourmet Burger \$35pp

Beef patty (x2pp) [V patties available]
Brioche buns
Fillings; Jalapeños, onion, pickles, beetroot, pineapple, tomato, cheese, guacamole, lettuce
Sauces; garlic mayo, peri peri sauce, tomato, BBQ, mustards, aioli
Sides; kaleslaw, potato salad

Classic BBQ \$50pp

Beef sausages [GF] **
Tender rump steak ***
BBQ chicken
Onions
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad
Crunchy coleslaw salad

Surf 'N' Turf \$75pp

Scotch fillet steak
Peeled king prawns
Selection of sauces; blue cheese, herb butter, pepper
Mushrooms sautéed with garlic butter
Soft fresh bread rolls
Green salad with lettuce, cucumber and shaved carrots
Crunchy coleslaw salad

** Vegetarian patties to replace sausages

*** Vegetarian vegetable skewers to replace steak and chicken





*Dumpling
Bar &
Specials*

SILVER SPIRIT SYDNEY

Dim Sum Dumpling Bar

\$1000 for up to 10 ppl, each person over 10 is an additional \$60pp based on a 3 or 4 hour cruise. Dumplings served for the full duration by onboard chef, set up at a decorative station.

Vegetable gyoza
Chicken and Mushroom gyoza
Prawn har gow
Vegetable dumplings
Pork and chive dumplings
BBQ pork bun
Chicken dim sim
Prawn toast
Vegetable spring roll

This menu does not cater for gluten free or celiacs, alternate menu can be provided.

Party Menu \$25pp

Dipping platter with veggies, crackers and fresh hummus and dips [V] [GF] [VGN]
Meat Party Pies
Cocktail spring rolls [V]
Mozzarella cheese sticks [V]
Mini quiches [V]

Breakfast Menu \$25pp

Croissants [V]
Muffins [V]
Selection of danish pastries [V]
Fresh fruit [V] [GF] [VGN]
Fresh juices [V] [GF] [VGN]
Selection of teas/coffees

High Tea Menu \$45pp

Gourmet finger sandwiches - smoked salmon, cucumber
Individual quiches [V]
Assorted macaroons [V] [GF]
Home made petite scones [V] [VGN] with cream and jams
Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs[V]
Assorted cupcakes
Carrot cake slices
Selection of teas and coffees

Kids Lunch Box \$15pp

Sandwiches
Juice box
Fresh fruit
Sliced carrots and cucumber

Custom Cakes

Available on request from \$150

