



Calypso Menus

Minimum 12 guests per menu

Option 1 - AUD\$35.00 pp

Assorted Mini Quiche

Assorted Gourmet Wraps

Raspberry Friandes and Chocolate Caramel Slice

Seasonal Fruit & Cheese Platter

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

Option 2 - AUD\$40.00 pp

Assorted Sushi

Vegetarian Rice Paper Rolls served with Vietnamese Dipping Sauce

Thai Chicken Salad served in Noodle Box

Peking Duck Pancake

Mango Citrus Tart

Seasonal Fruit & Cheese Platter

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

Option 3 - Cruising Canapés AUD\$65.00 pp

Assorted Sushi served with soy

Peking Duck Pancake

Rice Paper Rolls with Vietnamese Dipping Sauce (cut in half)

Roasted Cherry Tomato, Feta, Pesto Tartlets

Thai Prawns with Chilli and Shallot Salt

Organic Chicken & Veal Chipolata Sausages served with Tomato Sauce

Chicken and Chive Wontons served on Spoons

Lamb Cutlets with Yoghurt & Tahini Dressing

Includes 1 catering staff for 4 hours,

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Option 4 - Cruising Canapés AUD\$71.00 pp

Seared Teriyaki Tuna with Wasabi Mayo

Assorted Sushi served with soy

Rice Paper Rolls with Vietnamese Dipping Sauce (cut in half)

Mini Beef & Béarnaise Sauce Rolls

Roasted Cherry Tomato, Feta, Pesto Tartlets

Peking Duck Pancakes
Thai Prawns with Chilli and Shallot Salt
Organic Chicken & Veal Chipolata Sausages served with Tomato Sauce
Chicken & Chive Wontons on Ceramic Spoons
Lemon Curd Tarts with Blueberries

Includes 1 catering staff for 4 hours,

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Option 5 (Buffet) – AUD\$63.00 pp

Hummos Dip with Olives & Pita Bites

Poached Chicken with Basil, prosciutto, sun-dried tomatoes and pinenuts.

Sticky Roasted Salmon with Coriander and Mint

Baby Spinach & Rocket Salad with Roasted Beetroot, Fetta & Roasted Pumpkin
with honey vinaigrette

Rosemary Roasted Potatoes

Bread Rolls

Chocolate Mud Cake served with Cream and Strawberries

Includes 1 catering staff for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Option 6 (Buffet) – AUD\$78.50 pp

Roasted Cherry Tomato, Feta, Pesto Tartlets

Antipasto Platter served with Turkish Bread

Lamb fillets marinated in olives, sun-dried tomato, capers and oregano dressing

Scotch fillet served with a béarnaise sauce

Rosemary Roasted Potatoes

Baby Spinach, Rocket, Asparagus & Roasted Roma Tomatoes with Basil Dressing

Bread Rolls

Orange & Almond Cake served with Cream and Strawberries

Includes 1 catering staff minimum for 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Option 7 – AUD\$50.00 per person (min 12 pax)

Seasonal Seafood Platters – served with seafood sauces and lemons.

Additional cost of 1 catering staff at AUD\$57.00 per hour, minimum 4 hours

For groups 20+ pax, 1 extra catering staff required at AUD\$57.00 per hour, minimum 4 hours

Minimum Spend – AUD\$420.00 gst incl.