

SHORT ST. KITCHEN

CATERING & EVENTS

CHARTER BOAT PACKAGES



Platters (all platters are to cater for 10 people)

Oysters 135

A mixed selection of the markets best
oysters served with traditional condiments
(4 doz)

Cold Seafood 275

Freshly shucked Sydney Rock and Pacific oysters, cooked king prawns, Russolini smoked salmon, trout rillettes, handpicked crab salad, served with condiments and dipping sauces

Chilled Seafood Sliders 150

A mixed selection of 15 sliders including:
Crab & Cucumber; Smoked salmon, cream
cheese, dill, horseradish; Prawn, Avocado,
Iceberg Lettuce.

Japanese 145

A mixed selection of hand rolled sushi, nigiri & sashimi, chicken yakitori skewers, edamame, prawn tempura served with aged soy, wasabi & miso mayonnaise

Gourmet Sandwiches 110

Selection of seasonally filled finger sandwiches, baguettes and wraps

Antipasto 140

Selection of house made and artisan produced cured meats, marinate vegetables, olives and cheeses served with grissini and freshly baked sourdough

Cheese Board 135

Selection of local and imported cheeses served with homemade lavosh, muscatels, grapes and quince paste

Seasonal Fruit 75

A mixed selection of the best seasonal fruit the market has to offer, served with blueberry, honey & yoghurt dip.

Aussie 110 (1pc per person)

A selection of mini pies, homemade sausage rolls, lamb skewers, grilled pork and fennel sausages.

Sweet tarts 132

50 assorted pieces including, snickers tart, lemon curd tart, mini raspberry donuts, crème brulee.



Finger Food Packages

MENU 1

\$35PP + GST, Minimum order of 10

Sandwiches

Selection of gourmet sandwiches and wraps (2pc pp)

Finger Food (1pc PP)

Lamb & Rosemary Pie, artichoke and olive

Tomato and caramelized onion tarte tatin (V, VG)

Mushroom, leek & Gruyere quiche (V)

Cheese Platter with lavosh & quince paste

Fruit Kebabs (VG)

MENU 2

\$40PP + GST, Minimum order of 10

Sandwiches

Selection of gourmet sandwiches and wraps (2pc pp)

Finger Food (1pc PP)

Mini Bratwurst sausage roll, fennel seed ketchup

Peking duck pancakes, shallots, cucumber & hoisin

Slow cooked beef and stout pie, house made BBQ sauce

Salad Box (1pc PP)

Thai beef and glass noodle salad (GF)

Buffet Menus

MENU 1

\$45PP + GST, Minimum order of 10

Selection of Breads

Antipasto Platter

Grilled Salmon, cauliflower, lemon and caper salad

Roasted chicken breast, charred corn, broccolini

Roasted fillet of Beef, horseradish mustard

Tomato & mozzarella salad

Cheese Platter with lavosh & quince paste

Selection of petit fours

MENU 2

\$55PP + GST, Minimum order of 10

Selection of Breads

Freshly Shucked Oysters

Peeled King Prawns w condiments

Antipasto Platter

Grilled Barramundi with roasted fennel and lemon and tomato dressing.

Cobb Salad with bacon, roasted chicken, avocado, ranch dressing.

Roasted fillet of Beef, horseradish mustard

Tomato & mozzarella salad

Cheese Platter with lavosh & quince paste

Selection of petit fours

Barbecue Finger Food

\$45PP + GST, Minimum order of 10

Selection of breads

Marinated Lamb Skewers with chimichurri sauce

Chermoula Chicken Skewers with lime aioli

Selectin of gourmet sausages

Glazed BBQ chicken

Mini Beef Burgers, special sauce, American cheese

Haloumi and vegetable kebabs

Cheese Platter with lavosh & quince paste

Selection of Petit Fours



All prices are ex GST and are subject to a minimum of \$450 ex. GST. Prices are based upon drop off only, wait staff and chef labour may be required to be added to the final bill.

For all enquiries please forward your requests to enquiries@shortstkitchen.com