Carpe Diem

Please note: this is an external caterer providing quality food and service, not the boat's in-house caterer. We are purely providing an alternative to make catering easier for you. While we aim for smooth operation, occasional delivery delays or errors may occur due to factors beyond our control. We will do our best to assist.

Note: Surcharges apply on public holidays

BHS Menu (O)

Delivery Fee: $100 - CBD Sydney

Minimum spend of $900 required

Optional:

Disposable plates, cutlery and napkins - $5pp

BBQ

Aussie BBQ - $20pp (minimum 10)

2 x Classic pork or beef sausages

Long bread roll

Caramelised onions

American mustard, bbq sauce, tomato sauce

Souvlaki BBQ - $35pp (minimum 10)

1 x Lamb Souvlaki

2 x Chicken Souvlaki

2 x Chickpea falafel

Tabouli Salad

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Tzatziki

Lemon

Mixed Leaves

Flat Bread

Premium BBQ - $65pp (minimum 10)

Pork and Fennel sausages

Scotch Fillet Steak

Lamb and rosemary skewers

Garlic prawn skewers

Classic Caesar salad (V)

Chunky pumpkin, honey roasted carrots salad

Classic Greek Salad

American mustard, BBQ Sauce, Tomato Sauce

Premium Seafood BBQ - $90pp (minimum 10)

Fresh Damper Rolls

Garlic King Prawn Skewers

Salmon steaks, dill and lemon

Harvey Bay Scallops, chive butter

Moreton Bay Bugs, tomatoes, lime salsa

Grilled zucchini, chick peas and mushroom salad, lime dressing

Warm kale salad w toasted pine nuts, walnuts, grilled haloumi

Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing

Canapes

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Express Canapes

Choose 6 canapes - $30pp

Choose 8 canapes - $40pp

Choose 10 canapes - $50pp

Grilled chicken skewers, sweet chilli and lime dip

Chef's Choice Finger sandwich

Mini caramelised tomato and fetta tarts, (warm)

Arancini - 4 cheese, truffle dipping sauce

Jalapeno Poppers, cream cheese filling

Bocconcini cherry tomatoes, fresh basil skewers (GF)

Arancini - roasted pumpkin and sage, truffle dipping sauce

Vegetarian frittata

Blackened corn and mint blinis, avocado salsa

House made cheese and mushroom quiche

Vegan Mexican roasted vegetable empanada

Vegan Indian spiced Aloo Bona Masala dip

Arancini – Vegan Bolognese

Smoked cod croquette, mayonnaise

Premium Canape Packages (Choose 6)

For 10 people - $410

For 20 people - $820

For 30 people - $1200

For 50 people - $2000

Truffled mushroom pie, cheddar fondue dipping sauce

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Citrus salmon avocado ceviche on corn tortilla, herbs

Angus beef slider, tomato relish, gruyere cheese

Shitake and water chestnut rice paper rolls, chilli lime dipping sauce

Mini Peking duck pancakes, hoisin sauce, cucumber and shallot

Roasted eye fillet of beef, mini Yorkshire pudding, horseradish

Charred salmon, sweet soy and fresh basil (GF)

Mini wagyu beef burger patties, cheese, burger sauce

Slow cooked pulled pork shoulder, fennel and red cabbage slaw slider

Tiger prawn & crunch slaw rice paper rolls, sweet chilli

Tartlet of wild mushrooms, slow cooked garlic

Roasted eggplant chutney, falafel, mozzarella fresh pesto slider

Gluten Free spinach and ricotta roll, tomato ketchup

Spinach and mixed vegetable pie

Chicken and mushroom pie, tomato chutney

Slow cooked lamb shoulder pie, rich vine ripened tomatoes, tomato ketchup

Classic beef pie, roasted eggplant and cumin, tomato ketchup

Pork and fennel sausage rolls

Poached Coffs Harbour prawns, ranch dressing

Shared Platters

Finger sandwich Platter | $60 for 15 pieces or $100 for 30 pieces

Enjoy our made to order finger sandwiches (per finger) with Ham and Mustard, Coronation Chicken, and Smoked Salmon Cream Cheese fillings. Delight in every delicious bite!

Wraps Platter| $70 (5 wraps cut in half – 10 pieces)

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A Chef's selection of gourmet fillings made fresh daily

Mini caramelized tomato and fetta tarts | $70 for 15 pieces or $110 for 30 pieces

These bite sized delights feature sweet caramelized tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart. Perfect for indulging in gourmet goodness

Jalapeno Poppers, cream cheese | $70 for 15 pieces or $110 for 30 pieces

Experience a burst of bold flavors with our Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling. A perfect blend of spice and smoothness in every bite.

Arancini Trio: 4 Cheese, Pumpkin, and Bolognese | $70 for 15 pieces or $110 for 30 pieces

Delight in our Arancini Trio featuring three top-notch flavors: the creamy richness of 4 Cheese, the savory goodness of Pumpkin, and the classic taste of Bolognese. Each bite is a journey of culinary bliss!

Caprese Skewers - Bocconcini, cherry tomatoes, basil, balsamic glaze | $70 for 15 pieces or $110 for 30 pieces

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze. A perfect harmony of flavours in every bite.

Smoked salmon bellini, taramasalata, capers, fresh dill | $75 for 15 pieces or $120 for 30 pieces

Indulge in our sensational Smoked Salmon Bellini, paired with creamy taramasalata, briny capers, and a sprinkle of fresh dill. A sophisticated fusion of flavours for an irresistible and delicious food experience.

Gourmet Mixed Pies & Sausage Rolls - $75 – 15 pieces or $140 for 30 pieces

Delicious House made puff pastry, slow braised fillings and Heinz ketchup.

Gourmet Mixed Pies | $75 for 15 pieces or $140 for 30 pieces

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Savour handcrafted puff pastries, slow braised fillings, and Heinz ketchup in four distinct flavors. Perfect bites, perfected.

Sausage Rolls - Pork & Fennel | $75 for 15 pieces or $140 for 30 pieces

Succulent Pork and aromatic fennel seeds, expertly encased in our house made pastry, perfectly seasoned, and served alongside the classic richness of Heinz Ketchup.

Assorted Rice Paper Roll Platter | $75 for 15 rolls or $150 for 30 rolls

Vegetarian – Avocado & Silken Tofu

Chicken – Steamed chicken, shiso cress, green papaya (GF)

Varied sauces

Corn Fritters, chunky avocado salsa | $75 for 15 pieces or $140 for 30 pieces

Indulge in the delicious combination of the sweetest fresh corn and fragrant coriander, crowned with a luscious chunky avocado salsa. A taste sensation that promises pure culinary bliss

Mini Peking duck pancakes, hoisin sauce, cucumber, shallots (Platter) | $75 for 15 pieces or $140 for 30 pieces

Delight in our mini Peking Duck Pancakes, a perfect harmony of succulent duck, hoisin sauce, crisp cucumber, and flavorful shallots. Fresh and delicious, these bite sized wonders promise mouthwatering bites.

Trio of Cold Sliders | $80 for 15 pieces or $150 for 30 pieces

Savour Introducing our Trio of Cold Sliders Platter:

*Chicken Schnitzel & Slaw

*Prawn Cocktail with Iceberg Lettuce

*Pulled pork with crunch slaw

Experience a burst of diverse flavours in every bite – a perfect blend of freshness and indulgence.

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Assorted Quiche Platter | $80 for 15 pieces or $150 for 30 pieces

Indulge in a tempting variety of quiches, where both vegetarians and non vegetarians alike can relish delightful flavors.

Cheese Platter | $85.00 – 6 people

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney and water crackers

Australian and Continental Cheese | $85 per 5-6 pax

Premium Australian and Continental cheeses, a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers. A gourmet experience that transcends expectations.

Charcuterie Antipasto & Crudites Platter | $90 – pax

A tantalising spread featuring the finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers, A gourmet experience that delights every palate.

Gluten Free Pies & Savoury Rolls | $90 for 15 pieces

Savour an irresistible array of gluten free pies and savoury rolls, crafted for those who crave deliciousness without compromise

Grilled Chicken Skewers | $100 for 15 pieces or $150 for 30 pieces

Grilled Chicken Thigh Skewers paired with two delicious dipping sauces: zesty Lime aioli and the perfect balance of sweet and heat in our Sweet Chili blend

Celebrate Vegetarian Grazing -Vegetarian Grazing Box with Ricotta $125 – 8 to 10 People

A celebration of fresh and delicious vegetables with the always amazing ricotta.

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This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta,

3 x dips, gluten free crackers and bread.

Gourmet Sandwiches, Wraps & Rolls Platter| $135.00 (10 Sandwiches in Total)

A Chef's selection of gourmet fillings made fresh daily

Oyster's, Prawn, Salmon Platter | $180.00

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons and dips

Celebrate Grazing - Charcuterie / Antipasto Platter| $200 – 8 to 10 People

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies,

olives, labneh, humus, pickles and grilled sumac flat bread

Celebrate At Work| $275 – 60 pieces

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup

20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz

ketchup

20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

Desserts

Fresh Fruit Platter | $85

Seasonal Best / Sliced / Skin Off

Celebrate Dessert| $150 – 20 pieces

5 x Mini macaroons

5 x Lemon tart, smashed meringue, fresh mint

5 x Chocolate tart, white chocolate ganache

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5 x Mini Pavlovas, passion fruit curd, fresh mint

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