

Note: Surcharges apply on public holiday

COAST Canape & Buffet Menus

CANAPÉS

Cruise Canapés \$55 per person - Selection of 6 items (not available for Christmas events (Nov-Dec)/ not recommended for corporate)

Captains Canapés \$65 per person - Selection of 8 items

Commodores Canapés \$75 per person - Selection of 10 items

Alternatively individual items are \$8.50 + a chef @ \$500 for a min of 4hrs

We love to assist and customise any menu preferences and can help make a suggested menu for you.

Please advise us of your guests and any dietary requirements prior.

COLD CANAPÉS

Fresh Market Peeled Prawns with Coast's Thousand Island Sauce (GF)

Fresh Oysters, House Vinegar, Zesty Lemon, Fresh Lime Juice (GF)

Crystal Vegetarian Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs (VEG, GF)

Crystal Rice Papers of King Prawns, Vegetables & Mint

Fresh Salmon Gravlax on Oven Toasted Crouton

Tataki of Sashimi Grade Tuna Fillet, with Lime, Served on a Ceramic Spoon+\$3 pp

Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon+\$3 pp

Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon +\$3

Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon (GF)

Bruschetta of Goats Cheese, Pear, Herb, Pomegranate Molasses (VEG)



Tartlet of Roasted Pumpkin, Goats Cheese, Caramelised Onion, (VEG)

Grilled Halloumi Naan Bites with Pesto & Heirloom Tomato (VEG)

Bruschetta of Tomato, Feta, Basil with Balsamic Glaze (VEG)

Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, Infused Crouton

Peking Duck Crepe with Hoisin Sauce, Shallot & Sesame

Taleggio, Shiitake Mushroom Bruschetta, Pea Tendrils (VEG)

Seafood Tacos of Seasonally available Fish, with Sriracha Mayo Slaw

Smoked Trout Tarts with Red Onion, Bell Pepper, Chilli, Chive

Flame Grilled Sashimi Scallops Cocktail Maki

Wakame Seaweed Cocktail Maki (VEG, GF)

Selection of Sushi Nori Rolls, Tuna, Salmon, Vegetable, Teriyaki Chicken. VEG (V)

Tartlets, Mix of Slow Roasted Tomato and Almond Frangipane with Truffle Goats Cheese & Pepper Leaves/ Roast

Beetroot with Caramelised Onion, Goats Cheese, Walnuts, Chives & Truffle Oil

WARM CANAPÉS

Crab Spring Rolls Served with Chilli Salt and Soy Sauce

Indian Pakora Vegetable, Cauliflower, Eggplant, Zucchini Fresh Spinach (GF, VEG)

Thai Chilli Chicken Bamboo Skewers with Satay Sauce (GF)

Popular Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak & Veg

Traditional House Mini Sausage Rolls with Tomato Sauce

Selection of Supreme & Vegetarian, Mini Pizza (VEG)

Selection of French Quiche Lorraine, Spinach, Feta & Provencal (VEG)

Selection of Aranchini, Lightly Fried, (Mix of 3 Types or Choose Individual:-)

Three Cheese / Mushroom & Pea Truffle Oil & Herbs, (VEG,) /Roasted Pumpkin,

Popular Lebanese Lamb Kofta, Grilled & Roasted Served with Tzatziki Sauce (GF)

Middle Eastern Cheese Sambousek Pomegranate Molasses

Pork & Veal Meatballs in Sticky Glaze (GF)



Crispy Asian Vegetable Spring Rolls (VEG)

Asian Vegetable Wontons (VEG)

Pork & Cabbage Dumplings with Soy

Panko Prawns Lightly Fried with Fresh Chilli Soy

Rice Paper Prawn Twister Lightly Fried with Chilli Soy (GF)

Tempura Mediterranean Flower with Goats Cheese & Sun Dried Tomato

SUBSTANTIAL CANAPÉS

Maximum of 2 Per Chosen Menu

Sliders (GF Buns available)

Slow Cooked Smoked Beef Brisket with Gherkins, Japanese Slaw, in a Milk Bun

Gourmet Beef Slider, Cheese Tomato Relish & Sweet Mustard in a Milk Bun

Vegetarian Slider of Chickpea & Falafel Garlic Aioli in a Milk Bun (VEG)

Crab Cake Slider Californian Style, Blue Swimmer Crab Meat, Spring Onion & Peppers in a Milk Bun

Chicken Schnitzel Peri Peri Mayo in a Milk Bun

Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil & Leaf Rocket

Avocado, Chilli, Tomato on Flat Bread with Salsa Verde

Finger Sandwiches Mix of all 4:- or Choose Individual

Chicken, Tarragon, Lemon Mayo & Baby Taso

Egg Florentine with Tomatoes & Parmesan Cheese,

Cured Salmon with Dill Creme Cheese, Pickled Onions & Capers,

Smoked Ham & Aged Cheddar with Tomato Relish & Piccalilli

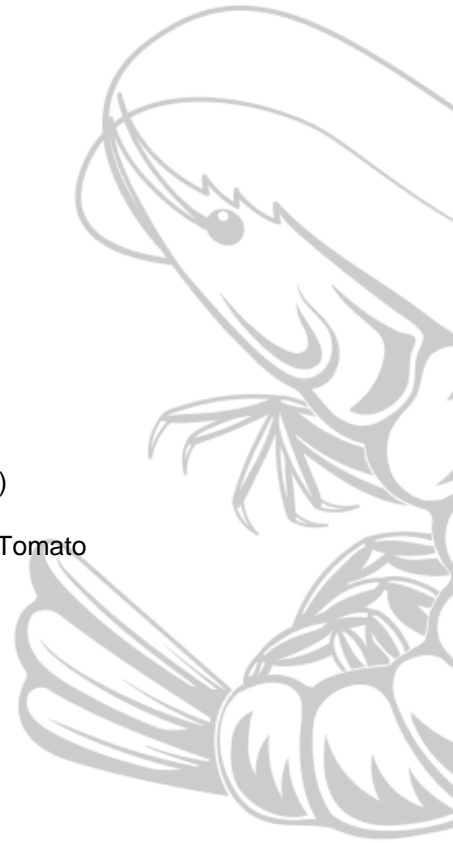
Mini Cold Sliders, Mix of all 4:- or Choose Individual

Free Range Chicken, Mayo Lemon, Iceberg & Parsley

Jamon Serrano, Fig Jam, Rocket, Brie & Black Pepper

Roasted Capsicum, Spinach, Hummus, Avocado & Feta (V) (VEG)

Roasted Beef Provolone, Picked Pear, Avocado Dijon Mayo & Rocket



Boa Bun, Mix of all 3 :- or Choose Individual

Chickpea Falafel with Avocado Puree, Crispy Leaf & Garlic Aioli

Chill Beef Banh Mi With Lemongrass, Cucumbers, Pickles, Mushroom Pate & Sriracha Mayo (DF)

Prawn Katsu with Shredded Cabbage & Chive with Yuzu Kewpie Mayo & Bonito Seasoning (DF)

NOODLE BOXES

Maximum of 1 Per Chosen Menu

Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & Parmesan (VEG)

Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage

Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice

Loaded Veggie, Indian Curry, with Roasted Cauliflower, Sweet Potato, Chickpeas, Eggplant & Lentils (VEG)

Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum Coriander, Bok Choy, Oyster Sauce

Thai Sweet Chilli Chicken & Noodle Stir Fry with Bok Choy, Fresh Sliced Red Capsicum, Baby Corn Carrots

Singapore Noodles & Crispy Garnish

Cold Boxes

Chicken Caesar Salad Grilled Chicken, Bacon, Baby Cos Croutons, Boiled Egg

Thai BBQ Chicken Salad, Rainbow Slaw, Bean Sprouts, Cucumber, Rice Noodles Red & Fried Onion -Mint, & Lime

Dressing (DF/GF)

Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasoundi Pickle

Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Diced Danish Feta -Penne Basil Pasta

with Sun-Dried Tomatoes, Parmesan & Parsley

Healthy Brown Rice, Quinoa, Chia Seeds, Fresh Vegetables, Almonds & Coconut in an Asian Style Dressing (V)

(VEG)

Beetroot & Black Bean Falafel Salad with Pickled Cauliflower & Lentil Tabbouleh & Tahini Dressing (V) (VEG)

Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil Dressing (V) (VEG)



DESERT CANAPÉS OPTION

Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or \$8.50 per person as an additional upgrade. We recommend a mix of the below, please custom with any preferences.

Assorted French Style Macarons

Petite Lemon Cheese Cake

Chocolate Salted Caramel Tartlet

Hazelnut Crunchy

Pistachio and Raspberry Slice

Petite Mixed Berry Cheese Cake

Assorted Polenta Cake (GF)

Dark Chocolate & Pecan Fudge Brownie

Mini Pavlova

Assorted Mini Gelato Cones

BUFFET MENUS

SILVER BUFFET - \$70.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 4 Mains and 3 Sides

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Flat Parsley, Extra Virgin Olive Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Cocktail Potatoes, Steamed & Roasted with Onions, Herbs & Wilted Baby Spinach

Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil

Japanese Slaw with Julienne Carrot, Soy Bean, Aroma Seaweed, Sesame Mayo



Bakers Basket

Desert

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

GOLD BUFFET - \$80.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 5 Mains & 4 Sides

Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon

Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin Oil.

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes, Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.

Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce

Japanese Slaw, Red and White Cabbage, Julienne Carrot, Soy Beans & Aroma Seaweed with a Roast Sesame and Miso Dressing

Cocktail Potatoes, Steamed, Roasted, with Onions, Herbs and Wilted Baby Spinach

Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil



Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Bakers Basket

Desert

Assorted French Style Macarons - (GF) Traditional Mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

PREMIUM SEAFOOD BUFFET - \$100.00 PP

Chefs Selection of Canapés - 3 per person

Buffet of 5 Mains and 4 Sides (Minimum 50 Guests)

Freshly Chucked Sydney Rock Oysters, Season Varieties with Lime & lemon wedges

Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing

Calamari Salad, Shitake, Coriander, Garlic, Chilli, Ginger, Red Capsicum

Beer Battered Flathead Fillets with Homemade Tartar Sauce.

Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce

Aged Angus Grain Fed Eye Fillet, Sealed & Slow rRoasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin

Olive Oil

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Rich Black Rice Salad with Sweetcorn & Juicy Cherry Tomatoes, Tossed in a

Light Lime & Coriander Dressing

Steamed Jasmine Rice

Bakers Basket

Desert

Assorted French Style Macarons - (GF) traditional mixed

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

Note we can custom deserts for gluten free and vegan on request

