

Note: Surcharges apply on public holiday

SKIPPER CANAPÉS \$55 per person (chef optional)

A light menu

Natural Oyster, lemon (gf) (df)

Tiger prawn, avocado mousse, chilli (gf, df)

Bocconcini, tomato, basil and olive oil (gf, v)

Caprese Skewer, bocconcini, tomato, basil, olive oil (v gf)

Mushroom & Brie Quiche (v)

Beef Meatballs, moroccan spice (gf) (df)

Chicken & Leek Pie

Beef Slider, American cheddar + caramelized onion

Cajun chicken skewers, romesco (gf df)

CAPTAINS CANAPES \$75per person (chef optional)

A substantial selection of Canapes

Entrée

Peking Duck Pancake, shallot, hoi sin

Tiger prawn, avocado mousse, chilli (gf, df)

Vietnamese Rice Paper Roll, sweet chilli sauce (ve gf)

Natural Oyster, lemon (gf df)

Smoked Salmon & dill crème fraiche tart

Main

Rustic Chicken & Leek Pie

Cajun Chicken Skewer, romesco sauce (gf)

Frenched Lamb Cutlet, chimichurri (gf df)

Wagyu Beef Skewer (gf df)

Veal, Pork, Chorizo Sausage Roll, tomato chutney

Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

CAPTAINS SEAFOOD BUFFET \$195pp

chef required @ \$275

min 10 persons max 20 persons

Freshly Shucked Oysters, served natural with lemon

Alaskan King Crab, Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns, marie rose (gf)

Balmain Bugs, Lemongrass vinaigrette (df) (gf)

Beetroot cured Ocean Trout, fennel, heirloom tomatoes (df) (gf)

Smoked Salmon, dill crème fraiche (gf)

Summer Melon Salad, melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (gf)

Australian Cheese Board, fruits and lavosh

Selection of breads

BYO Catering Option (subject to approval)

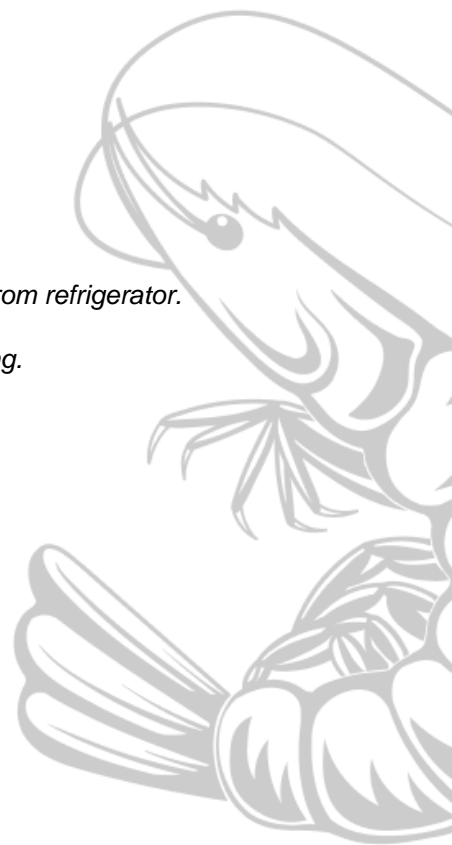
For up to 30 guests. A flat fee of \$250 applies. Client must arrange for all disposable plates, cutlery, condiments

MV Enterprise

etc.

BYO Catering needs to be ready to serve either at room temperature or from refrigerator.

Note there are no heating facilities available for BYO catering.



BOAT HIRE SYDNEY