

SPIRIT FLEET



• Presents •

Catering Menus

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (YGN) Vegan

• Grazing Platters •

ANTIPASTO \$25pp

Stuffed olives, chargrilled and roast vegetables, assorted sour dough breads, cured meat, brie s/w crackers, nuts and dried fruit, bread sticks, fresh hummus and dips

RAW \$15pp [GF] [V] [YGN]

Cucumber, celery, capsicum, carrots, broccoli, cherry tomatoes, sweet peas, asparagus s/w home made raw hummus

SEASONAL FRUIT \$10pp [GF] [V] [YGN]

TROPICAL FRUIT \$15pp [GF] [V] [YGN]

DESSERTS \$15pp [V]

Assorted macaroons, dark chocolate and pistachio slice, chocolate brownies, passion fruit and coconut slice with cashews and macadamia

CANDY BAR \$20pp [V]

Assorted cupcakes and doughnuts, wizz fizz, lollipops, m&ms, lollies, life savers, salted caramel, rocky road, popcorn and marshmallows

CHEESE BOARD \$20pp [V]

Selection of blue, aged cheddar, triple cream brie, manchego, goats cheeses garnished with crackers, wafers, nuts, grapes dried fruit

Seafood platters available on request at market price [S]



• Canape Menus •

Option 1: 4 canapés plus 2 premium \$50pp

Option 2: 5 canapés plus 3 premium \$66pp

Option 3: Build your own menu canapés \$8pp each Premium \$12pp each

CANAPES

Caprese skewers; cherry tomatoes, bocconcini and basil with balsamic [V] [GF]
Crumbed mozzarella balls with tomato salsa [V]
Cocktail spring rolls s/w sweet chilli [V]
Vine tomato bruschetta with fresh basil and toasted bread [V] [VGN]
Salmon and tequila nacho bites with jalapeño puree [S]
Mini tarts with caramelised onion and goats cheese [V]
Swedish meatballs with minted yogurt
Mini prawn cocktail pappadums [S]
Mini quiche lorraine and spinach quiches [V]
Tempura prawns with sweet chilli sauce [S]
Cream cheese pretzel bites s/w chives [V]
Chocolate dipped cream puffs [V]
Prosciutto, melon and bocconcini skewers [GF]

PREMIUM CANAPES

Selection of sushi [V] [S] [VGN] [GF]
Gourmet mini pastry pies; chunky beef pies or chicken s/w caramelised onions
Mini pork and veal sausage rolls s/w tomato salsa
Garlic prawn skewers [S] [GF]
Fresh pacific oysters (2pp) [S] [GF]
Individual lemon meringue tarts [V]
Individual seasonal glazed fruit tarts [V]
Individual creme brule [V]
Peking duck pancakes with hoisin sauce
Selection of rice paper rolls [V] [VGN] [GF]
Prosciutto, fig & goats cheese crostini

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• Cold Buffet Menu •

- Option 1: 2x Salads or sides, 2x Substantial \$40pp
Option 2: 2x Salads or sides, 1x Substantial, 1x Premium \$50pp
Option 3: Build your own menu, salad/side \$8pp, substantial \$15pp, premium \$18pp

SALAD DISHES

- Kale, tomato and feta salad [GF] [V]
- Roast pumpkin, pine nut and spinach salad with honey balsamic dressing [GF] [V] [VGN]
- Wild rocket and shaved parmesan salad [GF] [V]
- Baby beetroot, chickpea, spinach and crumbled feta [GF] [V]
- Cesar salad with egg, croutons and bacon
- Traditional greek salad [GF] [V]
- Parsley and quinoa salad with cucumber [GF] [V] [VGN]
- Green salad with lettuce, cucumber and shaved carrots [GF] [V] [VGN]
- Lebanese cucumbers, snap peas and red onion with lemon zest [GF] [V] [VGN]

SIDE DISHES

- Basil pesto pasta salad s/w bocconcini and sun dried tomato [V]
- Creamy smashed potato salad s/w spring onion [GF] [V]
- Crunchy coleslaw salad s/w cabbage, carrots and onion [GF] [V]
- Buffalo mozzarella, vine ripened tomato and fresh basil [GF] [V]
- Fresh tomato bruschetta with basil [V] [VGN]
- Garlic bread
- Selection of roasted vegetables [V] [VGN] [GF]
- Green beans with toasted almonds [V] [VGN] [GF]
- Mushrooms sautéed with garlic butter [V] [GF]
- Cranberry, cucumber and yoghurt couscous [V] [GF]
- Apricot, sultanas, pistachio and sun dried tomato couscous [V] [VGN] [GF]

SUBSTANTIAL DISHES

- Selection of sushi [V] [S] [VGN] [GF]
- Selection of cold meats; honey glazed ham, roast beef and chicken [GF]
- Selection of wraps [V]
- Thai chicken s/w beansprouts, Chinese cabbage
- Fried rice with pork and vegetables
- BBQ chicken (served hot or cold) [GF]
- Lemon and herb barramundi [S] [GF]

PREMIUM DISHES

- Peeled king prawns s/w thousand island and lemons [S] [GF]
- Smoked salmon s/w capers and onion [S] [GF]
- Mustard roast beef with aioli [GF]
- Moroccan lamb cutlets [GF]
- Pulled pork sliders
- Grilled salmon fillets (served hot or cold) [S] [GF]



• *BBQ Menu* •

S A U S A G E S I Z Z L E \$20pp

Beef sausages (2pp) [GF] **
Onions
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad

C L A S S I C B B Q \$50pp

Beef sausages [GF] **
Tender rump steak ***
Seasoned chicken winglettes ***
Onions
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad
Crunchy coleslaw salad

• *Other Menus* •

P A R T Y M E N U \$25pp

Party pies
Sausage rolls
Cocktail spring rolls [V]
Mini quiches [V]
Selection of veggies and dip [V] [GF] [VGN]
Fruit platter [V] [GF] [VGN]

B R E A K F A S T M E N U \$25pp

Croissants [V]
Muffins [V]
Selection of danish pastries [V]
Fresh fruit [V] [GF] [VGN]
Fresh juices [V] [GF] [VGN]
Selection of teas/coffees

Customised cakes available on request from \$150

Prices quoted are per person

Please advise of any allergies or dietary requirements

** Vegetarian patties to replace sausages

*** Vegetarian vegetable skewers to replace steak and chicken