

SPIRIT FLEET



• Presents •

Silver Spirit

MENUS

Grazing Platters

Each platter serves 10 people or charged per person with a minimum of 10 persons.

THE GRAZING TABLE \$450 or \$45pp

The ultimate grazing platter 2-3 meters in length and beautifully presented, creating that wow factor sure to impress. A range of international cheeses, cured meats, fresh seasonal fruit, nuts, crackers, chocolates, including a selection of dips, breads and sweet treats.

Has [GF] [V] [VGN] items

ANTIPASTO \$250 or \$25pp

Brimming with traditional delights and modern favourites. Our antipasto platter includes; stuffed olives, chargrilled and roast vegetables, assorted sour dough breads, cured meat, brie along with crackers, nuts and dried fruit, bread sticks, fresh hummus and dips.

RAW \$150 or \$15pp [GF] [V] [VGN]

Seasonal fresh vegetables, enjoyed raw; cucumber, celery, capsicum, carrots, broccoli, cherry tomatoes, sweet peas, asparagus along with home made raw hummus and a vegan beetroot dip.

SEASONAL FRUIT \$100 or \$10pp [GF] [V] [VGN]

Fresh in season fruits, prepared into easy bite sized pieces.

TROPICAL FRUIT \$150 or \$15pp [GF] [V] [VGN]

Fresh in season fruits with tropical additions, prepared into easy bite sized pieces.

DESSERTS \$150 or \$15pp [V]

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

CANDY BAR \$200 or \$20pp [V]

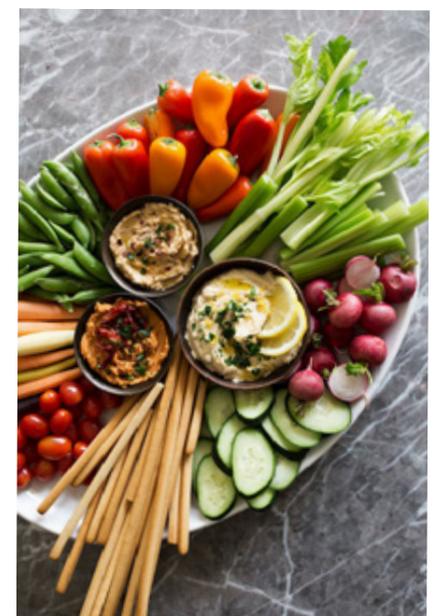
Indulge the sweet tooth with assorted cupcakes and doughnuts, wizz fizz, lollipops, m&ms, lollies, life savers, salted caramel, rocky road, popcorn and marshmallows.

CHEESE BOARD \$200 or \$20pp [V]

Classic selection of blue cheese, aged cheddar, triple cream brie, manchego, goats cheeses garnished with crackers, wafers, nuts, grapes and dried fruit.

SEAFOOD PLATTER

Available on request at market price [S]



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Canapes

Each canapé has 2 items per person

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 item & Premium \$12pp each item

C A N A P E S

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] [GF]

Mini tarts with caramelised onion and goats cheese [V]

Greek meatballs with minted yogurt [GF]

Mini prawn cocktail pappadums [S]

Mini quiches; lorraine and spinach [V]

Tempura prawns with sweet chilli sauce [S]

Prosciutto, melon and bocconcini skewers [GF]

Cream cheese pretzel bites s/w chives [V]

Chocolate dipped cream puffs [V]

Strawberry shortcake [V]



P R E M I U M C A N A P E S

Selection of sushi [V] [S] [VGN] [GF]

Gourmet mini pastry pies; chunky beef pies OR chicken & leek

Puff pastry pork and fennel sausage rolls

Maple pork belly chunks s/w apple sauce [GF]

Beetroot salmon gravlax crostini with creme cheese [S]

Garlic prawn skewers [S] [GF]

Marinated king prawn skewers [S] [GF]

Fresh pacific oysters [S] [GF]

Peking duck pancakes with hoisin sauce

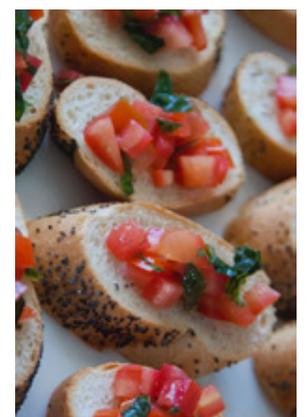
Selection of rice paper rolls [V] [VGN] [GF]

Prosciutto, fig & goats cheese crostini with sweet balsamic dressing

Blueberry cheesecake [V]

Petite chocolate and berry trifle [V]

Seasonal glazed fruit tarts [V]



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

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Cold Bubbet

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, baby 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 [V]

Selection of roasted vegetables [V] [VGN] [GF]

Green beans with toasted almonds [V] [VGN] [GF]

Mushrooms sautéed with garlic butter [V]

Cranberry, cucumber and yoghurt couscous [V]

Apricot, sultanas, pistachio and sun dried tomato couscous [V] [VGN] [GF]



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Option 3: Build your own menu, salad/side \$8pp, substantial \$15pp, premium \$18pp

SUBSTANTIAL DISHES

Selection of gourmet sandwiches [V]

Classic orange and marmalade glazed leg of ham [GF]

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]

Peri Peri chicken tenderloin [GF]

Greek style chicken breast with minted yogurt [GF]

Slow roasted mediterranean lamb [GF]

Vegan stuffed capsicums with beans and quinoa [V] [GF] [VGN]

PREMIUM DISHES

Peeled king prawns s/w thousand island and lemons [S] [GF]

Smoked salmon s/w capers and onions [S] [GF]

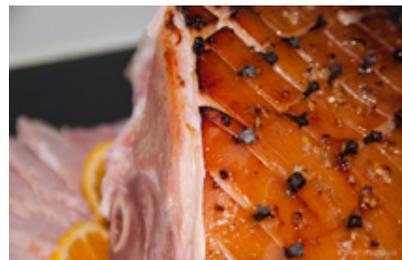
Mustard roast beef with aioli [GF]

Moroccan lamb cutlets [GF]

Pulled pork sliders with home made slaw

Grilled salmon fillets (served hot or cold) [S] [GF]

Teriyaki tofu stir-fry with greens [V GF VGN]



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BBQ

B A S I C B B Q \$30pp

Beef sausages [GF] **

Chicken skewers - soy or satay

Onions

Soft fresh bread rolls

Traditional green salad with balsamic dressing

Creamy potato salad

B U I L D Y O U R O W N G O U R M E T B U R G E R \$35pp

Wagyu beef patty (x2pp) [V patties available]

Brioche buns

Fillings; Jalapeños, onion, pickles, beetroot, pineapple,
tomato, cheeses, avocado, guacamole, lettuce,

Sauces; garlic mayo, peri peri sauce, tomato, BBQ, mustards, aioli

Sides; kaleslaw, potato salad

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

Beef sausages [GF] **

Tender rump steak ***

Honey soy chicken winglettes ***

Onions

Soft fresh bread rolls

Traditional green salad with balsamic dressing

Creamy potato salad

Crunchy coleslaw salad

S U R F ' N ' T U R F \$75pp

Scotch fillet steak

Peeled king prawns

Selection of sauces; blue cheese, herb butter, pepper

Mushrooms sautéed with garlic butter

Soft fresh bread rolls

Green salad with lettuce, cucumber and shaved carrots

Crunchy coleslaw salad

** Vegetarian patties to replace sausages

*** Vegetarian vegetable skewers to replace steak and chicken

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Specials

PARTY MENU \$25pp

Dipping platter with veggies and fresh hummus [V] [GF] [VGN]

Party pies

Sausage rolls

Cocktail spring rolls [V]

Mini quiches [V]

Fruit platter [V] [GF] [VGN]



BREAKFAST MENU \$25pp

Croissants [V]

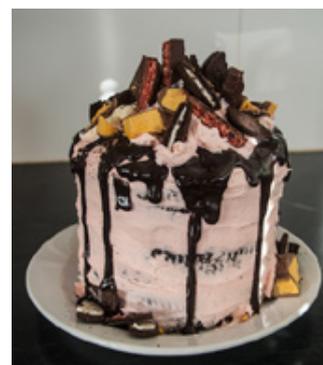
Muffins [V]

Selection of danish pastries [V]

Fresh fruit [V] [GF] [VGN]

Fresh juices [V] [GF] [VGN]

Selection of teas/coffees



HIGH TEA MENU \$45pp

Gourmet finger sandwiches - smoked salmon, cucumber

Individual quiches [V]

Assorted macaroons [V] [GF]

Home made petite scones [V] [VGN] with cream and jams

Chocolate dipped cream puffs [V]

Assorted cupcakes

Carrot cake slices

Selection of teas and coffees



KIDS LUNCH BOX \$15pp

Sandwiches

Juice box

Fresh fruit

Sliced carrots and cucumber



CUSTOMISED CAKES

Available on request from \$150