



PLATTERS

Silver Spirit

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

The Grazing Table \$450 or \$45pp

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, bread and sweet treats. Has [GF] [V] [VGN] items

The Substantial Grazing Table \$700 or \$70pp

As above but with additional substantial items; cheeseburger sliders, gourmet sandwiches and wraps, kebabs and skewers. Can be tailored to suit time of day; brunch, lunch, dinner [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.

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

Seasonal fresh vegetables, fruit and nuts. Wafers, crusty bread and crackers along with homemade raw hummus and vegan dips.

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

Fresh in-season fruits with tropical additions. Add to menus for a refreshing dessert or nibbles to start.

Sweet \$250 or \$25pp [V]

Assorted sweet desserts; macaroons, profiteroles, vanilla slices, Spanish churros, cakes.

Cheese Board \$250 or \$25pp [V]

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

Breakfast Platter \$300 + \$30pp

Freshly baked croissants, danishes, fresh fruit, yogurt and muesli pots.

Sandwiches Platters \$400 + \$40pp

Selection of gourmet sandwiches in crusty French bread.





BUFFET

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Option 1: 3x salads/sides + 2x Substantial \$50pp

Option 2: 3x salads/sides + 1x Substantial + 1x Premium + 1x dessert \$65pp

Option 3: 3x salads/sides + 2x Substantial + 1x Premium \$70pp

Option 4: 3x salads/sides + 2x Substantial + 1x Premium + 1x dessert \$80pp

Option 5: 3x salads/sides + 2x Substantial + 2x Premium \$80pp

Build your own menu:

Salads/sides \$8pp, substantial \$17pp, premium \$20pp, Cheese board/dessert \$12pp

Minimum order 10 people otherwise \$250 chef fee/delivery applies.

Salads and side dishes

Kale salad with feta, dried cranberries, sliced almonds and olive oil dressing [V] [GF]

Rocket, Apple & Parmesan [V]

Roast pumpkin, spinach and pine nut salad with vinaigrette [V] [GF] [VGN]

Caesar Salad, crisp cos lettuce, shaved parmesan, bacon & croutons

Creamy smashed potato salad with whole egg mayo [V] [GF]

Potato with bacon, egg, fresh vegetables & herbs in a full egg mayonnaise [GF]

Homemade coleslaw with red cabbage and carrots [V]

Waldorf Salad, Apples, celery, nuts & sultanas in a creamy mayonnaise dressing. [V]

Traditional Greek salad with olives and feta [V] [GF]

Basil pesto pasta salad and sun-dried tomatoes [V]

Italian Penne pasta, roasted eggplant, sun-dried tomatoes, shallots & feta with red pesto dressing. [V]

Seasonal roast vegetables [V] [GF] [VGN]

Tabouli; continental parsley with fresh crisp vegetables & burghul with a lemon citrus dressing [V] [VGN]

Lentils, couscous, chickpeas, fresh crisp vegetables & herbs in a citrus dressing. [GF]

Golden Quinoa with Roasted Vegetables [V] [GF]

Sweet potato & cauliflower Moroccan couscous with chickpeas, diced Spanish onion, green & red capsicum, fresh parsley, dried fruits & toasted sliced almonds. [VGN]

Basmati rice, oven-roasted tandoori chicken, currants with fresh herbs & tomato kasoundi pickle [GF]

Black Rice, Beetroot with Walnut & Feta [V] [GF]





BUFFET

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Substantial dishes

Orange and marmalade glazed leg of ham [GF]

Charcoal roast chicken pieces

Peri Peri chicken tenderloins [GF]

Barramundi [GF]

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

Lamb kofta with minted yogurt

Grilled Halloumi [V]

Honey soy chicken skewers

Premium dishes

Peeled king prawns with seafood sauce [S] [GF]

Smoked salmon with lemon wedges and capers [S] [GF]

Salmon fillets [S]

Moroccan lamb cutlets (2pp)

Sirloin steaks

Grilled Greek chicken breast with lemon

Desserts

Selection of mini deserts; filled and dipped profiteroles, vanilla slices and mini-filled eclairs

Cheese board, selection of cheese, crackers and nuts

Individual triple chocolate cakes

Seasonal fruit platter





BBQ

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Build Your Own Gourmet Burger \$35pp

Beef patty (x2pp) [V patties available]
Brioche buns

Fillings; Jalapeños, onion, pickles, beetroot, pineapple, tomato, cheese, guacamole, lettuce

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

Sides; coleslaw, potato salad

Classic BBQ \$35pp

Beef sausages [GF] **

BBQ chicken skewers (contain gluten)

Soft fresh bread rolls

Traditional green salad with balsamic dressing

Creamy potato salad

Basil Pesto Pasta Salad

Premium BBQ menu \$55pp

Choice of 3 mains:

Sirloin steak [GF]

BBQ chicken skewers

Beef sausages [GF]

Salmon fillets [GF]

Lamb koftas [GF]

Grilled halloumi [V]

Soft fresh bread rolls

Garden salad [V, GF], Pesto pasta salad [V], Creamy potato salad [V, GF], Coleslaw [V, GF]

Surf 'N' Turf \$80pp

Eye fillet steak

Peeled king prawns

Selection of sauces; blue cheese, herb butter, pepper Mushrooms sautéed with garlic butter

Soft fresh bread rolls

Garden salad [V, GF], Pesto pasta salad [V], Creamy potato salad [V, GF], Coleslaw [V, GF]





CANAPÉS

Option 1: 4 canapés + 1 substantial \$70pp

Option 2: 5 canapés + 2 substantial \$90pp

Option 3: 3 canapés + 1 substantial \$50pp suitable for 3 hr cruises or less

Option 4: 2 canapés + 1 substantial \$40pp suitable for 2 hr cruises or less

Min order 10 people otherwise \$250 chef fee/delivery applies.

Canapés - \$15 each - Served cold

Freshly shucked Brisbane Water oysters 2pp [S] [GF]

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

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

Falafel bites [VGN] [V] served with tzatziki dip on side

Sweet potato veggie bites [VGN] [V] with dipping sauce

Caprese skewers; cherry tomatoes, bocconcini & basil with balsamic [V] [GF]

Marinated king prawns [S] [GF]

Smoked salmon, with cream cheese on rye

Dim sims with Asian sauces

Peking duck pancakes with hoisin sauce

Mini tarts with caramelised onion and goats cheese [V]

Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs[V]

Lemon curd tarts

Canapés - \$15 each - Served hot

Tempura prawns with sweet chilli sauce [S]

Spicy vegetable samosas [VGN] [V]

Vegetable spring rolls with edamame and sweet chilli sauce [VGN] [V]

Greek meatballs with minted yogurt

Moroccan lamb kofta with tzatziki

Chicken and mushroom Vol Au Vent

Petit quiches; spinach & ricotta with sun-dried tomatoes [V] & smoky bacon

Puff pastry pork and fennel sausage rolls

Arancini balls; mix of pesto [V] and beef

Beef and red wine croquettes

Selection of gourmet pies; lamb and rosemary, peppered steak

Substantial Canapés - \$20 each

Salt and pepper squid boat with salad, aioli and lemon wedge

Butter chicken curry with rice and naan

Chickpea and spinach Punjabi curry with rice and naan [V]

Mini cheeseburgers with tomato relish

Pulled pork sliders with homemade slaw and relish



ADDITIONAL

High Tea Menu \$45pp

Gourmet finger sandwiches - smoked salmon, cucumber

Individual quiches [V]

Assorted macaroons [V] [GF]

Petite scones [V] [VGN] with cream and jams

Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs[V]

Assorted cupcakes

Carrot cake slices

Selection of teas and coffees

Mexican Menu \$50pp

Corn chips with salsa and guacamole dips to start [GF]

Soft tacos and burritos

12 hour slow cooked pulled beef

Salsa bean mix, Salads, Sour cream, avocado spread, cheese and salsa toppings to customise.

Churros and chocolate dipping sauce for dessert.

Custom Cakes

Available on request from \$200



www.spiritfleet.com