



Tasmanian Boat Charters Catering Menus



Day Charter Catering Menus

We're fiercely proud to be Tasmanian and proud of the incredible produce this state produces. In line with this, all our menus are sourced from Tasmanian ingredients and local suppliers where possible. This helps us to ensure absolute freshness and quality of ingredients. Variations to the menus are absolutely possible, please just let us know of any dietary requirements or preferences.

Our menus are developed specially to enhance your experience aboard *Odalisque*. They have been designed so that guests can choose to either stand or sit to eat, depending on the style of menu chosen and the number of guests.

Menu prices are indicative only. Final quotes to be supplied by Tasmanian Boat Charters on request.



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Bakery Menus		
Simple	Light	Deluxe
<p><i>A hearty array of rolls and wraps, followed with platters of cheese, fruit and sliced baguette starts from \$16/person + GST.</i></p> <ul style="list-style-type: none"> • 2 x assorted gourmet rolls or wraps • 2 x cheese board servings 	<p><i>The perfect way to get a little taste of everything, this option includes four different hot & cold, sweet & savoury menu items, starting from \$16/person + GST</i></p> <ul style="list-style-type: none"> • 1 x assorted gourmet roll • 2 x hot pastry • 1 x dessert canape 	<p><i>Ideal for those wanting something more substantial, this menu includes seven different hot & cold, sweet & savoury menu items, starting from \$20/person + GST</i></p> <ul style="list-style-type: none"> • 1 x assorted gourmet roll • 1 x savoury canape • 3 x hot pastry • 2 x dessert canape

Bakery Selection List

<p>Gourmet roll & wrap fillings</p> <ul style="list-style-type: none"> • Smoked salmon • Ham • Chicken • Roast vegetable <p>Canapes</p> <ul style="list-style-type: none"> • Salami on dark rye with tomato chutney butter • Egg curry mouse on white toast • Brioche cushion with salmon mousse • Cream of blue cheese with toasted walnuts on white toast • Ham & brie on white toast 	<p>Hot pastry items</p> <ul style="list-style-type: none"> • Mini quiche Lorraine • Mini vegetable quiche • Mini pork sausage roll • Mushroom vol-au-vent <p>Dessert canapes</p> <ul style="list-style-type: none"> • Mini sweet muffins • Danishes • Fruit kebabs • Assorted cakes including chocolate eclairs, carrot cake, lemon tart, chocolate & layered coffee cake
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Fine Finger Food Menus

Ploughman's Platter

A hearty spread of meats, cheeses and gourmet nibbles starts from \$33/person + 10% GST

- Roast Chicken
- Leg Ham
- Roast Beef
- Pickled Vegetables
- Pickled Onion
- Dill Cucumbers
- Chutneys & Pickles
- Pigeon Hole Breads
- Olives
- Cheddar Cheese
- Vine Ripened Tomatoes and Spanish onion
- Blue Cheese
- Apples
- Celery

Gourmet Canapes

A menu with six different canapes (eight pieces per person) starts from \$33/person + GST. Canapes feature Asian, Mediterranean and French flavours.

Sample Canape menu:

- Panko Crumbed scallop with saffron mayonnaise
- Thai Fish cake with nam jim dressing
- White Fish on rye toast
- Bang Bang Chicken in shortcrust pastry
- Beef Kebab with BBQ Rib Sauce
- Mini Potato with Salmon caviar

The amount and type of canapes provided can be styled to suit your event. This Canape menu is intended to be an example only. For complete Gourmet Canape Selection List, see below.

Gourmet Canape Selection List

- Blue Lip Mussel filled with fish mousse crumbed and served with capsicum mayo
- Blue Lip Mussel Laksa shooter with chili oil (GF)
- Oyster and Mushroom soup shooter (GF)
- Natural Oyster with Nam Jim dressing (GF)
- Crumbed Scallop with dill and saffron mayonnaise
- Half shell Scallop with Thai crust and lemon and lime dressing
- Thai fish cake (GF)
- English fish cake
- Poached Prawn with avocado dip (GF)
- White fish ceviche on rye toast
- Red wine cured Steak Tartare on rye toast
- Pulled Lamb Shoulder on hummus and melba toast
- Chicken San Choy Bow (GF)
- Bang Bang Chicken with peanut butter sauce
- Rare Beef with horseradish cream

- Chicken Satay with Malaysian satay sauce (GF)
- Beef Satay or Lamb Satay (GF)
- Mushroom and Cheddar Arancini with spiced apple chutney
- Pork rind and Mozzarella Arancini with roasted capsicum chutney
- Saffron, Fetta and Herb Arancini
- Bocconcini, Tomato and Basil on mini toast
- Bocconcini, Cherry Tomato and Basil on skewers
- Potatoes filled with spiced eggplant dip (GF)
- Sweet Omelette Sushi (GF)
- Pastry case filled with guacamole and coriander
- Potato, leek and truffle oil shooter
- White bean, cauliflower and cucumber oil shooter (GF)
- Bloody Mary and prawn shooter (GF)
- Scotch Quail Egg
- Tomato, chili, lemon grass and scallop shooter (GF)

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Buffet Menus		
Spit Roast	Gourmet BBQ	Seafood Sensation
<p><i>A buffet of delicious roast meats & salads, starting from \$66/person + GST</i></p> <p>Mains</p> <ul style="list-style-type: none"> • Lamb Shoulder in Herbs • Pork Shoulder with Sage • Jerk Chicken <p>Salads</p> <ul style="list-style-type: none"> • Greek salad with thyme dressing • Green Bean Salad with almonds & mint • Potato Salad with ham, eggs and chives • Roasted Cauliflower Salad with yoghurt dressing <p>Apres</p> <ul style="list-style-type: none"> • Cheese and fruit board with baguettes <p>Condiments</p> <ul style="list-style-type: none"> • BBQ Sauce • Mango Chutney • Roasted Capsicum Chutney • Dijon Mustard • Pigeon Hole Breads and Olive Oil 	<p><i>Enjoy a gourmet BBQ experience onboard Odalisque, cooked right in front of you by our onboard chef*. From \$77/person + GST.</i></p> <p>Mains</p> <ul style="list-style-type: none"> • Cajun White Fish with crispy skin • Lemon Myrtle Chicken thighs • Assorted Ziggy's sausages • Lemon Squid Tubes • Vegetable kebabs in thyme <p>Salads</p> <ul style="list-style-type: none"> • Potato, egg and leg ham in mayonnaise • Spice citrus cous cous with preserved lemon • Watermelon, fetta, red onion and cracked pepper salad • Bread, cucumber, tomato and pepper salad <p>Après</p> <ul style="list-style-type: none"> • Cheese, fruit, quince paste with baguettes <p>Condiments</p> <ul style="list-style-type: none"> • BBQ Sauce • Mango Chutney • Roasted Capsicum Chutney • Dijon Mustard • Pigeon Hole Breads and Olive Oil 	<p><i>What better place to eat seafood than on the sea. Our gourmet seafood buffet features the freshest ocean produce, starting from \$110/person + GST.</i></p> <p>Seafood</p> <ul style="list-style-type: none"> • Half Shell Scallop with verjuice butter sauce • Lime Cured Oysters with a coconut milk dressing • Roasted Trevalla on Paris mash with brioche gremolata • Thai Cured Tuna served with cassava chips • Oysters Natural with fresh lemon • White Fish with a scallop and prawn mousse in puff pastry <p>Salads</p> <ul style="list-style-type: none"> • Watermelon, fetta, red onion and cracked pepper salad • Green bean and almond salad • Green salad with nasturtium leaves and rosemary oil dressing • Citrus cous cous salad <p>Dessert</p> <ul style="list-style-type: none"> • Coverture chocolate mousse with kirsch cured prunes and crushed hazelnuts



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Wait Staff & Onboard Chef

Wait staff are an additional cost to be factored in when using our catering services. Usually only one wait staff is required to service any Day Charter, but this may vary depending on individual requirements and the type of menu selected. Wait staff are generally required for the length of charter plus 1.5hrs so as to cover the additional time needed to set up and pack up, and are charged out at \$40 per hour.

*An onboard chef may be required to service some menus. Please enquire as to cost.