

Catering

Sydney Harbour Boating Catering

Forget about shopping, prepping and cooking, allow **Miss Golightly's** Catering team to look after all your catering needs so you can relax and enjoy your special day on the water!

We have sourced the best Sydney catering companies to supply a wide range of food and beverage packages to suit your style and taste.

Here are a few ideas to whet your appetite. Packages start from \$15 per person, through to the seafood platter at \$100pp. We can also cater for special dietary needs and would be happy to speak with you about your preferences.

Canape – Lighthouse Package

This package is designed for a 1 to 2 hour event and is suitable for a swift social gathering.

\$30 per person. Minimum 8 people

- Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
- Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Goat Curd, Tomato & Basil (veg)
- Prawn Zucchini Skewers with Lemon Salt (gf)

For all packages, we include cocktail napkins & skewers as required

Canape – Porthole Package

This package is designed for a 2 to 3 hour event and is suitable for a light lunch event.

\$40 per person. Minimum 8 people

- Crostini with Duck Confit & Cornichons
- Little Chicken Sandwiches with Tarragon and Chives

- Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
- Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
- Rare Roast Beef Brioche with Horseradish Cream & Cress

-hots-

- Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
- Arancini with Pumpkin, Sage and Mozzarella (veg)

For all packages, we include cocktail napkins & skewers as required

Canape – Anchor Package

Suitable for a 3 to 4 hour elegant afternoon or evening cruise.

\$55 per person. Minimum 8 people

- Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
- Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
- Little Chicken Sandwiches with Tarragon & Chives
- Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
- Peking Duck Crepe with Hoisin and Cucumber
- Roasted Turkey, Cranberry and Brie Brioche

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- Syrian Spiced Lamb Kofta with Tahini
- Beef & Guinness Pies with Tomato Relish
- Grilled King Prawn in Pernod & Garlic Butter (gf)

For all packages, we include cocktail napkins & skewers as required



Antipasto nibble platters

Price: \$25 per person

A selection of:

- Cured meats
- Olives
- Mozzarella
- Grissini (**GF**)



Fresh Seafood Platters

Price: \$100 per person (minimum order of 6 people)
\$90 per person additionally for more than 6 people.

A selection of:

- Fresh local prawns
- Oysters
- Crab
- Moreton Bay bugs (**GF**)



Cheese Platter

Price: \$20 per person

A selection of:

- Quality Australian soft and hard cheese
- GF & non GF crackers
- Carrot and cucumber crudités

Seasonal Fruit Platter

Price: \$15 per person

- A wide selection of sliced seasonal fruit including melon, strawberries, pineapple, mango, grapes, berries etc



BBQ Menus

'Mates' BBQ (\$40 pp)

- A range of delicious dips, lavosh and cornichons
- Marinated chicken skewers
- A selection of gourmet sausages
- A selection of salads

'Aussie' BBQ (\$60 pp)

- A range of delicious dips, lavosh and cornichons
- Angus fillet steak
- Fresh local prawns
- A selection of gourmet sausages
- A selection of salads

'Seafood' BBQ (\$60 pp)

- A range of delicious dips, lavosh and cornichons
- Tasmanian salmon steaks
- BBQ king prawns
- A selection of salads

Salad selection

For group of up to 6, choose 2 salads
For group of up to 7+, choose 3 salads

- Spicy pumpkin and couscous
- Beetroot, goats cheese and walnuts
- Classic Greek salad
- Garden fresh green salad
- Creamy aioli potato salad

(Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)

BYO Beverages are welcome on all charters at a charge of \$20 per person (no charge for minors). This includes a range of soft and carbonated drinks (mineral, still water, soda, coke and juices). There will not be a charge, should you wish to BYO catering.

Sailing Miss Golightly will provide cutlery, crockery, serving dishes, wine and champagne glasses, napkins and ice. During your Sydney Harbour Sailing Cruise will also provide a host to serve your food and beverage so you can sit back and relax and enjoy sailing magnificent Sydney Harbour.

We will also remove all empty containers, bottles and packaging for you.

If you have any questions or would like to discuss these options further, call your Skipper, Mike on 0414 188 013 or private message @sailingmissgolightly on Facebook or LinkedIn.