



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.

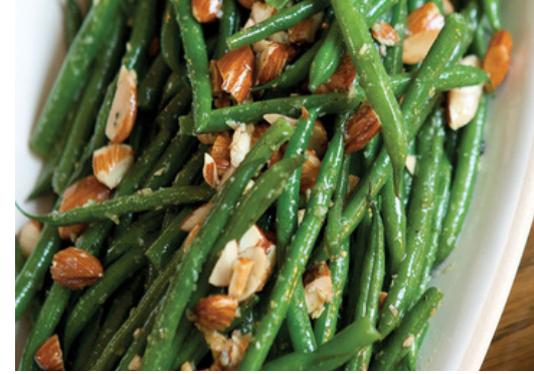
Breakfast Platter \$300 + \$30pp

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 \$30pp

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

Basic BBQ \$30pp

Beef sausages [GF] **

BBQ chicken skewers

Onions

Soft fresh bread rolls

Traditional green salad with balsamic dressing

Creamy potato salad

Premium BBQ menu \$55pp

Choice of 3 mains:

Sirloin steak

BBQ chicken skewers

Beef sausages

Salmon fillets

Lamb koftas

Grilled halloumi

Soft fresh bread rolls

Garden salad, Pesto pasta salad, Creamy potato salad, Coleslaw

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, Pesto pasta salad, Creamy potato salad, Coleslaw





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



EXTRAS

Party Menu \$25pp

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

Meat Party Pies

Cocktail spring rolls [V]

Sausage rolls

Mini quiches [V]

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

Custom Cakes

Available on request from \$200



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