



MV Coast Menu

The Cruise Canape Selection @ \$26.00 Per Guest

Crispy vegetable spring rolls served with Asian Dipping sauce
Warm Quiche Lorraine
Selection of Sushi Nori rolls
Crisp Vegetable Crudités and dips
Gourmet mini Pies of Beef Rendang, Satay Chicken and Vegetables
Fresh Shrimp, Chicken and Vegetable rice paper rolls served chilli sauce
Selection of Fine Australian Cheeses and Crackers, Dried Fruit, nuts and seasonal Fresh Fruits

The Cruise Plus Canape Selection @ \$40.00 Per Guest

Peking Duck Wrapped in hoisin crepes and black sesame seeds
Satay Chicken skewers with Malaysian peanut sauce
Gourmet mini pies chicken, green peppercorn and Rendang
Smoked salmon Tartlet with rainbow trout mouse
Phyllo pastry tulips filled with herbed ricotta and pine nuts
Canapé box of Moroccan chilli chicken rice with turmeric rice

The Captain Canape Selection @ \$50.00 Per Guest

Please select 6 items of which we would supply 2 of each item
Totalling 12 pieces per person
Tarts filled with smoked rainbow trout, smoked Tasmanian salmon and chervil
Little ceramic bowls of chicken, basil and cashew nuts
Lamb kofta and minted yoghurt
Spinach, goat's cheese herbed phillio pastries
Gourmet cocktail pies of beef and green peppercorn, Rendang
And chicken (vegetarian cocktail pies avail to on request)
Mini quiche of marinated feta, semi dried tomato and basil pesto
Peking duck with hoi sin wrapped in sesame crepes
Chicken Satay sticks and peanut, ginger coconut sauce
Roasted pumpkin tart with marjoram and marinated tomato
Quesadilla of goat's cheese and spinach, smoked paprika relish & tandoori lion lamb
Marinated rare roast beef and pesto on garlic crouton
Tandoori chicken skewers with minted yoghurt
Vietnamese vegetable rice paper rolls (fresh) with spicy plum sauce
Tarts of Chinese duck and shallot

Additional Options – Platters sold per platter rather than per person

Antipasto platter \$50.00
Mezze platter \$50.00
Cheese Platter \$50.00
Seasonal Fruit Platter \$40.00

Call Kylie on 0459 060 011 or kylie@eastcoastsailing.com.au



The Commodore Canape Selection @ \$64.00 Per Guest

Please select 9 items, of which we would provide 2 of each item totalling 18 pieces per person (except for the boxed items)

- Peking duck with hoi sin wrapped in sesame crepes
- Quesadilla of goat's cheese & spinach with smoked paprika relish & tandoori lamb loin
- Tarts of semi dried tomato, spinach & pesto parma ham
- Marinated rare roast beef & pesto on garlic croutons
- Lamb Kofta – middle eastern spiced lamb, with a mint yoghurt dipping sauce
- Chicken Satay sticks & peanut coconut sauce creole spiced prawns
- Tarts filled with smoked rainbow trout mousse & Tasmanian smoked salmon & chervil
- Chilli barbeque prawns with coriander pesto
- Ocean trout, slow cooked with chives konbu seaweed & chives served on a Chinese spoon
- Tataki of tuna with citrus soy crusted in sesame seeds
- Wild mushroom aranchini (risotto cakes, crumbed and lightly fried)
- Vietnamese vegetable rice paper rolls (fresh) with spicy plum sauce
- Frittata – with caramelised onion & blue cheese & red onion jam
- Mini quiche – goat's cheese, semi dried tomato and fresh herbs, basil pesto
- Roasted pumpkin tart with marjoram & marinated tomato
- Ä White “New York” boxes of couscous, pine nuts fresh herbs & Moroccan spiced chicken served as a salad or warm
- Ä Petite ceramic bowls of fresh prawns tomato aioli and lettuce
- Ä Hokkien noodle boxes of Asian vegetables, coriander chili & sesame seeds
- Ä Mini hamburgers of beef patty, onion jam and aioli
- Ä Falafel cocktail burgers with cucumber, tomato and aioli

Desert Canapé Option

- Chocolate petit pots with cumin shortbread
- Passion fruit crème brûlé tarts
- Silken lemon tarts
- Frangelico tarts

The Silver Buffet @ \$60.00 Per Guest

Chef's selection of 2 canapés of which we would provide 2 of each type a Total of 4 per person

- Premium beef fillet, roasted whole, and sliced medium
- Orange glazed honey ham, carved on site
- Chicken breast crisped skinned, slow cooked in coriander pesto
- Baby potatoes, roasted with caramelized onion and thyme
- Sweet red pepper, grilled eggplant, kumara, artichoke, drizzled with Extra virgin olive oil and chives
- Greek Salad with marinated feta and dried olives
- Mesculin leaves with cherry tomato, avocado and lemon dressing
- Bakers Basket
- Selection of cheeses, served with variety of crackers, dried fruit and nuts
- Fruit platter of seasonal fruits and berries
- Freshly brewed coffee and selection of Tea

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The Gold Buffet @ \$75.00 Per Guest

Chef's selection of 3 canapés of which we would provide 2 of each type a Total of 6 per person

Seasonal Variety of freshly shucked oysters
Fresh cooked prawns seasonal varieties, lemon and accompaniments
Premium beef fillet, roasted whole, and sliced medium
Orange glazed ham, carved on site
Chicken breast crisped skinned, slow cooked in coriander pesto
Ocean trout fillets seared, with lemon caper sauce
Baby potatoes, roasted with caramelized onion and thyme
Sweet red pepper, grilled eggplant, kumara, artichoke, drizzled with extra virgin olive oil and chive
Greek salad with marinated feta and dried olives
Mesculin leaves with cherry tomato, avocado and lemon dressing
Couscous salad with vegetables, pine nuts, chives and parsley
Bakers Basket
Selection of cheeses, served with variety of crackers, dried fruit and nuts
Fruit platter of seasonal fruits and berries
Selection of tarts and cakes
Freshly brewed coffee and selection of tea

The Platinum Buffet @ \$85.00 Per Guest

Chef's selection of 3 canapés of which we would provide 2 of each type a Total of 6 per person

Seasonal Variety of freshly shucked oysters
Fresh cooked prawns seasonal varieties, lemon and accompaniments
Premium lamb rack, roasted and cooked medium, herbs and mustard
Orange glazed honey ham, carved on site
Chicken breast crisped skinned, slow cooked in coriander pesto
Ocean trout fillets seared, with lemon caper sauce
Baby potatoes, roasted with caramelized onion and thyme
Sweet red pepper, grilled eggplant, kumara, artichoke, drizzled with
Extra virgin olive oil and chives
Greek salad with marinated feta and dried olives
Mesculin leaves with cherry tomato avocado and lemon dressing
Couscous salad with vegetables, pine nuts, chives and parsley
Hokkien noodle salad with coriander chili and Asian greens
Bakers Basket
Selection of cheeses, served with variety of crackers, dried fruit and nuts
Fruit platter of seasonal fruits and berries
Selection of tarts and cakes
Freshly brewed coffee and selection of tea

Please ask for additional menu's to suit your budget as well as our Gluten Free and dietary options.

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2013 Beverage Packages

COMMODORE'S SELECTION @ 14.50 pp/ph

Trilogy Pinot Noir Chardonnay Cuvee Brut
South Australia
Brown Brothers Moscato
Victoria
Devils Lair Fifth Leg Chardonnay
Western Australia
Matua Valley Sauvignon Blanc
Marlborough NZ
Grant Burg (Barossa) Shiraz
South Australia
Grant Burg (Barossa) Merlot
South Australia
Crown Lager
Corona
Cascade Premium Light
Hahn Super Dry
Heineken
Tooheys Extra Dry
Pure Blonde Premium

CAPTAINS SELECTION @ 12.50 pp/ph

Jacob's Creek Chardonnay Pinot Noir
South Australia
Lindemans Bin 95 Sauvignon Blanc
South Eastern Australia
Lindemans Bin 65 Chardonnay
South Eastern Australia
Penfolds Rawson's Retreat Merlot
South Australia
The Celler Cut Shiraz (Grant Burge)
South Australia
Crown Lager
Cascade Premium Light
Hahn Super Dry
Tooheys Extra Dry
Pure Blonde Premium

CRUISE SELECTION @ 9.95 pp/ph

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Whispers Brut NV
South Eastern Australia
McWilliams Inheritance Brut Reserve
Australia
Whispers Semillon Sauvignon Blanc
South Australia
Slippery Fish Chardonnay
South Australia
Slippery Fish Cab Merlot
South Australia
Tooheys Extra Dry
Cascade Premium Light
Pure Blonde Premium

SOFT DRINKS – (all inclusive of packages)

Schweppes Mixers.

(Soda, Tonic, Lemonade, Dry Ginger Ale)

Soft Drink.

(Sparkling Mineral Water, Coke, Zero, Diet Coke, Lemon Lift, Cranberry Juice,
Pineapple Juice, Tomato Juice, Grapefruit Juice, Orange Juice)

Freshly Squeezed Orange Juice. (On Request)

SPARKLINGS AND CHAMPAGNE

Trilogy Pinot Noir Chardonnay Cuvee Brut

South Australia

Jacob's Creek Chardonnay Pinot Noir

South Australia

Whispers

South Eastern Australia

BEER

Cascade Premium Light

Crown Lager

Hahn Super Dry

Heineken

Pure Blonde

Corona

Toohey's Extra Dry

Any beer can be arranged to be on board.

SPIRITS

First Quality Selection served

COCKTAILS

On Request, Our signature COASTMOPOLITAN cocktail is popular

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