

The Boatshed



Group Bookings - Pre Order Shared Platters

(Shared Platters – ideal for 8 – 10 people per platter)

Allow 2 – 3 platters to accompany drinks in the afternoon or for pre-dinner drinks.

Cheese Platter – \$100

Selection of South Island Cheeses including Triple Cream, Blue, & Cheddar

Dumpling Platter - \$90 (30 pieces)

(Pork Buns, Prawn Dim Sim & Gyoza)

Dipping Platter - \$75

(Hummus, Baba Ghanoush & Capsicum Dips with cracker & Cornichons)

The Boatshed



Canapes

\$32.00pp choice of six
\$42.00pp choice of eight
\$50.00pp choice of ten

Cold

Tomato and basil bruschetta w/ shaved parmesan

Vietnamese rice paper rolls with chilli lime dressing

Chicken & pistachio terrine on sourdough croutons, cranberry gel

Hot

Prawn dumplings with Asian dipping sauce

Three cheese arancini with aioli

Homemade meatballs w/ home style tomato chutney

Satay chicken skewers

Lemon pepper squid w/ hoisin sauce

Assorted country mini pies w/ tomato relish

Pulled pork sliders w/ Asian slaw & chipotle aioli

Quesadilla (vegetarian)

Homemade sausage rolls with homemade tomato sauce

Based on a minimum of 30 guests

The Boatshed



Grazing Table

\$45.00 per person

Two fork foods plus Farmers Market Display

Farmers Market Display

A standalone starter for guests to help themselves including:
A stunning display of antipasto including smoked and cured meats, char grilled vegetables, olives, cheeses, homemade dips, vine ripened tomatoes and assorted breads

Fork Food

Pulled beef quesadilla w/ tomato & coriander salsa

Thai beef salad w/ snow peas, crispy vermicelli noodles,

Asian greens & mirin dressing (gf)

Herb marinated chicken salad on baby spinach w/ fetta, pine nuts, heirloom tomatoes w/
orange dressing (gf)

Traditional Spanish paella of chicken, prawn & chorizo

Malaysian king prawn salad, green mango, chilli and coriander (gf)

Roasted vegetable frittata, rocket and semi dried tomato salad (v)

Tea smoked, smoked salmon bruschetta with lavosh wafers, sour cream and chives

Chicken tagine, Israeli couscous, spinach, minted yoghurt (gf)

Pork belly slider, charcoal bun, w/ Asian slaw and chipotle aioli

Dessert

(extra \$15.00 per person)

Seasonal fruit and Australian cheese display with dried fruits, nuts, lavosh bread, fruit bread and water crackers

Homemade finger food desserts including, double choc brownie, lemon cured tart, cream brulee, orange and almond slice, tiramisu and chocolate eclairs

Based on a minimum of 40 guests

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Buffet
\$35.00 per person

Roast Carvery (Choose 1)

Roast pork, apple chutney and pork crackle
Slow roasted beef with red wine jus
Whole baked ham with a mustard crust

Hot Dishes (Choose 1)

Moroccan style chicken, Israeli couscous, minted yoghurt
Butter chicken with jasmine rice
Roasted Mediterranean vegetable lasagne
Braised beef brisket, wild mushrooms, leek, Dijon mustard jus
Grilled fish pieces, cherry tomatoes, spinach in a white wine cream sauce
Chicken tangine with fragrant spices, apricots & cous cous

Salad & Vegetables (Choose 2)

Roasted chat potatoes, herb butter
Steamed seasonal greens
Garlic and thyme roasted root vegetables
Classic Caesar salad, bacon, croutons, baby gem, Caesar dressing
Garden salad, tomato, cucumber, onion & baby leaf
Roasted pumpkin, feta & beetroot salad
Potato salad, whole egg mayonnaise, shallots

Dessert

(\$15.00 per person choose two)

Traditional apple crumble
Pavlova with seasonal berries
Humming bird cake
Tiramisu
Orange and almond cake

Includes bread rolls & butter

Based on a minimum of 40 guests