

FESTIVAL PONTOON, NATIONAL MARITIME MUSEUM, 2 MURRAY STREET, DARLING HARBOUR NSW 2000 AUSTRALIA
SERVICED & OPERATED BY LAISSEZ FAIRE CATERING | LAISSEZ.COM.AU

MENU COLLECTION

SYDNEY BY
SAIL



BREKKIE BASKET

\$25

Mini croissant with butter & jam
Homemade freshly baked muffin
Smoked salmon, cream cheese & caper bagel
Watermelon and mint cup
Orange juice

LUNCH BOX #1

\$25

Gourmet sandwich or gourmet wrap
Homemade savoury quiche
Watermelon and mint cup
Bottled water

LUNCH BOX #2

\$30

Gourmet sandwich or gourmet wrap
Homemade savoury tart
Watermelon and mint cup
Homemade brownie
Bottled water

SALAD BOX (Per Person)

\$16 each

- #1 Classic caesar salad with grilled chicken
- #2 Grilled chicken salad with cherry tomatoes, cucumber & homemade vinaigrette
- #3 Smoked salmon poke
- #4 Roast baby beetroot, pine nuts, goats cheese & english spinach (v)
- #5 Traditional thai beef salad

GRAZING PLATTERS

(Serves up to five people)

CHEESE PLATTER: \$75
A duo of premium cheeses served with quince paste, grapes, dried fruits & quince paste

SUSHI & SASHIMI PLATTER: \$85
Chef's selection of nori rolls & assorted sashimi served with wasabi, pickled ginger & soy

CHARCUTERIE PLATTER: \$75
A selection of cured & roasted meats, cornichons, kalamata olives, house made chutney, served with toasted Turkish croute

ANTIPASTO PLATTER: \$75
Selection of grilled & marinated vegetables, cured meats, sundried tomato pate, olives, marinated feta served with Turkish croute fingers

VEGETARIAN RICE PAPER ROLLS: \$120
20 pieces per platter

SELECTION OF SAVOURY MINI QUICHES: \$55
10 pieces per platter

EXTRAS

Sydney rock oysters \$ 28.50 (per dozen)
Bucket of fresh prawns \$ 75 (per kilo)
Fresh fruit cup \$10 (each)
Bread \$4.00
Plunger coffee (4 cup) \$10.00

PLATTERS

SEAFOOD PLATTER: \$80
Marinated prawns
Marinated calamari
Seared trout fillet
Smoked salmon
Mixed leaf salad
Roast pumpkin, fetta, sage, snow pea tendrils, papitas & honey sherry vinaigrette
Bread selection
Australian fromage sampler platter

DELI PLATTER: \$75
Double smoked ham
Prosciutto
Roasted chicken
Balsamic marinated roast vegetables
Olives and dips
Mixed leaf salad
Roast pumpkin, fetta, sage, snow pea tendrils, papitas & honey sherry vinaigrette
Bread selection
Australian fromage sampler platter

VEGETARIAN PLATTER: \$75
Selection of vegetarian quiches, tarts and frittatas
Balsamic marinated roast vegetables
Olives and dips
Mixed leaf salad
Roast pumpkin, fetta, sage, snow pea tendrils, papitas & honey sherry vinaigrette
Bread selection
Australian fromage sampler platter

SANDWICH PLATTER: \$25
A selection of three (3) freshly assorted wraps, rolls & fresh cut sandwiches

DESSERT PLATTER – selection of 3 items per person: \$25
Dark chocolate brownie
Macaroons
Carrot cake with frosting
Italian cookies