



# LUXURY

## BOAT HIRE

### ELEMENT PLATTER MENU

#### **Platter Selections**

**\$175 per platter**

Designed to select four-five platters to share between 20-30 guests  
Minimum order: two platters

#### **Cold Seafood Platter**

Freshly shucked Sydney rock and Pacific oysters, piles of poached king prawns with lemon in muslin, shallot vinaigrette, nam jim and Japanese mayonnaise, sashimi of salmon and tuna, served with soy, wasabi and pickled ginger

#### **Anti-Pasto Platter**

Cold meats including truffle salami, bresaola and prosciutto with figs, parmesan cheese, olives, cheesy wands and roasted almonds, served with melon and grilled asparagus

#### **Vegetarian Anti-Pasto Platter**

Roast capsicum, grilled eggplants, marinated artichoke hearts, mushrooms bocconcini, olives and artisan bread

#### **Ham platter**

Honey roast picnic ham with home made relishes, mustards and soft rolls

#### **Artisan Cheese Platter**

Vintage cheddar, goats cheese log, gorgonzola, bouche d'affinois, served with muscatel grapes, dried fruit, lavosh, wafers and crackers

#### **Trio of Dips Platter**

Selection of three home-made dips chef's choice may include roast beet and date, smokey eggplant, spiced pumpkin hummus, pea, lemon and ricotta or Romesco dip of roast almonds, hazelnuts and garlic served Italian breads and seasonal vegetable crudités

#### **Sweet Bites Platter**

Middle Eastern orange cake (GF), chocolate and pecan brownies (GF), and tiramisu in espresso cups

Includes: Basket of breads and butter