



LUXURY

BOAT HIRE

Crystal Blue Catering

Freshly Trawler Prawns Peeled served with cocktail sauce

A selection of Vietnamese Rice paper rolls with a Peanut Dipping sauce
(vegetarian, Chicken, Prawn)

A Selection of gourmet Dips & Freshly baked breads

Lamb Cutlets served with homemade Greek Tzatziki

Mini premium Angus Beef Burgers with Caramelised Onion Jam (60gms)

Mini gourmet premium Beef Pies served with tomato chutney

Chipolatas served with Spicy Tomato Chutney

Snapper Fish Tacos. (Soft Shell mini taco rainbow salad, Tomato salsa dollop of sour cream)

BBQ Fillet Steak cooked in Garlic butter on BBQ. Served Medium / Rare in bite size cubes.

Fresh assorted sushi and sashimi

Gourmet free range chicken sandwiches with egg mayo and fresh parsley.

Pricing:

\$35 – Select 3 items

\$45 – Select 4 items

\$55 – Select 6 items

\$75 – Select 8 items



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BOAT HIRE

Fresh Seafood and BBQ catering

Fresh Seafood - \$48 per head

Freshly shucked oysters.

Fresh (off the trawler) prawns

Fresh organic seasonal fruit platter - including in-season Mango

Fresh Morton Bay Bug tails – add \$30 per head.

Premium BBQ - \$58 per head

Fresh (off the trawler) prawns

Premium Australian Eye Fillet beef Cooked medium rare.

Local hand made chipolatas (sausages)

Fresh organic seasonal fruit platter - including in-season Mango

Premium seafood and BBQ - \$190 per head

Freshly shucked oysters

Fresh (off the trawler) prawns

Fresh Morton Bay Bug tails

Whole cooked Barramundi or Red Emperor served with rice.

Premium Australian Eye Fillet beef – Cooked medium rare, bite size cubed. -

Local hand made chipolatas (sausages)

Fresh garden salad

Fresh organic seasonal fruit platter - including in-season Mango

Please don't hesitate to discuss any special requests.