



LUXURY

BOAT HIRE

MASTEKA BUFFET MENUS

Note: A minimum of 15 guests is required for Buffet menus

Buffet Option 1
\$119.00 Per Guest
Includes chef/s fee
Minimum 15 guests

Choice of:

2 Canapés on Arrival
2 Main Selections
3 Side Selections
2 Dessert Canapés
Selection of Breads

Buffet Option 2
\$139.00 Per Guest
Includes chef/s fee
Minimum 15 guests

Choice of:

3 Canapés on Arrival
3 Main Selections
3 Side Selections
2 Dessert Canapés
Selection of Breads



LUXURY

BOAT HIRE

BUFFET MENU

*Minimum 15 guests

CANAPÉS ON ARRIVAL

Ceviche of Snapper with Pink Grapefruit and Crispy Prosciutto
Kingfish Tataki with Crispy Garlic in Witlof
Grilled Zucchini with Baked Parmesan Ricotta, Sundried Tomato and Rocket
Pea, Ricotta and Lemon Crostini and Baby Mint
Parmesan Shortbread with Gorgonzola Cream and Candied Walnut
Kangaroo Tartare on Rye Croute with Quail Egg and Pink Salt
Carpaccio of Beef with Mascarpone, Truffle and Parmesan on Croute
Salt and Sugar Cured Duck with Plum Relish on a Poppy Seed Tuille
Drunken Chicken Salad with Enoki and Cucumber in Wonton Cup

MAINS

King Prawn, Watercress and Shaved Fennel and Radish Salad, Chardonnay
Vinaigrette (GF)
Herb Crusted Salmon Fillet on a Green Bean, Lemon and Olives with Cured
Cucumber (GF)
Baked Ocean Trout Tarator with Coriander and Mint, Walnut and Sumac Crust
(GF)
Roast Lamb Rumps on Minted Baby Potatoes, Peas and Crème Friache
Grilled Cajun Chicken on Corn, Chia Seed, Coriander and Lime Salad
Roast Fillet of Beef with Roast Pumpkin, Cherry Tomatoes, Sicilian Olives and
Pesto Oil (GF)
Persian Quail Breast with Radicchio, Mache, Fig, Walnut and Goats' Curd (GF)
Roast Fillet of Beef, Horseradish, Baby Spinach, Field Mushrooms, Balsamic
Glaze (GF)

SIDES

Sugar Snap, Snow Pea, Pea Shoot, Orange and Hazelnut Dressing (GF)
Rocket, Fig and Candied Walnut Salad with Mustard Dressing (GF)
Shredded White Cabbage Salad with Pecorino, Pine nuts and Sultanas (GF)
Heirloom Tomato Salad with Peach, Tarragon and Bocconcini (GF)
Warm Chick Pea Salad with Roast Capsicums, Parsley, and Feta (GF)
Asparagus Salad with French Beans, Soya Beans, Eshallots, Chilli and Sesame
Seeds
Chilli Roast Sweet Potato, Zucchini, Roast Pears, Hazelnuts and Spinach
Bloody Mary Salad of Tomato, Celery, and Olives with Black Rice
Wild and Basmati Rice Salad with Almonds, Pine nuts, Herbs and Cranberries



LUXURY

BOAT HIRE

SELECTION OF BREADS

DESSERT CANAPÉS

Champagne Jellies with Raspberries (GF)
Ricotta Pannacotta with Espresso Syrup (GF)
Crunchy Lemon Meringue Tarts
Mini Pavlovas with Passion Fruit Mascarpone and Strawberry (GF)
Double Chocolate and Raspberry Mini Cakes with Sour Cream Icing and Raspberry
Dolce Latté on Biscotti with Strawberry and Walnut
Salty Caramel and Chocolate Tartlets with Gold Dust
Raspberry and Cream Macaroons
Tiramisu Shots with Chocolate Coffee Beans in Paper Espresso Cups

ADDITIONAL MENU ITEMS

ANTIPASTO BOARD

\$10 Per Guest

Mixed Salamis, Parmesan Shards, Marinated Olives, Cheesy Wands and Roast Almonds Served with a Selection of Breads and Sourdough

CHARCUTERIE BOARD

\$10 Per Guest

Cold Meats Platter of Truffle Salami, Bresola, Prosciutto, Figs Served with a Selection of Breads and Sourdough

CHEESE PLATTER

\$12 Per Guest

Luxury Cheese Board of Goats' Cheese, Manchego with Membrillo, Gorgonzola, Bouche D'affinois, and Maffra Vintage Cheddar Seasonal and Dried Fruit and Crackers

HAM SUPPER BUFFET

\$15 Per Guest

Honey Roast Leg of Ham, Relishes, Mustard, Served with Rocket and Parmesan Salad and Red Slaw with Chipotle; on Small Sourdough Bread Rolls with Butter



LUXURY

BOAT HIRE

FRUIT PLATTER

\$7 Per Guest

Fruit Platter Of Seasonal Fresh Fruits

Children's menu

\$25 Per Child

Kids Picnic Box containing - Mixed Sandwiches, Cup of Popcorn, Carrot Sticks, Homemade Sausage Roll, Piece of Seasonal Fruit and a Juice Popper

Note: Children's menu ages 10 and under