

Spellbound Catering



\$40 delivery fee applies to all orders

Classic BBQ Menu \$60pp Min 10 pax

Celebrate Grazing - Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house-made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles and grilled sumac flatbread

Classic pork or beef sausages

Chicken skewers / cracked pepper

Greek Salad - Tomato/ red peppers/onion/fetta/ olives/ cucumber

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Bread roll and butter

BBQ Menu \$90pp – 2 to 8 people

Celebrate Grazing - Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house-made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, hummus, pickles and grilled sumac flatbread

Spiced & Peppered Rump Steak - mustard on the side

Smoked Salmon –Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

Lemon Chicken - Parsley / Minted Yoghurt

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Cheese Platter – small platter

Seafood buffet \$90pp min 10 pax

Grilled garlic prawns

Chargrill salmon fillets

Sydney Rock Oysters

Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad

Crusty French Baguette

Chocolate Brownie Platter – 8 pieces

Cheese Platter – Small Platter

Basic BBQ Menus (no delivery applies)

Sausage sizzle \$20pp, Standard sausages with rolls, sausages and green salad

Gourmet sausage sizzle \$25pp, Includes gourmet sausages, rolls, green salad, chips and dips.

Buffet Menus

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to the crew on the day.

Buffet Menu 1 | \$60pp - Minimum 10

Celebrate Grazing - Charcuterie / Antipasto Platter

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles and grilled sumac flat bread

Thai beef salad - Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)

Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme

Quinoa Salad - Quinoa, chick peas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette

Mixed Vegetable Salad - Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semi dried tomatoes, tarragon salad

Crusty French Baguette

Buffet Menu (Asian Theme) | \$90pp – Minimum 15

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing

Braised King Prawns - Broccolini / Garlic / Chili

BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots

Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off

Steamed Jasmine Rice

Custard Tart

Canapé Menus

Small Numbers Canapé Menu | \$50.00pp - Minimum 4

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Vegan Cocktail Pie

Grilled chicken skewers, chermoula, lime

topping Cucumber Tzatziki (Halal) (GF)

Sugar Cane Prawns - Coconut Dusted / Lime

Sauce **Arancini X 2** Roasted Pumpkin & Sage

Truffle Mayo (V) **Sweetcorn fritters** – Avocado salsa

Light Canapé menu 1 (6 Pieces)| \$45pp - Minimum 10

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Cocktail Pie (V)

Grilled chicken skewers, chermoula, lime topping - Cucumber Tzatziki (Halal) (GF)

Spicy Chicken Empanada

Tiger Prawn & green mango rice paper rolls (GF)

Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce –(V) (GF)

Light Canapé Menu 2 (6 Pieces) | \$45pp - Minimum 10

Mini caramelised tomato and fetta tarts

Moroccan Cocktail Pie (Vegan)

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)

Slow Cooked Lamb pie – Slow cooked lamb shoulder, rich vine ripened tomato

Chicken Rice Paper Roll - Steamed chicken, shiso cress, rice paper rolls (GF, DF)

Canapé Menu 1 (12 Pieces) | \$80pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)

Petite Chicken & Leek Pie - Celery / Spring Onions

Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)

Best Market Oysters (orders x 12) - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce

Tartlet of wild mushrooms, slow cooked garlic-

Charred salmon, sweet soy and fresh basil (GF)

Skewered Chicken X 2 - Cucumber Tzatziki

Canapé Menu 2 (14 Pieces) | \$90pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

Arancini – 4 cheese – truffle dipping sauce(V)

Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)

Best Market Oysters (ordered x 12) - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2

Assorted Fresh Rice Paper Rolls - Tofu / Prawn / Chicken / Veg

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2

Steak Green Peppercorn Pie

Platters

Baked Bites Platter \$160 (28 pieces in total - 4 of each)

Spinach ricotta Roll (GF)

Petite Chicken & Leek Pie

Mini Steak Pies Chicken Empanada

Moroccan Vegan Cocktail Pies

Smoked Salmon Tartlet

Arancini – Roasted Pumpkin & sage

Celebrate Grazing - Charcuterie / Antipasto Platter

\$160 – 8 to 10 People

Australian cheese, dried fruit, house-made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, hummus, pickles and grilled sumac flat bread

Cheese Platter

\$160 – 8 to 10 People

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney and water crackers

Celebrate Vegetarian Grazing -Vegetarian Antipasti & Mezze Platter

\$160 – 8 to 10 People

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten-free crackers and bread.

Oyster's, Prawn, Salmon Platter \$180

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices), Baguette, Lemons and dips

Smoked Salmon Platter \$160 – 8 to 10 People

Crusty Baguette, Grilled Lemon Capers, Pickled Red Onion, Dill & Horseradish CreamRice Paper Roll Platter | \$110.00

(10 Rolls in Total / Cut in Half)

Prawn – Tiger prawn & green mango rice paper rolls (GF)

Vegetarian – Tempura tofu and banana flower salad (GF) (V)

Vegetarian - Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, V)

Chicken – Steamed chicken, shiso cress, green papaya (GF)

Varied sauces

Point Sandwich Platter \$132

(10 Sandwiches in Total)

Chicken – Chopped Breast / Italian Parsley /Mayonnaise

Rare Roast Beef – Smoked / Cheese / Mustard / Pickles / Lettuce

Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan

Ham – Cheddar / Roma Tomato / House Mayo / baby Spinach

Egg – Chopped Egg / Mayo / Chives / Lettuce / Diverse Bread

Wraps Platter \$80

(12 Pieces in Total)

Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt /Chili

Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach

Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon, Dressing

Shaved Ham – Cheddar / Roma Tomato / Mayo /Baby Spinach

Desserts

Fresh Fruit Platter \$90

Seasonal Best / Sliced / Skin Off

Sweet Treats Platter \$90

3x Double Chocolate Brownie Square

3 x Blueberry Almond Frangipane (GF)

3 x French Macaroons (GF)