

SYDNEY BY SAIL

CATERING MENU



Festival Pontoon, National Maritime Museum
2 Murray Street
Darling Harbour, NSW 2000

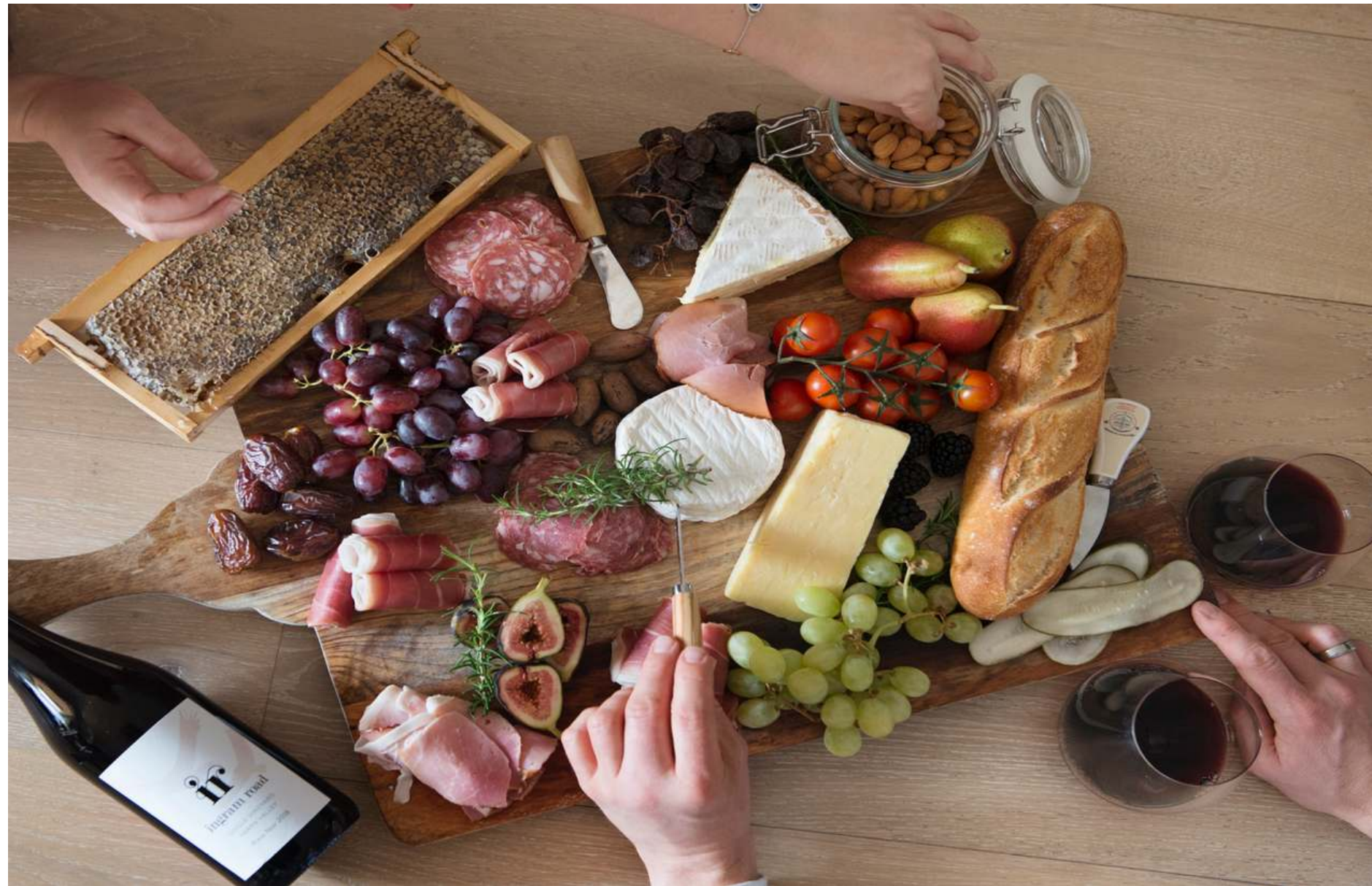
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Casa Catering

SHARE PLATERS

SIGNATURE CASA CATERING PLATERS



Artisan Cured Meats, Pickles & Relishes \$80

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough

Casa Grazer \$80

Artisan cured meats, farmhouse cheeses, pickles, olives, semi dried tomatoes, fruit paste, fresh honeycomb, crackers & sourdough

Cheese Antipasto \$80

5 farmhouse cheeses, fresh & dried fruits, seasonal vegetables, nuts, dips, vegetarian quiches and crackers

Seafood \$100

Sydney rock oysters (6), smoked salmon, fresh king prawns (6), Balmain bugs, cocktail sauce and lemon (gf)

CASA UPGRADES

EXTRA TREATS TO SHARE

Assorted Quiches - \$40 (5 pieces)

Roast olive & capsicum, Prosciutto & leek, Chorizo & tomato

Sushi Platter - \$55 (10 pieces)

Selection of inside out maki rolls & nigiri

Brioche Buns - \$40 (5 pieces)

Roast chicken, avocado, heirloom tomato, green goddess dressing
Cos, egg, ranch dressing

Wraps & sourdoughs - \$50 (10 pieces)

Selection of assorted freshly made tortilla wraps & soy linseed sourdough sandwiches

King Prawn Rolls - \$65 (5 pieces)

Prawns, cucumber, lemon aioli, dill & salmon roe

Dessert Platter - \$47.50 (10 pieces)

Assorted cakes

Fruit Platter - \$47.50

Seasonal fresh Australian fruits

