

CASA Premium Catering Menu



NOTE: All items are made to order & include delivery. When you step on the yacht, the catering will be onboard for you. ALL Dietary Requirements can be catered too.

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Gourmet Grazing Platters

Small: 2 - 4 PAX | Large: 5 - 8 PAX

Artisan Cured Meats, Pickles & Relishes - \$130 / \$220

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough (pictured top right)

Casa Crazer - \$130 / \$220

Artisan cured meats, farmhouse cheeses, pickles, olives, semi dried tomatoes, fruit paste, fresh honeycomb, crackers & sourdough (pictured bottom right)

Cheese Antipasto - \$130 / \$220

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

Seafood - \$210 / \$350

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

Sushi Platter - \$200 (45 pieces) / \$300 (72 pieces)

Feast on a selection of inside out maki rolls, nigiri, raw & torched seafood, teriyaki chicken & vegetarian offerings. All complete with lemon, gf tamari, wasabi & pickled ginger (pictured left).



Deluxe & Healthy Grazing

Prosciutto & Pyengana Clothbound Cheddar \$230 / \$450

Locally produced Prosciutto, bespoke Tasmanian Cheddar, Seeded Sourdough Grissini, local preserves, Zucchini Bread & Butter Pickles

Caviar, Crumpets & Crème Fraiche \$510 / \$775 (larger sizes available upon request)

The most indulgent of treats, perfect for any sailing day

Kaluga Reserve Caviar – 30g & Baerii Caviar – 30g

Locally made sourdough crumpets, Pepe Saya crème fraiche & accompaniments

Poached Tasmanian Salmon, Crème Fraiche & Pickled Ginger

Half fillet \$210 / Whole fillet \$400

Poached to perfection with in season citrus, seasoned with Murray River Pink Salt & garnished with fresh watercress (pictured left)

Roast Turmeric Cauliflower & Zaatar Salad (vegan/gf/df) \$125 / \$190

Sail to the Middle East with cauliflower, za'atar, and fresh herbs

Casa Rainbow Poke (vegan/gf/df) \$130 / \$200

Steamed brown rice, garden vegetables, seaweed, edamame & zingy soy sesame ginger dressing topped with Ozzie avocado (pictured middle)

Heirloom Tomato Salad (Warmer Months only) (vego/gf) \$145 / \$210

Home grown heirlooms, Palm sugar vinaigrette, stone fruits & local burrata (pictured right)



Baked & Sweet Grazing

All butter pastry cocktail pies with fancy hanks ketchup

\$150 (20) / \$220 (30)

Choose from:

- Slow braised beef brisket
- Creamy chicken & leek
- Chickpea & curried vegetable

Flaky puff sausage rolls \$150 (20) / \$220 (30)

Free range pork & fennel (displayed) with piccalilli **OR**

Wagyu beef & thyme with smoky tomato relish

Assorted Tea Sandwiches \$120 (24) / \$175 (36)

Chefs daily selection of gourmet sandwiches on Sydney's best loaf



Fruit Platter - \$115

Get you daily fill of seasonal fresh Australian fruits, with a cheeky treat to sauce it up

CASA home made scones, Meander Valley double cream & Beerenberg strawberry jam, fresh berries - \$100 (10) / \$145 (15)

Our traditional English recipe will delight your morning or afternoon, loaded with the best cream & jam in Australia, it's the perfect combo.

Friands - \$85 (10) / \$150 (20)

Our secret recipe.... Flourless with lashings of nutty burnt butter... chef will create daily flavours...sometimes it's strawberry & lemon myrtle, and the next day could be almond & coconut.... Yum

Brownies - \$90 (10) / \$165 (20)

Now we're talking seriously chocolatey heaven...

Gluten free and a mix of Nutella and double choc raspberry

