

P A T R I O T I

Canapé Menu

Hot Selection:

Pan fried pork gyoza with ponzu dipping sauce and coriander
Seared scallops, sweet corn puree, crispy spec, charred corn and watercress
Salt and Scheuwan pepper calamari with wasabi aioli
Cumin and mint lamb kofta served with cucumber and garlic yoghurt
Wild mushroom arancini served with black garlic aioli
Peaking duck pancakes with cucumber, spring onion, bean shoots and hoi sin sauce
Chicken karrage spoons with avocado and charred corn salsa

Cold Selection:

Smoked salmon blini with lemon crème fraiche, fish roe and watercress
Vietnamese pork and prawn rice paper rolls, pineapple nouc charm sauce*
Beef carpaccio en croute, lemon gel, garlic crisp and parmesan foam
Caramelised onion and goats cheese tartlets with pickled red onion and parsley
Smoked chicken and pinenut tarts with pickled cucumber and avocado mousse
Lime, coriander and coconut fresh market fish ceviche with crispy shallots
Prawn cutlets served with cocktail sauce, citrus aioli and fresh lemon wedges

Dessert Selection:

Mini white chocolate and Frangelico crème brulee with pistachio praline
Mini salted caramel and chocolate brownies
Petit lemon curd tartlets with toasted meringue
Fresh seasonal fruit cups with mint and raspberry coulis

Silver Canapé Selection: \$42.00 per person

Your choice of 3 hot and 3 cold options

Gold Canapé Selection: \$56.00 per person

Your choice of 4 hot and 4 cold options

Platinum Canapé Selection: \$70.00 per person

Your choice of 5 hot and 5 cold options

Add Dessert Selection: \$7.00 per selection per person

Your choice of selections

Minimum 15 people.

*Items are subject to seasonal availability and some menu items may change, please reconfirm your menu selection prior to charter. * vegetarian option available*

PATRIOT 1

Marina Mirage, Seaworld Dr, Main Beach QLD
patriotluxurycharters.com.au | bookings@patriotluxurycharters.com.au

P A T R I O T I

Buffet Menu

To Start:

A selection of artesian breads accompanied with a trio of fresh dips, olive oil & balsamic

Hot Selections:

Crispy skin salmon with salsa verde, watercress and lemon
Black mussel, prawn and chorizo paella topped with fresh parsley
Crispy pork belly with served with apple and thyme chutney and selection of mustards
Horseradish and mustard crusted beef with red wine jus
Crispy skin Tuscan stuffed chicken breast with romesco sauce
Pumpkin, blue cheese and spinach risotto

Platinum only selection:

Herb crusted roast lamb rack with blistered heirloom tomatoes and lamb and sherry jus

Cold Selections:

Poached prawns served cold with Marie Rose sauce and lemon wedges
Freshly shucked oysters served with mignonette sauce, salmon roe and lychee and chilli salsa
Wild rocket, baby spinach, shaved asparagus, pepitas, with crumbled feta and toasted pinenuts
Roasted butternut pumpkin, fregola, charred zucchini and fresh herbs with burnt orange dressing
Salad Caprese: heirloom tomatoes, baby boccocini, fresh basil and balsamic glaze
Spiced cauliflower, rocket, pearl barley, goats cheese and toasted pine nuts
Israeli cous cous, roast cherry tomatoes, charred peppers, toasted almonds and dates

Platinum only selection:

Local Moreton Bay bugs drizzled with gremolata butter and muslin lemons

Dessert options:

White and dark chocolate individual mousse cups, fresh berries and chocolate crumb
Lemon curd tarts, toasted meringue, lime zest and toasted coconut
Sticky date pudding, salted caramel sauce, Chantilly cream and strawberries
Chocolate and orange tarts, macerated orange and pistachio
Fresh locally sourced seasonal fruit served with Greek yogurt and drizzled with bush honey
Tasmanian cheeses with muscatels, quince paste, nuts and lavosh

Silver Selection Buffet: \$80 per person

Start with breads and your choice of 2 hot, 3 cold and 1 dessert selection

Gold Selection Buffet: \$95 per person

Start with breads and your choice of 3 hot, 4 cold and 2 dessert selections

Platinum Selection Buffet: \$115 per person

Start with breads and your choice of 4 hot, 5 cold and 3 dessert selections

Minimum 20 people. Items are subject to seasonal availability and some menu items may change, please reconfirm your menu selection prior to charter.

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Grazing Platter Menu

Artisan Breads & Dips Platter
\$6.00 per person

Boatmade flat breads served with; beetroot hummus, olive tapenade,
basil and cashew pesto

Charcuterie Platter
\$10.00 per person

Proscuitto, Mild Salami, Bressola, Sopressa, and pate served with mustards,
relish, pickles, cocktail onions and lavosh

Fresh Seafood Platter
\$15.00 per person

Local Ocean King Cooked Prawns served with lemon wedges, Marie Rose sauce,
Natural Tasmanian Oysters with sauces on the side,
Market fresh salmon sashimi with soy, wasabi and pickled ginger

Antipasto Platter
\$8.00 per person

Herb and garlic marinated sundried tomatoes, artichoke hearts and olives,
chargrilled Mediterranean vegetables, cornichons and feta

Cheese Platter:
\$11.00 per person

Selection of local and imported cheeses, quince paste, dried fruit, nuts
and muscatels served with lavosh

Minimum 10 guests.

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Premium Beverage Selection

Sparkling:

Louis Bouillot Perle d'Ivoire Blanc de Blancs Champagne, France

White Wine:

Saint Clair Pioneer Block 3 Sauvignon Blanc, 2017 Marlborough, New Zealand
Hay Shed Hill Block 6 Chardonnay, 2016 Margaret River, Australia
Greywacke Pinot Gris, 2015 Marlborough, New Zealand

Red Wine:

Freycinet Louis Pinot Noir 2016 Tasmania, Australia
Langemeil Valley Floor Shiraz 2014 Barossa Valley, Australia

Beers:

Corona Extra Mexico
Peroni Nastro Azzurro Italy
XXXX Gold Queensland, Australia
James Boaggs Premium Light New South Wales, Australia

Non-Alcoholic:

Mount Franklin Still Water
Pierre Sparkling Water

Sprite
Coke
Coke Zero
Fanta
Solo

Orange Juice
Apple Juice

Tea and Coffee

Price:

4 hour package: \$68.00 per person

5 hour package: \$78.00 per person

6 hour package: \$88.00 per person

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