



Box style menu

Perfect for our racing events

Sailors Box | min 10 boxes

Baguette with a selection of gourmet fillings | House made muffin | Whole fruit

\$17pp

Explorer Box | min 10 boxes

A baguette & a wrap with a selection of fillings | Whole fruit
Cheese & lavosh with dried fruit & quince | Chocolate brownie

\$27pp

Mariner's Box | min 10 boxes

Vegetarian quiche | mini quinoa & almond salad with salsa verde
Yoghurt & muesli with fresh berries | Whole fruit

\$27pp

Platter style menu

Perfect for cruising or leisure sails

All Aboard Luncheon | min 8 people

Vegetarian Frittata | Assorted sandwiches & wraps (1.5pp)
Cheese platter, lavosh & dried fruit | Seasonal fruit plate

\$33pp

Harbour Luncheon | min 8 people

Vegetarian Frittata | Selection of dips & fresh breads
Peeled prawns with wasabi & lime aioli | Cured meats with cornichons
Cheese platter with lavosh & dried fruit | Portuguese tarts | Fruit plate

\$51pp

Blue Water Luncheon | min 8 people

Vegetarian Frittata | Selection of dips & fresh breads
Peeled prawns with wasabi & lime aioli | Fresh shucked oysters with mignonette
Seared Tasmanian Salmon | Vietnamese style chicken with chilli & lime | Bread rolls
Cheese platter with lavosh & dried fruit | Portuguese tarts | Fruit plate

\$68pp

Canape Menu | min 10 people | 10 bites per person

Peeled prawns with wasabi & lime aioli | Mini leek & gruyere quiche
Smoked salmon & crème fraiche tartlet | Vietnamese style chicken with chilli & lime
Smoked Wagyu slider with corn relish and aioli

\$42pp

Share platters and order form on page 2...

Share platters

Sandwich Platter min 8 people A selection of sandwiches and wraps (1.5 pp)		\$18pp
Cheese Platter A selection of three artisan Cheese with lavosh, quince & dried fruit	Medium platter 10 people Large platter 20 people	\$ 99 \$198
Fruit Platter A selection of sliced seasonal fruits & berries	Medium platter 10 people Large platter 20 people	\$ 83 \$118
Dips Platter Trio of Dips with fresh breads	Serves 8-10 people	\$ 71
Charcuterie Platter A selection of cured meats, cornichons & pickles with crusty breads	Serves 8-10 people	\$106
Roasted Chicken Platter Three brined, red spiced & roasted chickens served with salsa, chipotle aioli & tortillas	Serves 8-10 people	\$106
Seafood Platters Peeled prawns (3) with wasabi lime aioli Fresh Shucked Sydney Rock oysters (3)	Serves 10 people Serves 10 people	\$120 \$152
Platter of Sweets House made muffins (1) Chocolate and Nut brownies (1)	Serves 10 people Serves 10 people	\$ 54 \$ 54

ORDERS:

Number of people ____ for _____ \$ _____

Number of people ____ for _____ \$ _____

Number of people ____ for _____ \$ _____

TOTAL \$ _____

Charter date: _____ Booking # _____ Contact name: _____

Email: _____ Phone: _____

Credit card # _____ * Expiry date: _____ CCV _____

Signature: _____ * Plus merchant fees :2% visa /MC & 3% Amex

*Please note: Individual Menus can be catered for - contact us with your requirements. See minimum numbers.
We generally require 3 business day's notice for orders, amendments, postponement or cancellation.
Prices include GST and are valid until September 2019.
Public holiday surcharges apply.*



**Fax this form to 02 9328 1118 or email eastsail@eastsail.com.au
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