



# PLATTER MENU

---

## FUNCTIONS

### **ANTIPASTO PLATTER - \$170 PER PLATTER**

---

**Served on wooden planks (serves 30)**

Salami, prosciutto, mortadella, cheese selection, delice, cheddar & manchego, olives, duck liver parfait, Turkish bread

### **HOT CHICKEN PLATTER - \$140 PER PLATTER**

---

**40 pieces total per platter, 20 of each**

Spicy fried marinated wings with ranch dipping sauce & parmesan panko crumbed wings with aioli

### **FINGER FOOD PLATTER - \$160 PER PLATTER**

---

**Select three items per platter (30 pieces total per platter)**

Parmesan crumbed scallops, wasabi aioli

Chicken, basil & chive kofta, tomato chilli jam (gf)

Crab & herb croquettes, tartare

Coconut prawns, mango chutney

Zucchini & feta fritters

Pork gyoza, sweet chilli

Chicken rice paper rolls (gf)

Homemade sausage rolls

Smoked chicken waffle tart, tomato jam, pickled cucumber

Five spiced fried squid, aioli

Sundried tomato & caramelised onion tartlet (v)

Roast pork squares, orange sauce (gf)

### **VEGETARIAN OPTIONS - \$160 PER PLATTER**

---

**Select three items per platter (30 pieces total per platter)**

Onion bhajis, mint & coriander chutney

Crumbed haloumi, napolitana sauce

Moroccan asparagus, date & goats cheese filo

Beetroot, Danish feta & mint, blinis

Guacamole stuffed potato skins, paprika aioli

Sweet corn & zucchini fritters, pesto

### **GOURMET MEAT PLATTER - \$250 PER PLATTER**

---

**30 pieces total per platter**

Prosciutto wrapped pork medallion, béarnaise (gf)

Chipotle BBQ lamb fillet, chipotle BBQ sauce (gf)

Soy seared beef, pepper sauce (gf)

### **SEAFOOD PLATTER - \$170 PER PLATTER**

---

**Cold 30 pieces total per platter**

Natural Oysters, mirin dressing

Oysters Kilpatrick

Fresh chilled Mandurah prawns, with cocktail sauce

**Hot 30 pieces total per platter**

Salt & pepper squid, tartare

Coconut prawns, mango & sweet chilli salsa

Tempura fish, soy dipping sauce



# PLATTER MENU

---

## FUNCTIONS

### **SLIDER PLATTER - \$140 PER PLATTER**

#### **20 pieces of one choice per platter**

Chicken schnitzel slider, kimchi, sriracha, rocket, aioli  
Roasted pork belly slider, radish slaw, mustard

### **TACO PLATTER - \$140 PER PLATTER**

#### **30 pieces of one choice per platter**

Soft tortilla, soy lamb, braised red cabbage, Thai chilli jam  
Tortilla cup, chilli con carne, tomato salsa, guacamole

### **ORIENTAL PLATTER - \$150 PER PLATTER**

#### **30 pieces total per platter**

Pork wonton  
Cheeseburger spring roll  
Prawn gyoza (v)

### **BBQ PLATTER - \$160 PER PLATTER**

#### **Select three items per platter (30 pieces total per platter)**

Chicken satay, peanut Thai sauce (gf)  
Moroccan lamb & mint kofta, spiced yoghurt (gf)  
Prosciutto wrapped asparagus, béarnaise (gf)  
Lemon & thyme chicken tenderloins, roast capsicum relish (gf)  
Garlic & herb grilled prawns, aioli (gf)  
Pepper crusted lamb cutlets, juniper jus (gf)

### **PARTY PLATTER - \$120 PER PLATTER**

#### **30 pieces total per platter**

Selection of gourmet party pies  
Homemade sausage rolls  
Wedges, sweet chilli & sour cream

### **TIERED SANDWICH PLATTER - \$120 PER PLATTER**

#### **Select two fillings per platter (30 pieces total per platter)**

Ham, basil pesto, tomato pickle, coleslaw  
Chicken, avocado, beetroot relish, mesclun  
Smoked salmon, citrus mascarpone, red onion, tartare, spinach  
Sweet potato, caramelised onion, sundried tomato, rocket (v)

### **SALAD JAR PLATTER - \$160 PER PLATTER**

#### **20 items of one choice per platter**

Prawn, celery, walnut, cos, citrus aioli (gf)  
Chicken, apricot, rocket, pine nut, honey mustard (gf)  
Prosciutto, mesclun, olive, feta, tomato, cucumber, capsicum (gf)

### **HOT FOOD BOWLS - \$15 EACH**

#### **Minimum of 25 of each choice**

Crumbed fish goujons, chips, tartare  
Butter chicken, saffron rice (gf)  
Tempura prawn, melon salad, wasabi aioli  
Braised duck, Mediterranean quinoa, orange glaze (gf)  
Basil pesto, lemon, asparagus risotto (v)  
Garlic seared beef, radish slaw, Thai dressing (gf)  
Chilli fried squid, rocket, lemon, jalapeno tartare



SOUTH of PERTH  
YACHT CLUB (INC.)

# PLATTER MENU

---

## FUNCTIONS

### **LATE NIGHT SNACKS - \$10 PER PERSON**

---

**Minimum 20 of one option**

Option 1 hot dog stand

Bratwurst sausage

Hot dog rolls, bacon, caramelised fennel, apple sauce, mozzarella, caramelised onion, tomato salsa, guacamole, sauerkraut, pickles, sauces

Option 2 roast beef rolls

Slow roast beef, gravy

Rolls, cheese

Option 3 franks hot wings

Spicy fried marinated chicken wings

Ranch dipping sauce

### **DESSERT PLATTER - \$160 PER PLATTER**

---

**Select 3 items (30 pieces per platter)**

Blueberry cheesecake jar

Tiramisu jar

Homemade rose marshmallow

Lemon meringue tart

White chocolate profiterole

Salted caramel donut bite

### **MACAROON PLATTER - \$150 PER PLATTER**

---

**50 pieces total per platter**

Assorted macaroons

### **AFTERNOON TEA PLATTER - \$160 PER PLATTER**

---

**50 pieces total per platter**

Strawberry slices

Almondines

Triple chocolate squares

Apricot & pistachio financiers

Chocolate crumbles

Caramel and cinnamon financiers

Raspberry cheesecakes

Opéras