

South of Perth Yacht Club



Platter Menu

Please choose a selection of platters, we recommend 10 pieces of food per person for all cocktail style events, plus our grazing station and either a food bowl or late-night snack

Salad Jars \$6 each

Served with a wooden spoon these chilled jars are an ideal starter for a summer cocktail style event. Minimum order 20 jars

Beef Papaya, Soy Dressing, Mint, Rocket, and Beanshoots (GF)
Prawn Caesar Salad Jar with Parmesan and Toasted Baguette
Poached Chicken, Cauliflower Rice, Toasted Almonds and
Blue Cheese Dressing (GF)

Seafood Platter - \$175 each platter contains 30 pieces Chilled

Oysters Natural Lime and Ginger Dressing

Oysters Kilpatrick

Mini Prawn Cocktail served in a wooden cup, Fresh Lime

Hot

Salt and Pepper Squid Tartare

Tempura Battered Fish with Soy and Ginger sauce

Grilled Exmouth Prawns, Lime Chilli Butter

Antipasto Platter - \$180 served on our wooden boards

Salami, Prosciutto, Mortadella

Selection of Cheeses, Delice, Vintage Cheddar, Blue

Olives and Sundried Vegetables

Duck Liver Parfait, Turkish Bread

Sandwich Box - Our wooden box filled with soft, triple-deck fresh sandwiches

\$125 - 30 pieces, please select two varieties

Poached Chicken with Celery, Red Onion and Spinach Mayo

Ham off the Bone, Beetroot Relish, Apple-slaw

Curried Egg, Rocket and Aioli

Smoked Salmon, Caper, Rocket, Lemon Herb Pesto and Cream Cheese

Roasted Vegetables Hummus and Green Leaves

Chicken Wings- \$145 - 40 pieces, 20 of each per platter

Franks Hot Wings, Ranch Dressing

Buttermilk Wings, Smoked Paprika Aioli



Platter Menu

Finger Food Platter - \$165

Our most popular dishes, on platters, mix them up as you like,
30 pieces per platter. Maximum 3 choices per platter

Homemade Sausage Rolls
Coconut Prawns, Mango Chilli
Salt and Pepper Fried Squid, Tartare
Prawn and Ginger Spring Rolls, Chilli Oil
Beef Cheek and Eggplant Croquettes, Truffle Aioli
Green Curry Chicken Meatballs, Tamarind Relish (GF)
Chicken Satay Skewers, Peanut Sauce (GF)
Ginger Glazed Roasted Pork Belly Squares (GF)
Pork and Prawn Gyoza

Gourmet Meat Platter - \$250

30 pieces - 10 of each of the following

Herb and Horseradish Crusted Mini Beef Fillet (GF) with Tarragon Jus
Chicken Breast Mignon, Harissa Butter
Maple Mustard Pork Medallions, Blue Cheese and Port Glaze

Oriental - \$150 - 30 pieces - 10 pieces each of the following

Prawn and Ginger Spring Rolls with Sweet Chilli Dipping Sauce
Steamed Pork and Chive Dumpling
Soy Vegetarian Gyoza – Fried with Fresh Chilli Oil

Sliders - \$160 - 30 pieces served in our large basket

15 of each of the following for your basket

Caribbean Pork Shoulder, Slaw and Relish
BBQ Beef Brisket, Gherkins, Rocket, Chipotle Aioli

Tacos - \$145 - 30 pieces - 15 of each of the following

Tortilla Cup, Mexican Chicken, Guacamole
Soft Tortilla Wrap with Beef Brisket, Tomato Salsa and Red Onion Pickle

Party Platter - \$120 - 40 pieces - to include all of the following

Selection of Gourmet Party Pies
Homemade Sausage Rolls
Wedges, Sweet Chilli and Sour Cream

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BBQ and Gluten Free Platter \$200 - 40 pieces, please select 2 varieties per platter. Some dishes may need to omit the sauces for GF

Tandoori Chicken Skewers, Tzatziki (GF)
Grilled Lemon and Oregano Lamb Cutlets, Mustard Jus (GF)
BBQ Pork Ribs, Maple and Apple (GF)
Lemon Pepper Prawns, Grilled Citrus Aioli (GF)
Cajun Pork and Chive Kofta, Mango Relish (GF)
Prosciutto Wrapped Scallops, Bearnaise Sauce (GF)

Finger Food Platters - Vegetarian \$165
Pumpkin, Spinach, Feta Fritters
Crumbed Bocconcini, Tomato Relish
Sweet Potato & Smoked Chickpea Filo
Ratatouille Stuffed Mushrooms (gf)
Roast Pepper & Cream Cheese Stuffed Zucchini Flowers
Smoked Paprika Onion Rings

Platter Extras

Platter Menu and Cocktail Menu Extras to be added to any menu
Hot Food Bowls \$15 each
served 1 per person please select one, minimum of 30 of each one:

Crumbed Fish and Chips, Soy Dipping Sauce
Salt and Pepper Squid, Citrus Aioli
Beef Rendang, Rice Pilaf, Toasted Coconut
Garlic Prawns, Mango Rice Noodle Salad, Nam Jim
Chicken Mushroom and Manchengo Risotto
Cajun Crumbed Chicken, Coleslaw Aioli
Lamb Cutlets with Rosemary Gravy and Wedges (2 per bowl)
Flatbread, Chargrilled Roasted Vegetables and Homemade Hommus
Add an extra Hot Food Bowl, \$10 pp

Late Night Snacks

\$12 per person minimum order 30. Combination of all 3 \$30 per person
Hot Dog Stand, served buffet style to make your own:

Bratwurst Sausage, Hot Rolls, Bacon, Caramelised Onions, Apple Sauce,
Tasty Cheese, Tomato Salsa, Guacamole, Sauerkraut & Pickles.

Roast Beef Rolls
Slow Roasted Beef, Mustard Gravy, Vintage Cheese and Fresh Warm Rolls

Chicken Wings
Franks Hot Wings, Ranch Dressing, Buttermilk Wings, Smoked Paprika Aioli