

# JOHN OXLEY CATERING

## PLATTERS TO SHARE

### **ANTIPASTO PLATTER \$22PP**

*A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread*

*Available for 10 - 50 pax*



### **VEGAN ANTIPASTO PLATTER \$27PP**

*Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.*

*Available for 10 - 50 pax*



### **FRUIT PLATTER \$18PP**

*Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.*

*Available for 10 - 50 pax*



# JOHN OXLEY CATERING

## MORNING

### ***MORNING TEA PLATTER \$22PP***

*Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit*

*Available for 10 - 50 pax*



### ***BRUNCH GRAZE \$45PP***

*Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a selection of continental style offerings such as muesli, fresh seasonal fruit and yogurt, along with a hearty cooked breakfast prepared on board and some delicious sweets to finish (or start... we don't judge)*

*Suitable for 20 - 50 guests*





# JOHN OXLEY CATERING

## GRAZING TABLES

### ***PLOUGHMAN'S GRAZE \$40PP***

*A variety of Cheeses, typically a soft white, blue and a cheddar or other hard cheese, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic..*

*Suitable for 20 - 50 guests, this is designed for guests to graze on throughout the charter, and can be ordered on its own as a light meal or in conjunction with our BBQ menu*



### ***SEAFOOD GRAZE \$95PP***

*Includes a selection of fresh locally sourced cold seafood such as Prawns, Balmain bugs, King Crab, Sydney Rock Oysters, whole smoked salmon, calamari, lobster rolls, 2 salads, fresh bread and a cheese platter*

*Suitable for 20 - 50 guests, this is designed for guests as a full meal for either lunch or dinner*





# JOHN OXLEY CATERING

## GRAZING TABLES CONTINUED...

### *SUBSTANTIAL GRAZE \$60PP*

*Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloumi are some of my faves. A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese*

*This is designed for 20 - 50 guests as a full meal for either lunch or dinner.*





# JOHN OXLEY CATERING

## BBQ MENUS

### ***JOHN OXLEY SAUSAGE SIZZLE \$10pp***

*Includes sausages, onions, fresh white bread,  
Tomato & BBQ sauce and mustard*

*Suitable for 10 - 50 guests*



### ***JOHN OXLEY DIY BURGER MENU \$25PP***

*Includes, burger buns, meat patties, sliced  
tomato, lettuce, cheese, pineapple rings, mayo,  
tomato & BBQ sauce, all laid out in a buffet so  
you can make it the way you like it.*

*Suitable for 10 - 50 guests*



# JOHN OXLEY GATERING

## BBQ MENUS CONTINUED...

### **JOHN OXLEY BASIC BBQ \$40PP**

*Includes scotch fillet steak, sausages, marinated chicken thighs, 2 mixed salads and fresh bread*

*Suitable for 10 - 50 guests*



### **JOHN OXLEY PREMIUM BBQ \$50PP**

*Includes your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread*

*Suitable for 10 - 50 guests*





# JOHN OXLEY CATERING

## BBQ MENUS CONTINUED...

### *JOHN OXLEY SURF & TURF \$95PP*

*Includes fresh seasonal Australian Seafood to start such as prawns, oysters, bugs and king crab, hot seafood cooked on the BBQ as well as your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread*

*Suitable for 10 - 50 guests*





# JOHN OXLEY CATERING

## TO FINISH

### ***PETIT FOUR PLATTER \$15PP***

*Includes a variety of cakes, slices and tarts*

*Available for 10 - 50 guests*



### ***VEGAN DESSERT PLATTER \$20***

*Includes a selection of vegan, gluten free treats such as slices, cakes and doughnuts and fresh seasonal fruit*

*Available for 10 - 50 guests*



### ***CHEESE PLATTER \$15PP***

*Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.*

*Suitable for 10 - 50 pax*

