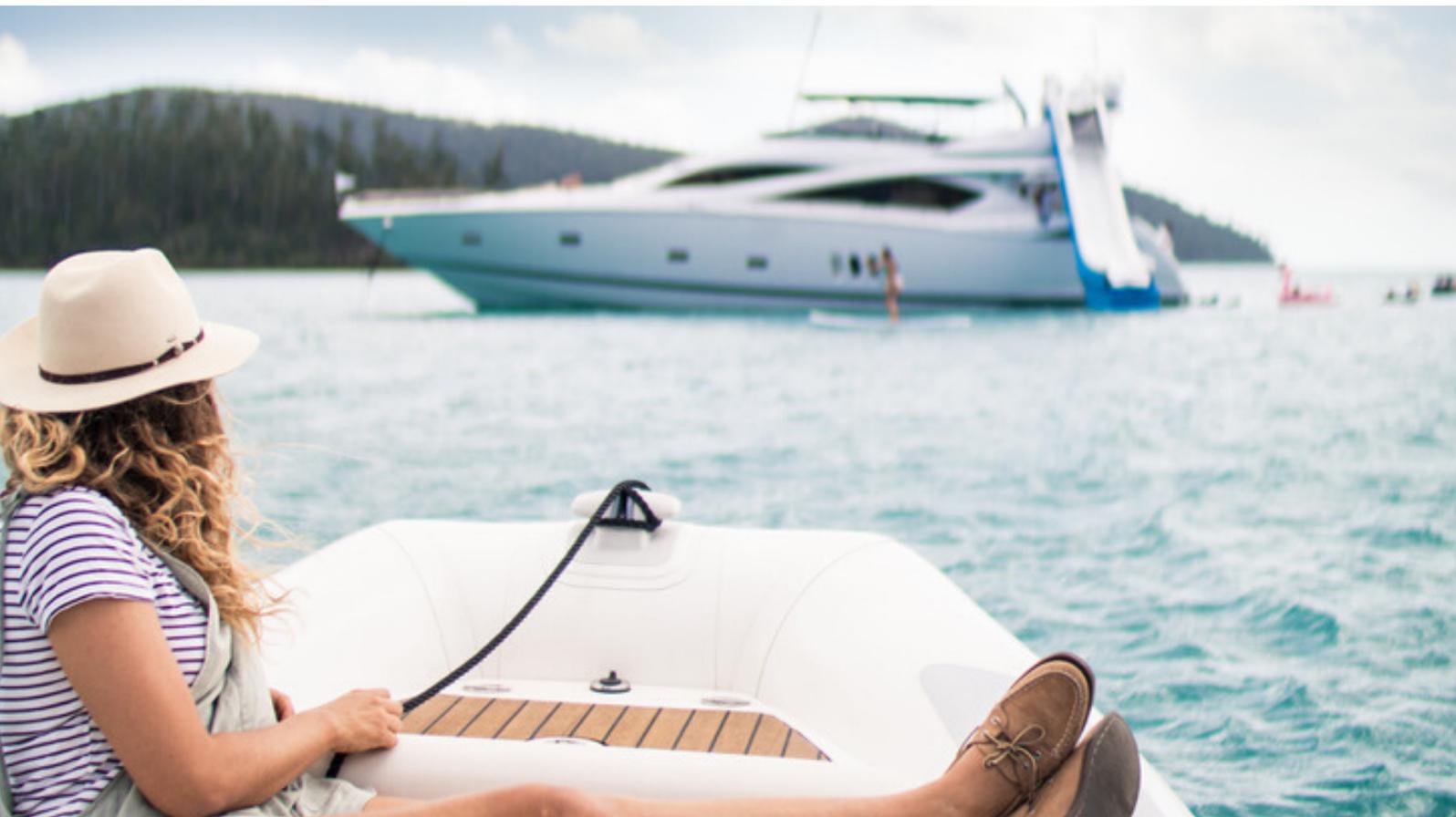


# ALANI DAY CHARTER

## CATERING MENU

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# ALANI



HAMILTON ISLAND



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# PLATTERS

|  |             |                |
|--|-------------|----------------|
| Cheese Platter   | 2-5 guests  | \$90.00        |
| Special selection of cheeses, dips, fruits and crackers  |             |                |
| Cheese Board   | 6-15 guests | \$130.00       |
| More substantial selection of the above, 1m long board   |             |                |
| Fruit Platter  | 2-6 guests  | \$90.00        |
| Seasonal selection of fruits   |             |                |
| Gourmet Picnic Platter   | 2-5 guests  | \$90.00        |
| Selection of wraps; vegetarian, ham & turkey   |             |                |
| Desserts Platter   | 2-5 guests  | \$90.00        |
| Selection of cakes, desserts and/or slices   |             |                |
| Fresh Seafood Platter  |             | \$90.00        |
| Local Prawns, Bay Bugs, Oysters and Condiments   |             |                |
| Taste of the Sea   |             | \$70pp         |
| Local Prawns, Bay Bugs, Oysters, Crab, Smoked Salmon   |             |                |
| Oysters 3 ways   |             | \$35 per dozen |
| Two dozen Freshly Shucked Oysters three ways (natural, pickled seaweed and Yarra Valley Caviar Pearls) |             |                |



# CANAPE

FIVE CANAPE \$50pp OR EIGHT CANAPE \$70pp

## COLD SELECTION

- Whipped goats cheese mousse with slow roast Bowen tomato & parmesan shortbread
- Pacific oyster with mignonette dressing (GF/ DF)
- Huon cold smoked salmon belini with horseradish cream & dill
- Rare roasted beef with mustard aioli on potato rosti
- BBQ duck pancakes with hoisin coriander & cucumber (can be GF)

## HOT SELECTION

- Dukkah spiced chicken skewers with orange drizzle
- Warm wild mushroom macchiato with truffle foam (VG)
- Grilled tiger prawns with chorizo
- Beef fillet mignons with chimmi churri salsa (GF/ DF)
- Lamb kofta with minted yoghurt & pomegranate (can be DF)



# BUFFET

*All our buffets are served with a selection of fresh fruits, and three salads: Mediterranean Pasta Salad, Herbed Potato Salad & Greek Salad*

## SILVER BBQ LUNCHEON \$40 per person

- BBQ chicken pieces
- Gourmet pork, apple & caramelised onion sausages
- Aged beef rib steaks

## GOLD BBQ LUNCHEON \$75 per person

- Lemon & thyme marinated chicken skewers
- Local bugs with garlic butter
- Local king prawns
- Aged beef fillet steaks

## PLATINUM BBQ LUNCHEON \$90 per person

- A dozen natural Pacific Oyster
- Cooked local tiger prawns
- Cooked mud Crab 1kg Mussels
- Mackerel Fillet



# EXOTIC SEAFOOD BUFFET -CHEF PREPARED

**\$550 MINIMUM  
+ \$150 per person**

*All served with a selection of fresh fruits and three salads: Mediterranean Pasta Salad, Herbed Potato Salad & Greek Salad*

## HOT SELECTION

Roasted Rib Fillet with seeded mustard crust Thai chilli wok tossed mud crab  
Fresh local reef fish  
BBQ garlic infused jumbo prawns Garlic and herb roasted potatoes Steamed market vegetables

## COLD SELECTION

Chilled chicken with lime, chilli and ginger Chilled fresh local tiger prawns Fresh local bay bugs  
Mixed Cold meats  
Coffin bay oysters  
Cured rum infused Atlantic salmon Marinated baby octopus salad  
Tropical fruit Salad with traditional Pavlova

