



## EXCLUSIVE CHARTERS

### CATERING

When it comes to catering on boats Exclusive Charters' dedicated caterer not only has **over 20 years experience specialising in boat catering**, they will also deliver the best possible food for your cruise.

Our menus are diverse and inexpensive and above all else, they are freshly prepared and delivered onboard to ensure it is of the highest quality. And to top it off, **our Team will be there every step of the way**, supervising and taking care of all the set up/pack up.

Take a moment to read through our suggested menus and see if one takes your fancy! Or if you prefer to design a customised menu or need to add some dietary requirements, not a problem! Chat with our Cruise Team and we will make it happen.

#### SPECIAL DIETARY OPTIONS

Our caterer is super flexible and we endeavour to accommodate all special dietary requirements where possible. A number of dietary options for vegetarians (no meat, chicken, seafood), vegans (vegetarian but also don't eat eggs, dairy products or anything derived from an animal) even those who have a gluten (no wheat or grains) or lactose intolerance. **So if you just love an item and it doesn't meet your groups dietary requirements...you are in luck, our caterer will do their best to cater for your needs.**

You have the option to make any menu item gluten free. Please note if you choose this option it must replace the entire menu. Choose from:

- Gluten Free Desserts - lemon / passionfruit cheesecake, hazelnut & chocolate tea cake, orange & almond loaf, jaffa slice, gluten free mud cake - \$2.00 per guest per item.
- Lactose free dessert - impossible citrus pie, apple crumble slice - \$2.00 per guest per item.
- Pastry, Bread, Biscuit & Sauces - \$1.00 per guest per item.

#### MINIMUM NUMBERS

- All menu prices are based on 20+ guests and a \$400 minimum catering spend
- For 15-19 guests add 10% and for 10-14 guests add 20%
- A supplier fee may be charged for drop in numbers after the cut-off date for final numbers

#### WAITSTAFF / CHEFS / ORDERS

- All of the menus require catering staff (generally 1 for every 30 guests).
- On rare occasions menus may be available with no waitstaff. If so a \$80 delivery fee plus \$2.50pp for disposable plates and cutlery fee will apply. Please chat to our Cruise Team to confirm if this an option for your booking.
- Staff rates are \$35 p/hr Monday to Saturday & \$45 p/hr Sunday's & Public Holidays (please note all staff is required for 1hr extra than your cruise).
- Please understand at times our caterer may book out, so best to book your catering in early to avoid disappointment.

v - vegetarian | vg - vegan | gf - gluten free | l - lactose free

Note: Prices may change without notice due to market conditions | Guests are advised that some dishes may still contain substances which could have implications for people with food allergies or intolerances and no guarantees can be given against cross contamination | All prices include GST | Last updated 30/06/2018.



## EXCLUSIVE CHARTERS

### canapés / finger food / cocktail menu

#### cold selection

anti-pasto platters with olives, cheese & pickled veg (gf)  
selection of cheese with fresh fruit & water crackers (v)  
selection of potato chips, nuts, dips & crackers (v)  
spinach dip in cob loaf with crusty dipping bread (v, vg)  
avocado & tomato salsa in wonton cases (v, vg)  
basil chicken & avocado wonton cups (gf)  
prawn & mango salsa wonton cups (gf)  
cucumber cups with thai beef salad  
basil & ricotta tartlets (v)  
sundried tomato & prawn salsa served in tartlet cases  
tartlet of chicken breast in curried mango mayonnaise  
tomato & pesto tartines (v)  
caramelised onion & brie quiche (v)  
chicken rice paper rolls (gf)  
chicken salad parchment rolls  
ham & asparagus rolls with asparagus mousse (gf)  
mini open sandwiches with rolled chicken breast (lf)  
danish style open sandwiches with assorted toppings (lf)  
ribbon sandwiches with chicken & avocado  
savoury triangle sandwiches (lf)  
avocado & tuna sushi sandwiches  
chicken wings in soy honey (gf, lf)  
chicken wings in peri peri (gf, lf)  
chicken wings in sweet chilli (gf, lf)  
choux pastry with rare beef & horseradish cream  
choux puffs with chicken liver pate  
devilled eggs topped with candied bacon (vg without bacon) (gf)  
mini bruschetta with three toppings (v, lf)  
leg ham & cream cheese mousse on rye  
rare roast beef on rye with béarnaise sauce  
roast beef & avocado mousse on black bread  
salmon mousse with rice crackers (gf)  
smoked salmon crostini  
smoked salmon roulades with lemon salsa (gf, lf)  
green lip mussels with sweet chilli & lime (gf, lf)  
king prawns with lemon & dill mayonnaise (gf, lf)  
layered nacho dip with corn chips (v)  
mushroom caps filled with marinated vegetable (v, vg, gf, lf)  
mushroom caps filled with chicken & peppercorn pate  
brie & potato frittata bites (v, gf)  
pancetta & cheese frittata  
cheese & onion frittata (v)  
watermelon & feta bites (v, gf)  
zucchini & corn muffins topped with smoked salmon  
zucchini & corn muffins (v, vg)

**ADD TEA & COFFEE TO ANY OF THE ABOVE MENUS FOR JUST \$1.50 EXTRA PER PERSON**

(based on 1 cup per person & served with dessert)

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### hot selection

pork satay kebabs with thai style sweet & sour sauce (gf, lf) \*  
satay chicken kebabs with peanut sauce (gf) \*  
beef & baby onion kebabs with red wine & mustard marinade \*  
marinated chicken kebabs (gf, lf) \*  
minced lamb & coriander kebabs with yoghurt dip \*  
scallop & bacon kebabs (gf, lf) \*  
teriyaki tofu kebabs (v, vg) \*  
seasonal vegetarian kebabs (v, vg) \*  
beef & shallot kebabs (gf) \*  
teriyaki bbq chicken kebabs (gf) \*  
teriyaki bbq beef kebabs (gf) \*  
japanese style meatballs with oyster sauce dip  
red curry meatballs with mango chutney (lf)  
satay meatballs with peanut dipping sauce  
italian meatballs with tomato salsa  
mushroom & lentil balls (v, vg)  
spicy italian sausages with fresh tomato salsa (gf)  
beef sliders on potato buns  
mini tofu burgers (v, vg) \*  
five spice chicken bites (gf)  
thai buffalo wings (gf)  
smoky bbq pork ribs (gf, lf) \*  
grilled lemon ginger prawns (gf, lf) \*  
thai fish cakes with sweet chilli dip (gf, lf)  
garlic & herb mushrooms (v, vg) \*  
mini brie & tomato tartlets (v)  
mini mushroom quiche (v)  
mini spinach quiche (v)  
seasonal vegetarian quiche (v)  
mini egg & bacon quiche

### sweet selections

homemade scones, fresh cream & strawberry jam  
date & walnut slice with cream cheese topping  
carrot cake squares with cream cheese frosting  
rich chocolate cake  
miniature profiteroles with fresh cream topped with dark chocolate  
selection of danish pastries  
baked cheesecake with fruit topping  
seasonal fruit platter

**selection of 3 items \*\***  
**\$16.50 per guest**

**selection of 6 items**  
**\$21.00 per guest**

**selection of 10 items**  
**\$29.50 per guest**

(items include 1 – 3 pieces per selection per person)

\* not suitable for vessels without bbq facilities | \*\* menu includes tea & coffee & only available in conjunction with another menu selection

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(based on 1 cup per person & served with dessert)

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## EXCLUSIVE CHARTERS

### **cold seafood buffet menu #1**

#### ***cold seafood selection***

decorated platters of king prawns with lemon mayonnaise (gf)  
calamari salad with onion rings & chilli dressing (gf)  
green lip mussels on the half shell with red pepper dressing (gf)

#### ***cold selection***

rolled breast of chicken filled with spinach, pine nuts & apricots (gf)  
rare sirloin of beef with spicy green sauce (gf)  
crab & scallop quiche

#### ***salads***

avocado & artichoke heart salad (v, gf, lf)  
mushroom, red pepper & snow pea salad with soy dressing (v, gf, lf)  
roast tomato & onion salad with basil & pinenut dressing (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

selection of local & imported cheese with dried fruit with water biscuits  
platters of fresh seasonal fruit (v, gf, lf)

**\$49.50 per guest**

### **cold seafood buffet menu #2**

#### ***seafood selection***

half crayfish per guest with fresh lemon wedges & seafood sauce (gf)  
king prawns on rice ring with lemon mayonnaise (gf)  
scallop & avocado salad with curried mango mayonnaise (gf)  
new zealand green lip mussels with lime & chilli dressing (gf)

#### ***cold meat selection***

rare roast eye fillet of beef served with béarnaise sauce (gf)  
roulades of snapper fillets with smoked salmon & basil pesto (gf)

#### ***salad selection***

greek salad with olives & feta cheese served with olive oil & balsamic vinegar (v, gf)  
potato salad with minted dressing (v, gf)  
waldorf salad with pears, walnuts & celery  
crusty bread rolls with butter

#### ***dessert***

pecan pie with fresh cream  
selection of local & imported cheese with fresh fruit

**\$60.00 - \$80.00 per guest (depending on market price)**

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## EXCLUSIVE CHARTERS

### hot & cold buffet menu #1

#### *cold seafood selection*

decorated platters of king prawns with seafood dressing (gf)  
tasmanian scallop salad with avocado (gf)

#### *hot selection*

honey glazed leg ham on the bone with cranberry sauce (gf, lf)  
poached breast of chicken with mushrooms & cashews in white wine & cream sauce (gf)  
jacket potatoes with sour cream & chives (v)

#### *salad selection*

greek salad with olives & feta cheese (v)  
broccoli, red pepper & tomato salad in soy dressing (v, gf, lf)  
chickpea & baby corn salad (v, gf)  
crusty bread rolls with butter

#### *dessert*

boston mud cake with fresh cream  
selection of local & imported cheeses with dried fruit & water biscuits

**\$53.50 per guest**

### hot & cold buffet menu #2

#### *cold selection*

selection of local prawns, calamari & mussels with assorted dressings (gf)  
rare roast beef with red pepper salad (gf, lf)  
spinach & pepita nut quiche

#### *hot selection*

breast of chicken rolled in apricots & pine nuts served in a mustard cream sauce (gf)  
baked potatoes filled with crab & prawns (gf)

#### *salad selection*

tossed garden salad with herb dressing (v, gf, lf)  
tomato, onion & mozzarella cheese in basil dressing (gf)  
mélange of seasonal vegetables with vinaigrette dressing (v, gf, lf)  
crusty bread rolls with butter

#### *dessert*

fresh seasonal fruit salad with cream  
lemon meringue pie

**\$51.50 per guest**

**ADD TEA & COFFEE TO ANY OF THE ABOVE MENUS FOR JUST \$1.50 EXTRA PER PERSON**

(based on 1 cup per person & served with dessert)

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## EXCLUSIVE CHARTERS

### hot & cold buffet menu #3

#### *cold seafood selection*

decorated platters of king prawns with seafood dressing (gf)  
smoked salmon roulades with lemon pepper cheese filling (gf)  
green lip mussels in sweet chilli dressing (gf, lf)

#### *hot selection*

rare roast standing rib of beef with pepper sauce (gf, lf)  
stir fry chicken breast with crisp vegetables (v, gf, lf)  
potato casserole (v)

#### *salad selection*

greek salad with olives & feta cheese (gf)  
red cabbage coleslaw with apples & raisins (v, gf, lf)  
mushroom & snow pea salad with soy dressing (v, gf, lf)  
crusty bread rolls with butter

#### *dessert*

selection of local & imported cheese with fresh fruit

**\$51.50 per guest**

### hot & cold buffet menu #4

#### *cold seafood selection*

selection of local prawns with lemon mayonnaise (gf)  
calamari filled with seafood wrapped in nori (gf, lf)

#### *hot selection*

char grilled chicken breast with orange & honey sauce (gf, lf)  
penne pasta & smoked salmon with roast garlic & sundried tomato dressing (lf)  
cheesy baked potatoes (v, gf)

#### *salad selection*

tossed garden salad with herb dressing (v, gf, lf)  
waldorf salad with apples, celery, pears & walnuts (v, gf)  
tomato, onion & mozzarella cheese in basil dressing (v, gf)  
crusty bread rolls with butter

#### *dessert*

fresh seasonal fruit salad with cream (v)

**\$48.50 per guest**

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(based on 1 cup per person & served with dessert)

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## EXCLUSIVE CHARTERS

### **hot & cold seafood buffet with canapé selection**

#### ***cold canapé selection***

roulades of smoked salmon with peppered cheese served on black bread  
green lip mussels with red pepper dressing (gf)  
squid tubes filled with nori wrapped seafood & vegetables poached in sweet soy (gf)  
danish style open sandwiches with prawns in a dill mayonnaise  
eye fillet of beef served on rye bread with béarnaise sauce  
chicken breast in curried mango mayonnaise served in tartlet cases

#### ***hot & cold buffet***

##### *hot selection*

standing rib roast of beef with pepper sauce (gf, lf)

##### *seafood selection*

half crayfish per guest with fresh lemon wedges & seafood sauce (gf)  
king prawns on rice ring with lemon mayonnaise (gf)  
scallop & avocado salad served with a mild curried mango mayonnaise (gf)

##### *cold selection*

rolled breast of chicken filled with swiss cheese & ham (gf)  
decorated platters of leg ham with peaches (gf, lf)

#### ***salad selection***

caesar salad with bacon, egg, anchovies & croutons with special dressing  
roast tomato & onion salad with basil & pine nut dressing (v, gf, lf)  
potato salad with minted dressing (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

pecan pie with fresh cream  
selection of local & imported cheese with dried fruit & nuts

**\$85.00 per guest**

#### ***without canapé selection***

**\$75.00 per guest**

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## EXCLUSIVE CHARTERS

### **carvery buffet #1**

baby butt of beef with pepper sauce (gf, lf)  
honey glazed leg ham on the bone with cranberry sauce (gf, lf)  
chicken pieces in bbq sauce with steamed rice (gf without rice)

#### ***vegetable selection***

jacket potatoes with sour cream & chives  
roast pumpkin (v, gf, lf)  
cauliflower au gratin (v)  
melange of garden peas & carrots (v, gf, lf)

#### ***salad selection***

tossed garden salad with herb dressing (v, gf, lf)  
american style coleslaw (v, gf)  
tuna & pasta salad with seafood dressing  
crusty bread rolls with butter

#### ***dessert***

cheesecake varieties with fresh cream  
selection of local & imported cheese with fresh fruit

**\$53.50 per guest**

### **carvery buffet #2**

roast legs of pork with crackling & apple sauce (gf, lf)  
roast topside of beef with burgundy sauce (gf, lf)  
roast legs of lamb with mint sauce (gf, lf)

#### ***vegetable selection***

jacket potatoes with sour cream & chives (v)  
roast pumpkin (v, gf, lf)  
cauliflower au gratin (v)  
melange of garden peas & carrots (v, gf, lf)

#### ***salad selection***

tossed garden salad with herb dressing (v, gf, lf)  
american style coleslaw (v, gf)  
tuna & pasta salad with seafood dressing  
crusty bread rolls with butter

#### ***dessert***

cheesecake varieties with fresh cream  
selection of local & imported cheese with fresh fruit & water biscuits

**\$53.50 per guest**

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### **carvery buffet #3**

medium rare roast of beef with burgundy sauce (gf, lf)  
leg ham on the bone with orange & whiskey (gf, lf)  
traditional roast turkey with stuffing

#### ***vegetable selection***

jacket potatoes with sour cream & chives (v, gf)  
cauliflower au gratin (v, gf)  
honey glazed carrots (v, gf, lf)  
garden peas with mint (v, gf, lf)

#### ***salad selection***

tossed garden salad with herb dressing (v, gf, lf)  
american style coleslaw (v, gf)  
tuna & pasta salad with seafood dressing  
crusty bread rolls with butter

#### ***dessert***

hot apple crumble with custard (v)

**\$44.50 per guest**

### **christmas carvery buffet**

#### ***cold selection***

seafood platter to include king prawns, smoked salmon & chilli mussels (gf, lf)

#### ***carvery selection - choice of two from***

roast turkey with traditional stuffing & cranberry sauce  
medium rare roast beef with pepper sauce (gf, lf)  
honey glazed leg ham on the bone with apple sauce (gf, lf)

#### ***vegetable selection***

roast vegetables to include potato, pumpkin, carrot & turnip (v, gf, lf)  
cauliflower au gratin (v)  
garden peas & beans (v, gf, lf)

#### ***salad selection***

tossed salad with herbs (v, gf, lf)  
mushroom & broccoli in a soy dressing (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

christmas plum pudding with brandied custard  
selection of local & imported cheese with fresh fruit

**\$55.50 per guest**

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(based on 1 cup per person & served with dessert)

v - vegetarian | vg - vegan | gf - gluten free | lf - lactose free



## EXCLUSIVE CHARTERS

### **bbq menu #1**

marinated porterhouse steak (gf, lf)  
green prawns in coconut & lemongrass marinade (gf)  
squid rings in lemon & garlic mayonnaise (gf)  
chipolata sausages with three dipping sauces (gf)

#### ***salad selection***

tossed garden salad with herb dressing (v, gf, lf)  
roast tomato & onion salad with basil & pine nut dressing (v, gf, lf)  
mushroom, red pepper & snow pea salad with soy dressing (v, gf, lf)  
minted potato salad (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

platters of fresh seasonal fruit

**\$44.50 per guest**

### **bbq menu #2**

chicken kebabs with peanut sauce (gf, lf)  
pork & prune kebabs with plum sauce (gf, lf)  
beef & baby onion kebabs in a red wine marinade (gf, lf)  
minced lamb & coriander kebabs with yoghurt sauce (gf)

#### ***salad selection***

tossed garden salad (v, gf, lf)  
red cabbage coleslaw with apples and raisins (v, gf, lf)  
potato salad with sour cream & chives (v, gf)  
red pepper, snow pea & tomato salad with soy dressing (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

fresh fruit salad with cream

**\$46.50 per guest**

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(based on 1 cup per person & served with dessert)

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## EXCLUSIVE CHARTERS

### **bbq menu #3**

porterhouse steak with lemon pepper marinade (gf, lf)  
kransky sausage with three dipping sauces (gf, lf)  
pork mince patties with thai flavours (gf, lf)

#### ***salad selection***

tossed garden salad with herb dressing (v, gf, lf)  
potato salad with seed mustard dressing (v, gf)  
american style coleslaw (v, gf)  
crusty bread rolls with butter

#### ***dessert***

platters of fresh seasonal fruit

**\$34.50 per guest**

### **bbq menu #4**

baby snapper fillets in foil with herb & lemon butter (gf)  
green peppercorn crusted fillet steak with herb butter (gf, lf)  
marinated chicken kebabs (gf, lf)  
teriyaki prawns (gf)

#### ***salad selection***

potato salad with seeded mustard dressing (v, gf)  
tossed garden salad with avocado (gf, lf)  
greek salad with herbed olives & feta cheese (v, gf)  
summer vegetable salad with lime & chilli dressing (v, gf, lf)  
chick pea & corn salad (v, gf)  
crusty bread rolls with butter

#### ***dessert***

fresh fruit salad with cream  
selection of local & imported cheeses with dried fruit

**\$47.50 per guest**

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(based on 1 cup per person & served with dessert)

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## EXCLUSIVE CHARTERS

### **bbq menu #5**

italian mixed grill

lamb chops, rump steak & pancetta with sun dried tomato pesto (gf, lf)

kransky sausage (gf)

with three dipping sauces

#### ***salad selection***

tossed garden salad with herb dressing (v, gf, lf)

potato salad with sour cream & mustard dressing (v, gf)

american style coleslaw (v, gf)

crusty bread rolls with butter

#### ***dessert***

seasonal fruit platter (v, gf, lf)

**\$35.50 per guest**

### **bbq menu #6**

peppered sirloin steak

marinated with green peppercorns (gf, lf)

bbq pork ribs

smoky glazed ribs (gf, lf)

chipolata sausage with three dipping sauces (gf, lf)

#### ***salad selection***

greek salad with olives & fetta (v, gf)

potato salad with egg (v, gf)

american style coleslaw (v, gf)

crusty bread rolls with butter

#### ***dessert***

fresh fruit salad with cream

**\$37.50 per guest**

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### **bbq menu #7**

bbq salt & pepper squid (lf)  
teriyaki prawns in japanese flavours, soy & garlic (gf, lf)  
portuguese style snapper fillets in lemon & spicy chili (gf, lf)  
satay chicken kebabs with peanut sauce (gf, lf)

#### ***salad selection***

greek salad with olives & fetta (v, gf)  
potato salad with sour cream & mustard dressing (v, gf)  
thai style salad (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

seasonal fruit platter (v, gf, lf)

**\$42.50 per guest**

### **bbq menu #8**

porterhouse steak with garlic butter (gf)  
marinated chicken thigh fillets in smokey bbq flavour (gf, lf)  
chipolata sausage with three dipping sauces (gf, lf)  
bbq prawns lemongrass & lime marinade with ginger & mango mayonnaise (gf)

#### ***salad selection***

roast vegetable salad (v, gf, lf)  
salad nicoise (v, gf)  
greek salad with olives & fetta (v, gf, lf)  
crusty bread rolls with butter

#### ***dessert***

fresh fruit salad with cream (v, gf)

**\$45.50 per guest**

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### **breakfast buffet menu #1**

#### ***continental selection***

croissants with variety of jams (v, vg)  
crusty bread rolls with butter  
selection of mini muffins  
selection of cereal & muesli  
fresh fruit salad with yoghurt (v, vg, gf)

#### ***hot selection***

scrambled eggs with smoked salmon or fried eggs to order  
crispy bacon  
chipolata sausages  
tomatoes (v, vg, gf, lf)  
mushrooms (v, vg, gf, lf)  
baked beans (v, vg, gf, lf)

#### ***chilled beverages***

orange juice (v, vg, gf)  
tomato juice (v, vg, gf)  
pineapple juice (v, vg, gf)

#### ***hot beverages***

tea & coffee

**\$21.95 per guest**

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