



Villa Mare

CATERING



CANAPE MENU



6 ITEMS | \$65 PER PERSON

9 ITEMS | \$75 PER PERSON

Minimum Order - 10 People

COLD CANAPES

Caramelised onion & goats cheese tartine

Aged feta, cherry tomato & basil bruschetta

Smoked cod with crème fraiche, melba toast's

Sesame crusted seared tuna, crostini's

Prosciutto wrapped figs with balsamic glaze

HOT CANAPES

Mozzarella & mushroom arancini

Prawn & chicken wontons with ginger soy dressing

Moroccan lamb meatballs with herbed yogurt

Satay chicken skewers with Thai peanut sauce

Cashew & sweet potato empanadas

Vegetable samosas with minted yogurt

SUBSTANTIALS

\$18 Per Box

Salt & pepper calamari with an Asian salad

Beer battered flathead with chips, tartare & lemon

Pulled pork sliders on a brioche bun with slaw



PLATTER MENU



Minimum Order - 10 People

ANTIPASTO PLATTER | \$25 PER PERSON

A selection of cured & aged meats, marinated olives, cheese, hummus, fresh bread with a selection of crackers, grissini & fresh fruit.

CHEESE PLATTER | \$25 PER PERSON

Selection of double cream brie, vintage cheddar, blue, quince, fresh figs, walnut log, fresh fruits with a selection of crackers and lavosh.

QLD TIGER PRAWN STATION | \$80 PER KILO

Served on ice with tangy seafood sauce & fresh lemons.

SYDNEY OYSTER STATION | \$250 (50 OYSTERS)

Shucked with champagne vinegar dressing & fresh lemons



ON WATER CATERING



SEAFOOD SELECTIONS

SYDNEY ROCK OYSTER BOX | \$120

Two dozen juicy large AAA Sydney oysters, shucked with champagne vinaigrette dressing & fresh lemon

QUEENSLAND TIGER PRAWN BOX | \$120

1.5 kgs cooked Qld tiger prawns with tangy seafood sauce & fresh lemon

PRAWN BAGUETTES | \$138

Juicy Qld tiger prawns, fresh lettuce, tangy seafood dressing, dill & lemon in fresh crusty baguettes (6)

PREMIUM SEAFOOD GRAZING BOX | \$138

1 dozen Sydney oysters, ½ kg of Qld tiger prawns, silky smoked salmon, served with seafood sauce, baguettes (2), champagne vinaigrette & lemon

SANDWICH PLATTER | \$148

Our sandwich platters include 10 sandwiches with a selection of flavours including vegetarian





MY PRIVATE CHEF SYDNEY 2024 CHARTER MENU OPTIONS (BY STEVE LOWE)

All meals prepared and served onboard.



THE CAPTAIN'S MENU



INTIMATE LUNCH (3 COURSES) | \$165 PER PERSON

(all menus are just a guide, guest preferences welcomed)

🍴 *Entrée: Coffin Bay Oyster/Sashimi tasting plate*

🍴 **Guests selection of protein (Beef, Chicken, Fish, Game)*

🍴 *Dessert: Pettit fours*

🍴 *Cheese platter*

INTIMATE DINNER (3 COURSES) | \$165 PER PERSON

(all menus are just a guide, guest preferences welcomed)

🍴 *Entrée 1: Pan seared Tasmanian Scallops served in the shell
with a Cauliflower puree and herb crumb*

Entrée 2: Tuna tartare with Ponzu and Avocado

🍴 *Main 1: Oven Baked Coral Trout with a Romesco sauce and sautéed asparagus*

Main 2: Oven roasted beef eye fillet with truffled mushroom risotto

🍴 *Dessert 1: Elderflower upside-down Panna Cotta with
seasonal berries and raspberry coulis*

Dessert 2: Classic tiramisu



MY PERSONAL CHEF SYDNEY 2024 CHARTER MENU OPTIONS (BY STEVE LOWE)

All meals prepared and served onboard.

THE PALM BEACH MENU

CASUAL CANAPES & BUFFET LUNCH OR DINNER
\$125 PER PERSON (MINIMUM 4HRS)

Chefs selection of 3x Canapes on arrival

Coffin Bay Oysters

Cooked and peeled Tiger Prawns with dipping aioli

Guests choice of Protein

Chefs Salads

Fruit/Cheese Platter

THE SUNSET MENU

CANAPES, CHEESEBOARDS, FRUIT PLATTERS
\$85 PER PERSON (MINIMUM 4HRS)

Chefs selection on 2x Canapes

3x Cheese selection with, quince paste & Lavosh crackers

Fruit Platter

THE PITTWATER (OVERNIGHT STAY)

BREAKFAST, LUNCH, DINNER (POA)

Café style breakfast: Fruit platter, Eggs anyway, Crispy bacon, Ham

Smoked Salmon, Avo Smash, toast and Pastries

Lunch/Dinner (Guests selection from other menu options)

MY PRIVATE CHEF BY: MICHELLE WALSH (LUXE ATTACHÉ)



DINING ON THE WATER

Luxe Attaché can create a bespoke dining experience from the most casual shared plates to individually plated three course lunches and dinners. Our highly experienced team will create a special dining experience, tailored to your needs from an intimate lunch for two to a celebratory occasion amongst family or friends.



SAMPLE MENUS



ENTRÉES

Tuna Tataki with pickled cucumber, black sesame and wasabi mayonnaise GF

Seared scallops on cauliflower puree with burnt butter and shiso leaves GF

Sashimi Kingfish with Asian dressing and seasonal micro greens

King prawn stack on avocado mousse with chili oil and micro herbs GF

Sydney Rock Oysters with finger lime dressing GF DF

Chicken salad with avocado, rocket, pea sprouts and pomegranate dressing GF

Mixed forest mushroom tart with Mascarpone & micro greens V

Zucchini and roasted garlic frittata with sour cream and chives GF I V

Pepper crusted eye fillet slices on pearl couscous with mint, parsley and chili DF

MAINS

Polenta crumbed snapper with new potatoes, butter lettuce and vinaigrette.

Pan seared Toothfish on sweetcorn puree and fresh micro greens GF

Herb crusted lamb backstrap with Salsa Verde GF

Sous vide grass-fed eye fillet with new potatoes and cognac sauce GF

Sous Vide Chicken with sweet potato and a miso caramel GF

King Prawn linguini with parsley, chili, roasted garlic and rocket

Kingfish on a bed of white and green asparagus with basil oil drizzle

Roasted tomato & buffalo mozzarella tortellini, smoky eggplant sauce with parmesan crisp

Mixed mushroom frittata with aged parmesan and a rocket heirloom tomato salad V



MY PRIVATE CHEF BY: MICHELLE WALSH (LUXE ATTACHÉ)



DESSERTS

Red wine poached pear with vanilla bean ice-cream GF

French Lemon tart

Fresh Raspberry tart with creme patisserie

Flourless chocolate cake with vanilla bean ice-cream GF

Mini pavlova with King Island cream and fresh berries GF

Selection of cheeses GF wafers available

Seasonal fruit plate

SIDES

Mixed leaves with vinaigrette GF

Bread rolls with Pepe Saya butter

CANAPÉS

*Our Canape Menu can be an afternoon long roving affair,
negating the need for a formal sit down meal.*

Poached lobster & black caviar tartlet with citrus cream

Guacamole cones with fresh micro coriander V

Sashimi tuna and watermelon cones with fresh mint and Japanese mayo

Blue swimmer crab tartlet with Japanese dressing

Heirloom tomatoes with buffalo mozzarella tartlet V

Natural Sydney rock oysters with a citrus dressing DF | G

Forest mushrooms, leek & Gruyere tartlet V

Caramelised onion, mascarpone tartlet with truffle oil V

Seared scallops on truffle cauliflower puree GF

Wagyu beef fillet slices with Shiraz jam on sourdough crostini

Zucchini mini frittata with sour cream and chives V GF

Kingfish ceviche on rice crisp with micro coriander GF

King prawn on spicy avocado mousse with rice noodle crisp served spoons GF

Chicken, zucchini, pea, and fresh mint tartlet with yogurt dressing

King Prawns with creamy chipotle dipping sauce GF

Raspberry Tartlets

Lemon meringue tartlets

Brownies

Velvet cupcakes

MY PRIVATE CHEF BY: MICHELLE WALSH (LUXE ATTACHÉ)



PLATTERS AVAILABLE FOR DROP OFF

Fresh King Prawns served with three dipping sauces and fresh lemons

Sydney rock oysters with citrus dressing and fresh lemons

Sashimi platter with a mix of Salmon, Tuna and Kingfish with soy and wasabi

Premium sashimi option with Tooth fish, abalone, Tuna belly, scallop & King

Salmon Seafood platter with King prawns, Morton bay bugs & Sydney rock oysters

Poached Lobsters halved and served with lemon and seafood aioli

Selection of cheeses with variety of nuts and dried fruit

Seasonal fruit platter

SALAD PLATTERS

Rocket, pear & parmesan with Balsamic dressing GF

*Roasted butternut pumpkin with Moroccan spices, yogurt,
pomegranate & toasted seeds*

Butter lettuce with fresh buffalo mozzarella and lemon olive oil dressing GF

Burrata with heirloom tomatoes and basil leaves GF

Mixed leaves with a vinaigrette GF

SAMPLE MENU - FORMAL LUNCH

CANAPES

Poached lobster & black caviar tartlet with citrus cream

Zucchini mini frittata with sour cream and chives V GF

ENTRÉE

King prawn stack on avocado mousse with chili oil and micro herbs GF

MAIN

Pan seared Patagonian Toothfish on sweetcorn puree and fresh micro herbs GF

SIDES

Mixed Leaves with a vinaigrette

DESSERT

Red wine poached pear with vanilla bean ice-cream



MY PRIVATE CHEF BY: MICHELLE WALSH (LUXE ATTACHÉ)

SAMPLE MENU - FORMAL DINNER

CANAPES

Natural Sydney rock oysters with a citrus dressing DF | G
Wagyu beef fillet slices with Shiraz jam on sourdough crostini

ENTRÉE

Seared scallops on cauliflower puree with burnt butter and shiso leaves GF

MAIN

Herb crusted lamb backstrap with Salsa Verde GF

SIDES

Mixed leaves with vinaigrette GF
Bread rolls with Pepe Saya butter

DESSERT

Red wine poached pear with vanilla bean ice-cream





ONBOARD HIGH TEA MENU



LAVISH FINGER WRAPS (2 PER PERSON)

Lamb, spinach, sundried tomatoes with pickle, fetta and mustard dressing.

Chicken, Carrot, parmesan, red onion, lettuce, shaved grilled sweet potato and mayo dressing.

Lettuce, spinach, cucumber, sun-dried tomatoes, pickle, hummus and cashew dressing.

Egg mayonnaise shallots and spinach with paprika mayo dressing.

A decadent selection of 3 sweet and 2 savory treats (5 petit fours per person).

A large scone with cream and jam provided

Bowls of seasonal berries

An abundant variety of tea and coffee

Bubbly 750 ml per 4

China teacup, saucer and cake plate per person

Silver or China tea set, teapot, creamer and sugar bowl

Jam and cream bowls

2 or 3-tier cake stands

Silver tea spoon and silver cake fork per guests

Table linen (if required)

Champagne glass and water glass

NOTES:

Have guests with a little more appetite? No problem, upsize your finger wraps to hand size wraps and add extra scones per person.

