

COMESTIBLES

1986



CATERING ON BOATS

The Comestibles team have been catering on boats since the America's Cup was held in Fremantle 1986-1987. We perfected this art of entertaining: Small galleys, ladder access, the swell of the waves and the possibility of being lost at sea.



STOPPING AT ROTTNEST FOR LUNCH

ON THE WAY OVER

\$28.00/person

5 PIECES PER PERSON

(ANY OF YOUR GUESTS WITH DIETARY CONSIDERATIONS WILL BE LOOKED AFTER SEPARATELY)

The classic beef sausage rolls topped with sesame seeds and accompanied by Grandma Carters tomato ketchup (nf)

Or

Pork Chipolatas wrapped in bacon and served with a grain mustard sauce (gf, nf)

Dainty coloured sliders:

Herbed frittata, smoked cheddar and fig jam (nf)

A sauté of English spinach and brie (v, nf)

Filled savoury mini croissants:

Chive scrambled eggs and taleggio (v, nf)

Honey glazed leg ham and cheddar (nf)

ON THE WAY BACK

\$40.00/person

Trio of Cheese Canapés:

Brie presented on GF brioche, topped with mango chutney and crushed cashews (v, gf)

Montgomery cheddar gougères (v, nf)

Manchego served on toasted baguette with fruit chutney (v, nf)

Herb crusted chicken goujons accompanied by a truffle sauce

Nigiri - smoked salmon, omelette served with a ponzu wasabi dressing (gf, df, nf)

Netted rice pancake accompanied by Comestibles chilli jam (ve, gf, nf)



ARE YOU PLANNING ON HAVING LUNCH ON THE BOAT?

PLATTERS OF BAGELS WITH A SELECTION OF FILLINGS :

Roast chicken and hollandaise (gf, nf)

Egg, ham, grain mustard and spinach (gf, nf)

Guacamole, beef heart tomato, pickled white onion, sliced cucumber and white bean spread (ve, gf, nf)

Smoked salmon and cream cheese garnished with fresh dill (gf, nf)

Cost/Person

\$8.50

FROM THE BBQ:

3 pieces per person to accompany either the bagels or the lunch board

Mediterranean Lamb Kebabs served with a chermoula sauce (gf, df, nf)

Beef satay skewers served with a nut free satay sauce (gf, df, nf)

Chicken tenderloins marinated in Comestibles signature BBQ rub (gf, df, nf)

****Vegan and Vegetarian options available on request****

\$19.50/person

THE PLOUGHMAN LUNCH BOARD

Mini baguettes and butter, vintage cheddar cheese, triple cream brie, sliced champagne ham, chicken and mushroom terrine, pickles, chunks of apple, celery batons, tomato relish and onion marmalade (nf)

\$25.00/person

INDIVIDUAL LUNCH BOXES:

A duo of mini brioche rolls filled with:

Paillard of chicken (nf)

Ham, cheese and pickle (nf)

A duo of puff pastry tartlets:

Cheese and chive (v, nf)

Sun-dried tomato and feta (v, nf)

A pot of potato salad with egg, chives and a grain mustard mayonnaise (v, nf)

Caramel slice (ve, gf)

\$30.00/person

To accompany:

A freshly vacuum juice and/or a Carton and Co water



THE SUMMER BBQ

Sausages:

\$5.00 each/person

Cumberland pork sausages served with a mustard pickle (nf)

Aussie BBQ with a tomato relish (nf)

Sliders:

\$7.00 each/person

Classic beef, melty cheese, shredded lettuce, tomatoes, pickles and BBQ sauce (nf)

Chargrilled chicken breast, gem lettuce, caesar dressing (nf)

Mushroom and herb patty, hummus and caramelised onions (ve, nf)

GF bun available upon request for an additional \$1.00

On sticks:

\$6.50 each/person

Beef satay served with a nut free satay sauce (gf, df, nf)

Mediterranean Lamb Kebabs served with a chermoula sauce (gf, df, nf)

Chicken tenderloins marinated in Comestibles signature BBQ rub (gf, df, nf)

Garlic and parsley prawns (gf, nf)

Chilli and hoisin spiced tofu (ve, gf, nf)

Salads:

Baked mint rice with pomegranate and olives (v, gf, nf)

\$5.00/person

Beef tomato carpaccio with spring onion and ginger salsa (ve, gf, nf)

\$5.00/person

Chef's take on a Waldorf: baby rocket garnished with seasonal apple, peeled celery, toasted walnuts, plumped raisins and a blue cheese dressing (v)

\$5.00/person

Bread board with French butter to accompany

\$3.50/person

GF available on request



THE SKIPPERS BBQ

To Start:

\$35.00/person

Marinated olives (chilli, garlic and fresh thyme), cayenne cheese straws, hot cacciatore to be grilled by the skipper, salt and vinegar crisps and cones filled with spiced cashews

Sausages: To be cooked by your Skipper:

Aussie barbecued sausages (nf)

Accompaniments:

Bread rolls, Fried onion, tomato sauce, hot English mustard and BBQ sauce

To Finish: A Simple Cheese Board

Brie and cheddar, baguette and a red onion marmalade (v, nf)



GRAZING BOARD OR TABLE

Scattered platters for the first bite:

\$5.50/person

Cayenne cheese straws, slices of sourdough baguette, warmed marinated olives, grilled chorizo and red chimmi churri (df, nf)

A Simple Cheese Board:

\$8.50/person

Brie and cheddar, a selection of wafers and curated seasonal garnishes (v, nf)

A Duo of Dips:

\$9.50/person

Hummus topped with lemon zest and pumpkin seeds, carrot and cashew topped with dukkah, served with Mette crackers, seasonal baby vegetables and olive oil grissini (v, gf)

Sushi platter:

\$10.00/person

Nigiri - smoked salmon, omelette served with a ponzu wasabi dressing (gf, df, nf)

Futomaki - assorted fillings accompanied by pickled ginger (gf, df, nf)

Vegan platter:

\$11.00/person

Chargrilled Carnarvon asparagus tips, roasted maple baby carrots, balsamic glazed strawberry, labneh, Mette seeded crackers (ve, nf)



TWILIGHT SAILING OR VIEWING OF THE FIREWORKS

CHEF ESSENTIAL TO PRESENT THE FOOD TO EXCITE AND DELIGHT YOUR GUESTS

\$69.50/person

Smoked salmon roses presented on chefs dainty oatcakes with a smoked butter, horseradish and
Tournedos of Harvey beef fillet accompanied by a green peppercorn sauce and potato straws (gf,
df, nf)

Montgomery cheddar gougères (v, nf)

Seasonal asparagus cake finished with a grind of black pepper (v, gf, nf)

Korean spiced popcorn chicken, finished with gochujang and sesame seeds (gf, df, nf)

Hung goats cheese, rhubarb and walnut crumble tart (v)

Grilled prawns *tails off* dusted with paprika and doused in lemon juice (gf, df, nf)

The Lobster Slider: Dainty colourful brioche buns filled with lobster flesh and hollandaise Sauce
(nf)

From the BBQ:

Seared French lamb cutlets served with an apple mint jelly (gf, df, nf)

Potato Bravas served with a paprika aioli (v, gf, nf)



OTHER SERVICES

STAFF

Our recommendation for Boat Catering is one Chef and two Event Attendants. If the beverage that you're offering requires intensive service and depending on your final numbers, the service team can be increased.

One Supervisor, one of the Team and one Chef will be charged out at either weekday rates or weekend rates. The charges will be for load on, load off and service.

Given that boats have a more relaxed feel, the staff are dressed in white polos and half black aprons, or white jeans and striped t-shirts. This can of course be upgraded to our corporate uniform if that is more appropriate.

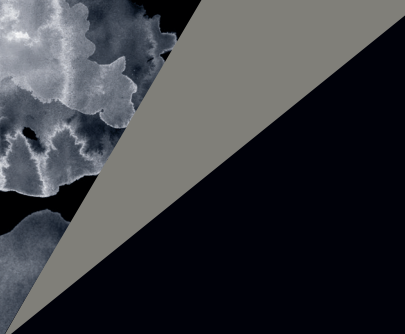
CATERING EQUIPMENT

Given that there is minimal time to board the boat and be ready for your guests, a particular package has been designed to facilitate speed of loading and speed of service.

Each boat will be viewed and a comprehensive file will be created so that prior to boarding the team has been adequately briefed.

DELIVERY

In some instances we have discovered that you board at one jetty and disembark at another location. Comestibles is well practiced at solving this problem so there is no need to stress.



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