

JOHN OXLEY CATERING

PLATTERS TO SHARE

ANTIPASTO PLATTER \$15PP

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 \$20PP

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 \$10PP

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

Available for 10 - 50 pax



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MORNING

MORNING TEA PLATTER \$15PP

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 \$30PP

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



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GRAZING TABLES

PLOUGHMAN'S GRAZE \$35PP

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 \$85PP

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



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GRAZING TABLES CONTINUED...

SUBSTANTIAL GRAZE \$55PP

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.



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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 \$22PP

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

Suitable for 10 - 50 guests



JOHN OXLEY CATERING

BBQ MENUS CONTINUED...

JOHN OXLEY BASIC BBQ \$30PP

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

Suitable for 10 - 50 guests



JOHN OXLEY PREMIUM BBQ \$40PP

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 \$85PP

*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



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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

