Too Up Catering

Canapé selection

Minimum of 6 guests

Select 4 – $24 pp

Select 5 – $30 pp

Select 6 – $35pp

Cold

Peking duck pancake rolls (GF)

Pear, leek and blue cheese tart (V)

Pumpkin, feta, honey and oregano tart (V)

Mushroom, thyme and goats cheese tartlets (V)

Smoked, thyme and goats cheese tartlets (V)

Mini bruschetta with crushed minted peas and feta (V)

Marinated tandoori chicken breast on naan bread with minted yoghurt

Hot

Marinated chicken skewers (GF)

Arancini stuffed with mushrooms and parmesan (V)

Spiced Greek meatballs with yoghurt dipping sauce (GF)

Homemade cocktail pies, beef burgundy, chicken, lamb and rosemary

Antipasto nibble platters ($16 pp)

A selection of:

Cured meats

Chargrilled vegetables

Olives

Mozzarella

Grissini (**GF**)

Fresh seafood platters ($65 pp)

A selection of:

Fresh local prawns

Oysters

Crab

Moreton Bay bugs (**GF**)

Cheese platter ($15 pp)

A selection of:

Fine Australian cheeses

Lavosh

Water crackers (**V**)

Seasonal fruit platter ($12 pp)

A wide selection of sliced seasonal fruit including melon, grapes, berries etc

Gourmet fresh baked baguettes ($18 pp)

Double smoked ham with cheese and homemade chutney

Roasted chicken, avocado and coleslaw

Smoked salmon, goats cheese, capers and cucumber

Egg, grilled zucchini, tomato and lettuce (**V**)

BBQ menus

'Mates' BBQ ($32 pp)

A range of delicious dips, lavosh and cornichons

Marinated chicken skewers

A selection of salads

A selection of gourmet sausages

French bread, olive oil and balsamic vinegar

'Aussie' BBQ ($45 pp)

A range of delicious dips, lavosh and cornichons

Angus fillet steak

Fresh local prawns

A selection of gourmet sausages

A selection of salads

French bread, olive oil and balsamic vinegar

'Seafood' BBQ ($52 pp)

A range of delicious dips, lavosh and cornichons

Tasmanian salmon steaks

BBQ king prawns

A selection of salads

French bread, olive oil and balsamic vinegar

Salad selection

For group of up to 6, choose 2 salads

For group of up to 7+, choose 3 salads

Spicy pumpkin, pine nuts and couscous

Beetroot, feta and walnuts

Quinoa, asparagus, rocket and feta

Classic Greek salad

Garden fresh green salad

Carrot, walnut and raisin

Creamy aioli potato salad

(Note** salads can be altered slightly to accommodate allergies)

Premium wine and beer packages

We can organise a selection of wines, beers and soft drinks for your special day. Just let us know your preferences. Our set packages include a choice of 1 sparkling wine, 3 white wines, 3 red wines and a selection of local and imported beers and ciders at $35-$45pp (3-4 hour only).

Champagne

- Charles Heidsieck
- Veuve Clicquot
- Piper-Heidsieck
- Taltarni Brut

Sparkling Wines

- Taltarni T Series Brut
- Delemere Sparkling Rose

White Wine

- Brokenwood ‘Cricket Pitch’ Sem Sav Blanc
- Robert Oatley ‘Signature’ Sav Blanc

- The Lane ‘Block 10’ Sav Blanc
- Taltarni Sav Blanc
- Robert Oatley ‘Signature’ Chardonnay
- Brokenwood Semillon

Red Wine

- Annie’s Lane Shiraz
- Robert Oatley Shiraz
- Four in Hand Shiraz
- Wirra Wirra Rose
- Ninth Island Pinot Noir

Beer

- Boags Pemium
- Corona
- Crown Lager
- Boags Premium Light
- Pure Blonde

Soft Drinks

- Coke and Lemonade
- Sparkling and still mineral water

** Wines are subject to availability and may change*

BYO Food & Beverage Optional (fees apply) – TooUp will provide cutlery, crockery, serving dishes, wine and champagne glasses, napkins and ice. TooUp will also provide a hostess to serve during the duration of your cruise. We will remove all empty containers, bottles and packaging for you. There is a $10pp BYO food charge and a $10pp beverage service fee.