

## CORPORATE CATERING MENU – SUMMER 2022/23

We have worked with our catering providers to create a bespoke, delicious menu for our water-based corporate activities. All catering is delivered fresh and hot to the beach or yacht by powerboat tender

Choose **1 platter or main meal** and **1 side** per person  
**\$36.50 per person**, unless already included in your package

### Platters

- Mediterranean Platter  
*Rosemary and Lamb Skewers, Chicken Shawarma Skewers, Pork Pistachio & Preserved Lemon Kofta, Salt and Pepper White Bait, Pita and Dips*
- Chicken Platter  
*¼ BBQ chicken each, Southern Fried Chicken Mid Wings, Hand Cut Kipfler Chips, Steamed Corn on the Cob, Honey Glazed Carrot & Spinach Salad*
- Vegetarian Antipasto Platter  
*Assortment of Artichokes, Grilled Eggplant, Zucchini & Mushroom, Roasted Sweet Potato & Pumpkin, Oven Dried Tomato and Marinated Olives*

### Individual meals (minimum 10 people for each meal choice)

- Thai Green Chicken Curry w/ Eggplant, Baby Corn & Bamboo Shoots  
*Served w/ Jasmine Rice (GF & DF)*
- Bella Signature Beef Lasagne w/ Roast Tomato, Béchamel, basil & Mozzarella
- Massaman & Lychee Curry w/ Slow Braised Beef, Potatoes  
*Served w/ Jasmine Rice*
- Classic Butter Chicken with Fragrant Rice & Toasted Almonds
- Lemon Thyme Confit Chicken, Fennel Sformato, Roast Mushrooms and Sherry Vinaigrette Jus
- Rigatoni w/ Saffron Roasted Vegetable, Basil, Olives, Preserved Lemon & Danish Feta
- Eggplant Korma w/ Kale, Kumara, Red Peppers and Basmati Rice
- Vegetarian Moussaka of Mediterranean Vegetables & Roast Tomato

### Sides (minimum 4 people for each side choice)

- Hand Cut Chips with Lemon and Rosemary Salt
- Roasted Potatoes with Sage and Orange
- Steamed Broccolini and Green Beans with Olive Oil
- Roasted Brussel Sprouts with Pancetta Thyme

If you would like to discuss alternative catering options, please get in touch.