



## **LADY PAMELA CATERING OPTIONS**

Lady Pamela proudly offers a variety of catering options to suit every event. Our experienced crew will provide 5-star catering from a cocktail standing affair to relaxed grazing stations or buffet options right through to our fine dining ala carte custom menu. We are always happy to offer our own menus or work together with you to achieve the perfect custom menu for your event.

### **Choose from:**

- Grazing and Share Platters – Up to 34 pax
- Casual Buffet Menu – Up to 34 pax
- Substantial Children’s Menu – for 5+ children
- Fine Dining seated service – Up to 16 pax

\*Menu is subject to change\*

### **BYO**

Available for up to 34 Guests

BYO Catering - \$15.00 per person | BYO Food + Our Chef - \$550 (4 hours) – BBQ Available

Beverage Package - \$15.00 per person (BYO Alcohol)

Lady Pamela provides cutlery, glasses, plates, platters, ice, tea & coffee, lemon & limes, standard soft drinks.

Lady Pamela can accept delivery prior to your booked date given sufficient time chilling service.

### **FINE DINING**

Available for 2-16 seated guests

Your fine dining menu can be tailored by our chef onboard to suit your individual dietary requirements, requests and preferences. Please contact us for your custom fine dining menu.



## GRAZING PLATTER SELECTION

Available for 10+ Guests  
A minimum spend of \$800 applies

Our grazing tables are a feast for the senses. With something to suit everyone's taste, they can serve as pre-dinner nibbles or a sociable snack. Freshly prepared seasonal produce is the foundation for an array of selections that make up this buffet of bite-sized deliciousness. We work closely with each of our clients to ensure the selections are exactly what you desire.

### SAVOURY

#### **Seasonal Antipasto Grazing Platter - \$225 per platter**

A divine antipasto selection including a mix of fresh produce, cured meats, & exceptional cheeses. Accompanied by baked sourdough and Le conquerant butter.

(GF) Perfect for 10-12 people.

Upgrade 18-25pax – \$350 per platter

#### **Gourmet Cheese Platter - \$165 per platter**

A beautiful soft, hard & blue cheese selection accompanied by dried apricots, fresh grapes and Simon Johnson's lavosh.

(V) Perfect for 8-10 people.

#### **Vegetarian Antipasto Grazing Platter - \$150 per platter**

A delightful vegetarian grazing selection consisting of fresh fruits, vegetables, and delicious, wholesome dips.

(VF, GF) Perfect for 8-10 people.

#### **Charcutiere Platter - \$195 per platter**

A beautiful mix of Spanish style Australian cold meats, accompanied by Kalatmata, & Sicilian Olives and Semi Sun Dried Tomatoes. Accompanied by freshly baked organic sourdough & Will Studd Le Conquerant Butter. A perfect platter for 6-8 people. Made from Australian & International ingredients.

(GF, DF, NF) Perfect for 8-10 people.

### SWEET

#### **SWEET Dessert Platter - \$180 per platter**

Chocolate brownies, macarons, delightful tarts, assorted lolly jar, cookies.

8-10 people

#### **Fruit Platter - \$110 per platter**

A stunning platter of the finest seasonal fruit, perfect to cleanse the palate.

8-10 people



## SHARING PLATTER SELECTION

### MINI CROISSANTS PLATTER

12 pieces – 4 of each - \$80 per platter

Double Smoked Ham & Swiss Emmental:

A classic combination of delicious Double Smoked Ham, along with a generous amount of Swiss Emmental Cheese.

Meredith's Goat Cheese & Rocket:

Renowned among Cheese Connoisseurs, Meredith's Goat Cheese is an exceptional addition to our range of croissants, paired with fresh, peppery rocket.

Vine Ripened Tomato & Swiss Emmental:

A delightful duo of the finest Swiss Emmental Cheese, along with blush, vine ripened Australian tomatoes.

### ASSORTED SANDWICHES, WRAPS, SOURDOUGH PLATTER

20% Vegetarian - \$160 per platter – Perfect for 8-10 people.

### GOURMET SUSHI PLATTER

Freshly made sushi using the finest seasonal seafood ingredients and this platter also including 20% vegetarian.

Accompanied by soy sauce, wasabi, pickled ginger & marinated seaweed.

Medium 32 pieces – 4-6 people - \$150 per platter

Large 56 pieces – 10-12 people - \$250 per platter

Extra Large 96 pieces – 18-25 people - \$350 per platter

### DELUXE SASHIMI PLATTER

An abundance of the finest Atlantic Salmon, Yellowfin Tuna & Hiramasa Kingfish.

Accompanied by marinated seaweed, pickled ginger, soy sauce, wasabi.

Medium – 4-6 people - \$150 per platter

Large – 10-12 people - \$225 per platter

## FRESH SEAFOOD PLATTER SELECTION

### Freshly Shucked Oyster Platter

Pacific Oysters or Sydney Rock Oysters - \$250 per platter  
Hand selected Sydney Rock or Pacific Oysters freshly shucked to order. Presented on a bed of rock salt and accompanied by fresh lemons and our house made mignonette.

Perfect for 8-10 people.

### Prawn Platter

King or Tiger Prawns - 10+ people - \$275 per platter

A beautiful platter of the freshest King or Tiger Prawns accompanied by fresh lemons, seafood sauce.

### Prawn & Oyster Platter

Freshly peeled and shucked, accompanied by fresh lemons, mignonette, seafood sauce.

Choose from Sydney Rock or Pacific Oysters & Tiger or King Prawns.

2-4 people – Small Platter - \$195 per platter

6-8 people – Medium Platter - \$275 per platter

### Luxury Seafood Platter

A beautiful selection of Moreton Bay Bugs, South Australian Blue Swimmer Crabs, freshly caught and peeled Tiger Prawns, Sydney Rock Oysters & TETSUYA'S Smoked Ocean Trout. Accompanied by fresh lemons, seafood sauce and gourmet salt & pepper.

\$99 per person

### Indulgence Seafood Platter

The best of Australian seafood in abundance and features our delicious seasonal selection, including succulent Australian lobster, freshly caught Tiger prawns, Moreton Bugs, South Australian Blue Swimmer Crabs and local Sydney Rock or Pacific Oysters. Accompanied by fresh lemons, seafood sauce, and gourmet salt & pepper.

\$120 per person



## **CHILDREN'S MENU**

Available when purchased with the Buffet Menu for 5+ children under 12 years old  
\$30 per person

Please select: **One canape, One Main, One Side, One Dessert**

### **CANAPE SELECTION**

Fried chicken / fish nibbles

Party pies and sausage rolls

Fresh crisp crudités served with a selection of dips (V)

### **MAIN SELECTION**

Vegetarian or meat mini pizzas (V)

Lamb or chicken salad wraps

Lightly battered fish

### **SIDE SELECTION**

Sweet potato fries (V)

Steamed seasonal vegetables (V)

### **DESSERT SELECTION**

Sweets platter

Chocolate brownie with vanilla cream and berry coulis

Fresh fruit kebabs



## **BUFFET SELECTION**

Available for 10+ Guests

\$88 per person

Your choice: **One platter, Two meats, Two Salad Side, Two Desserts**

### **PLATTER**

#### **Seasonal Antipasto Grazing Platter**

A divine antipasto selection including a mix of fresh produce, cured meats, & exceptional cheeses.

#### **Prawn Platter**

A beautiful platter of the freshest King or Tiger Prawns accompanied by fresh lemons, seafood sauce.

#### **Gourmet Sushi Platter**

Freshly made sushi using the finest seasonal ingredients including 20% vegetarian.

Accompanied by soy sauce, wasabi, pickled ginger & marinated seaweed.

### **MAINS**

Rib eye beef fillet with caramelized onion

Chicken breast with cherry tomato & basil

Slow braised, garlic and rosemary pulled lamb shoulder

Lime butter & coriander baked local market fish

Grilled tiger prawns with fennel cream and chervil

### **SALAD SIDES**

Roast vegetable salad with balsamic glaze

Garden salad of cherry tomato, capsicum, cucumber and red onion

Potato, bacon & egg salad

Mediterranean salad of sundried tomato, fetta, chickpea, pine nut & baby spinach

Traditional Caesar salad

### **DESSERTS**

Homemade Apple Pie with butterscotch ice cream

Chocolate brownie with vanilla cream and berry coulis

Fresh Fruit Platter