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# BAY EXPLORER CATERING

## MENU 23/24

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*Welcome on board Bay Explorer, a unique venue guaranteed to bring everyone together.*

We have selected catering options from super easy platters to delicious Roasts and BBQs. These are all prepared for ease and simplicity for casual dining. We have hosted some massive events, and some delightful intimate smaller gatherings. If none of these catering options appeal to your style of event and you wish to supply your own caterer please ask. There is always a way of making your event the way you want it!

Options run as follows

- ≈ Self-catering
- ≈ Kiwi spit roast (with chef)
- ≈ Tauranga events (with chef)
- ≈ Pluto catering (chef optional)
- ≈ Bring your own caterers



Gluten free (GF), Vegetarian (V), Vegan (VG) and Dairy free (DF) options are available, & must be confirmed when booking.

## SELF CATERING

Let us take care of the drinks and you do the catering on our BBQ. You put on the apron...and provide your own catering. Bay Explorer has a massive 6 burner BBQ for your use. You will need to provide everything you require...the cook...paper plates, napkins, sauces and utensils etc. If you're bringing cake, please bring plates and serviettes. We will provide bins for disposal of rubbish and food waste. One-off charge (for gas and cleaning applies). 35

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## KIWI SPIT ROAST

(Per person minimum order 25)

*This iconic company has been supplying good food on board for ten years. Brilliant option for Kiwi classic food. Famous with the tradies and big eaters. (Chef provided) Served on ceramic plates and silverware utensils. A true Kiwi tradition with a range of delicious meats and salads:*

**Treasure chest platter - 24**

Placed on open platters. A great selection of food, perfect for a casual gathering: Cocktail Sandwiches / Ploughman's Platter / Mini Spring Rolls & Samosa / Pizza / Mini Savouries

**Main 1: Boatman's BBQ - 30**

Chicken kebabs / Sausages / Marinated rump steak / Beef patties: Tossed lettuce salad / Italian pasta salad / Surimi salad / Potato & egg salad

**Main 2: Captains Choice (Spit Roast) MOST POPULAR!! 40**

A two-course banquet to satisfy any appetite!

Hors d'oeuvres: (Choice of 3) Smoked salmon mousse canapés / Deep fried wontons & spring rolls / assorted sushi rolls / Chicken nibbles

Main: (Choices of 2 Spit Roasted meats) Pork / Beef / Chicken all with Potatoes / Gravy / Sliced buttered banquettes

Salads: Tossed lettuce salad / Italian pasta salad / Surimi salad / Potato & egg salad

**Dessert - 18**

Fresh fruit salad, Pavlova, cheesecake and chocolate log.

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# TAURANGA EVENTS CATERING

(Per person minimum order 20)

*A great new option added 2022 with personalised service and culinary skills (Chef provided).  
Mains served on ceramic plates and silverware utensils.*

## **Appetisers –**

<b>GRAZING PLATTERS</b>	<b>13</b>
with an array of artisan breads, crackers, dips, cheeses, Hors d'oeuvres, fresh fruit and handmade sweets.	
<b>BBQ SKEWERS (3 pieces)</b>	<b>11.50</b>
Antipasto skewers with fresh mozzarella, olives, salami basil and roasted bell peppers. Pecking Tofu skewers with Capsicum and pineapple (VG, GF, and DF) BBQ Chicken Skewers	
<b>CROSTINI (3 assorted Bites)</b>	<b>10.50</b>
Vegan pesto and cream cheese topped with heirloom tomatoes, fresh basil and balsamic glaze. Whipped Feta, topped with heirloom tomatoes, fresh basil and balsamic glaze. Dill, cream cheese and salmon topped.	
<b>PULLED PORK SLIDERS (each)</b>	<b>6</b>
Slow cooked pulled pork and Korean BBQ tofu. All sliders come with Asian slaw and sweet sesame dressing	

## **Tauranga Event Main -** **40**

Hot Roast Chicken with cranberry, sage and onion stuffing.

Honey Glazed Ham on the Bone.

Slow cooked roast beef with Red wine jus.

Choose 4 salads –

1/ CAESAR SALAD, with crunchy cos lettuce, parmesan cheese, boiled egg, bacon croutons and house made Caesar dressing

2/ UDON NOODLE SALAD, with honey soy dressing, chilli, bean sprouts, capsicum and peanuts (V, DF)

3/ CREAMY POTATO SALAD, mustard aioli, boiled egg, bacon and spring onions (GF)

4/ ROCKET, PEAR, walnut and blue cheese salad (GF, V)

5/ PENNE PASTA with pesto, baby greens, feta, sundried tomato and pine nuts (V)

6/ ISRAELI COUSCOUS with roasted veg, baby greens and sundried tomatoes (VG)

7/ SUPER SLAW SALAD, with red cabbage, lime, chilli, ginger splash, toasted sesame seeds and sweet sesame dressing (VG, GF, DF)

8/ WILD RICE SALAD, with sunflower and pumpkin seeds, apricots, sultanas, celery, red capsicum and curry cider dressing (VG, GF, DF)

9/ GREEK SALAD, with cucumber, olives, feta cheese and cherry tomatoes (V, GF)

10/ BROCCOLI AND CRANBERRY SALAD, with roasted almonds and Caesar dressing (V, GF)

11/ NUTMEG, POTATO AND CARROT SALAD, topped with rocket, pumpkin seeds and feta cheese (V, GF, DF)

12/ SEASONAL ROAST VEGE SALAD, with toasted almonds and aioli dressing (GF, VG, DF)

## **Deserts -**

14

Choose two Deserts

1/ KIWI PAVLOVA topped with fresh cream and seasonal fruit.

2/ CARROT CAKE with cream cheese icing served with greek yoghurt.

3/ TRIPLE CHOCOLATE BROWNIES served with whipped cream and seasonal berry coulis.

4/ STRAWBERRY CHEESECAKE served with whipped cream and seasonal fresh berries.

## **Vegan Deserts -**

19

Raw Vegan Blueberry Cheesecake OR Vegan and Gluten free Carrot cake, with coconut cream frosting. (VG, DF, GF) OR Vegan and Gluten free chocolate brownie served with whipped coconut cream and seasonal berry Coulis. (VG, DF, GF)

## **Sweet Grazing Platters -**

12

An array of delicious handmade and artisan sweets accompanied by seasonal fresh fruit.

## **Lunch -**

38

APPETISER: Selection of breads, cheeses, fresh fruit and handmade dips. Vegan basil pesto, Tzatziki & Beetroot Hummus (GF, DV, VG)

ROAST MEATS: Hot Roast Chicken, Slow Cooked Roast Beef (GF, DF)

SALADS: Choose 3 salads from the Tauranga events dinner menu above –

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# PLUTO CATERING

(Per person minimum order 20)

*A popular catering choice for any occasion particularly corporate events, the friendly team at Pluto know how to feed a crowd. Trust us when we say they make the best salads in the bay! (No chef required, but ask if you want one)*

## **Grazing Platters - 23**

A selection of deli meats, cheeses, antipasti, chutneys, fruits & nuts, breads & crackers

## **Bread Platter- 7**

With chutney, olive oil & balsamic

## **Salads 18.5**

Choice of 3 salads -

CHORIZO PASTA SALAD - Penne pasta salad with basil pesto, chorizo pasta, feta cheese, roasted capsicum and baby spinach.

CAESAR SALAD - crunchy cos lettuce with parmesan cheese, egg, bacon and our house-made caesar dressing. Croutons on the side (GF if no croutons).

BEETROOT, WALNUT & FETA - Roasted beetroot, with crumbled feta, walnuts on baby greens with vinaigrette dressing. (GF)

BROWN RICE SUSHI SALAD - Brown rice with miso dressing, crunchy Asian vegies, edamame beans, toasted sesame seeds, pickled ginger & nori. Served with vegan wasabi aioli. (GF & VG)

SUPER SLAW - Beetroot, carrot, red and green cabbage, baby spinach, toasted seeds (coconut, sesame, sunflower & pumpkin). Served with our vegan turmeric aioli. (GF & VG)

ISRALIE COUSCOUS - With roasted pumpkin, sundried tomato, baby spinach and our famous chili, lime & ginger dressing. (VG)

CREAMY POTATO SALAD - Agria potatoes tossed in a mustard aioli with pickled red onion and fresh herbs. (GF)

ASIAN NOODLE SALAD - Udon noodles marinated in a chili, soy and sesame dressing, tossed with crunchy Asian veggies and black sesame. Served with our chili, lime and ginger dressing. (VG)

**Meats:**

GLAZED CHAMPAGNE HAM with star anise, orange & maple -	12.5
MARINATED RARE ROASTED BEEF with a chimichurri sauce -	15
MISO GLAZED SALMON -	15
GRILLED CHICKEN in a mustard and herb pesto sauce -	10.5

**Sweets -**

FRESH FRUIT PLATTER - a selection of seasonal fresh fruits -	9
SWEETS PLATTER - a selection of slices: brownies, caramel slice, coconut slice, bliss balls -	9

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We look forward to welcoming you  
aboard!

-The Bay Explorer Crew

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