

I
IMPULSIVE
SUPERYACHT

WHITSUNDAY'S CATERING MENU 2024



I

FALK BOEHLEFELD CHEF

We proudly introduce our renowned Chef, Falk, ready to take you on an unforgettable culinary journey. Falk built an impressive reputation after establishing himself in the Whitsundays, working as the head chef in five-star restaurants and advancing to the executive chef position at Hamilton Island.

His dedication and commitment to progression created an outstanding foundation for Falk to transition into working on Superyachts. His passion for cooking and creativity drives Falk to strive for excellence and exceed guests' expectations. Falk is an integral part of the Impulsive crew; his friendly nature and seamless collaboration with the crew always enhance the entire team dynamics onboard.



IMPULSIVE CANAPE PACKAGES **GOLD PACKAGE**

\$130 PER PERSON

THREE COLD, THREE HOT, ONE SUBSTANTIAL

SELECT 3 COLD

Chilled Whitsunday prawns, baby cos, granny smith apple, mary rose sauce, lemon

Freshly shucked Coffin Bay oysters, native bush tomato caviar, wasabi, natural lemon

Hot smoked Tasmanian salmon tart, crème fraiche, dill, caviar

Peking duck pancakes

Goat cheese tarts, caramelised onion,

Caprese bruschetta, buffalo mozzarella, heirloom tomato, aged balsamic, extra virgin olive oil, basil

SELECT 1 SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Wagyu beef sliders, brioche bun, homemade ketchup, pickles, aged cheddar, american mustard

Braised angus beef cheek, paris mash, jus

Thai seafood curry, steamed jasmin rice, fried shallots

Potato gnocchi, portobello cream, manchego cheese, fried sage

Chicken stir fry noodle box, spring onion, toasted cashews

ADDITIONAL PRICING

30+ Guests require a second chef at \$150 per hour

SELECT 3 HOT

Truffle arancini, bush tomato chutney

Coconut prawns, mango chutney

Gourmet pork sausage rolls, caramelised onion, homemade ketchup

Gourmet pie slow-cooked angus beef in rice gravy, pea puree

Salt and pepper calamari, smokey chilli aioli

Jalapeños poppers, tomato risotto, cheese, guacamole

Vegetarian dragon spring rolls, dipping sauce

SELECT 1 DESSERT

Macarons

Chocolate tart

Lemon meringue tart

Petit fours

Mini individual cheesecakes

Churros, cinnamon, hot chocolate cappuccino

CAPTAINS RECOMMENDATION

THREE COLD

Chilled Whitsunday prawns, baby cos, granny smith apple, mary rose sauce, lemon

Peking duck pancakes

Goat cheese tarts, caramelised onion

THREE HOT

Coconut prawns, mango chutney

Jalapeños poppers, tomato risotto, cheese, guacamole

Truffle arancini, bush tomato chutney

TWO SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Braised angus beef cheek, paris mash, jus





IMPULSIVE CANAPE PACKAGES

PREMIUM PACKAGE

\$150 PER PERSON

THREE COLD, THREE HOT, TWO SUBSTANTIAL

SELECT 3 COLD

Chilled Whitsunday prawns, baby cos, granny smith apple, mary rose sauce, lemon.

Freshly shucked Coffin Bay oysters, native bush tomato caviar, wasabi, natural lemon

Hot smoked Tasmanian salmon tart, crème fraiche, dill, caviar

Peking duck pancakes

Goat cheese tarts, caramelised onion,

Caprese bruschetta, buffalo mozzarella, heirloom tomato, aged

balsamic, extra virgin olive oil, basil

PREMIUM COLD CANAPES

Caviar, blini, sour cream, chives

Coffin Bay oysters, vichyssoise, truffle oil

Blue fin tuna tartare, sesame, avocado, soy

SELECT 2 SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Wagyu beef sliders, brioche bun, homemade ketchup, pickles, aged

cheddar, american mustard

Braised angus beef cheek, paris mash, jus

Thai seafood curry, steamed jasmin rice, fried shallots

Potato gnocchi, portobello cream, manchego cheese, fried sage

Chicken stir fry noodle box, spring onion, toasted cashews

ADDITIONAL PRICING

30+ Guests require a second chef at \$150 per hour

SELECT 3 HOT

Truffle arancini, bush tomato chutney

Coconut prawns, mango chutney

Gourmet pork sausage rolls, caramelised onion, homemade ketchup

Gourmet pie slow-cooked angus beef in rice gravy, pea puree

Salt and pepper calamari, smokey chilli aioli

Jalapeños poppers, tomato risotto, cheese, guacamole

Vegetarian dragon spring rolls, dipping sauce

PREMIUM HOT CANAPES

Pan-seared scallops, vanilla cauliflower puree, prosciutto crisp,

lemon crumb

Local tiger prawns, kataifi pasty, pea puree, shellfish oil

SELECT 1 DESSERT

Macarons

Chocolate tart

Lemon meringue tart

Petit fours

Mini individual cheesecakes

Churros, cinnamon, hot chocolate cappuccino

CAPTAINS RECOMMENDATION

THREE COLD

Caviar, blini, sour cream, chives

Coffin Bay oysters, vichyssoise, truffle oil

Blue fin tuna tartare, sesame, avocado, soy

THREE HOT

Pan-seared scallops, vanilla cauliflower puree, prosciutto crisp, lemon crumb

Local tiger prawns, kataifi pasty, pea puree, shellfish oil

Jalapeños poppers, tomato risotto, cheese, guacamole

THREE SUBSTANTIAL

Pork belly bao buns, pickled cucumber, daikon, coriander, sriracha aioli

Wagyu beef sliders, brioche bun, homemade ketchup, pickles, aged

cheddar, american mustard

Thai seafood curry, steamed jasmin rice, fried shallots



BUFFET PACKAGES

GOLD PACKAGE \$130 PER PERSON

TWO SALADS, TWO PROTEIN AND TWO SIDES

PREMIUM PACKAGE \$150 PER PERSON

THREE SALADS, THREE PROTEIN AND THREE SIDES

ADDITIONAL INFORMATION

AVAILABLE FOR UP TO 40 GUESTS

SALADS

Baby potato salad, seeded mustard dressing, bacon, egg
Roasted baby beetroot, english spinach, balsamic, goats cheese, candied nuts
Caprese, buffalo mozzarella, heirloom tomato, aged balsamic, olive oil, basil
Quinoa salad, roasted pumpkin, yoghurt dressing, pomegranate

PROTEINS

Peri peri chicken marylands
Cape Grim beef eye fillet, caramelised onion, garlic butter
Sautéed garlic prawns, parsley, lemon
Panfried local reef fish, tomato caper salsa, dill, lemon, butter
Chickpea falafel, beetroot hummus, lemon yoghurt, dukkah
Flinders range lamb cutlets, sticky tamarind glaze

SIDES

Duck fat potatoes
Roasted mushrooms, garlic, thyme
Green beans, bacon, parsley
Maple roasted pumpkin, saffron yoghurt, chives

CATERING ADD ONS

MORNING TEA

\$25 PER PRSON

Selection of freshly baked Danishes pastries
Croissants
Mini muffins
Seasonal fruit platter

AFTERNOON TEA

\$30 PER PRSON

Mini vegetarian frittata
Goats cheese and pumpkin tart toasted pepita
Mini ham, cheese and tomato croissants
Hummus and vegetable crudités
Gourmet pork sausage rolls, homemade ketchup

SEAFOOD PLATTER

\$40 PER PRSON

Freshly shucked oysters, chilled prawns, split Moreton Bay bugs, hot
smoked Tasmanian salmon, seafood sauce, lemons, limes

GRAZING TABLE

\$35 PER PRSON

Australian and imported cheeses, antipasto meats, with freshly baked
bread, crackers and all the trimmings





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