



Odyssea
CHARTERS



MV Odyssea catering options

Platter options (minimum 15 people and maximum 80 people)

Local cheese selection \$29 p.p

A selection of cheeses from both Marlborough and around New Zealand. Served with seasonal chutneys and accompaniments, crackers, lavosh, bread and grapes.

Antipasti platter \$45 p.p

A selection of cheeses, charcuterie, smoked salmon, olives and marinated vegetables served with seasonal chutneys and dips, crackers, lavosh, breads and olive oil.

Seafood platter \$55 p.p

A selection of local seafood from the Marlborough Sounds and New Zealand. Including hot and cold smoked salmon, marinated salmon wings, marinated and hot smoked greenshell mussels, hot smoked fish patès, salmon sashimi, fresh ceviche of local fish as well as breads, olive oil and dukkah.

Dessert platter \$19 p.p

A selection of sweet treats and fresh fruit. Including dark chocolate brownie, truffles, macarons, fudges and seasonal fresh fruit.

Canapé and finger food options (minimum 50 people, maximum 80 people)

Seafood tasting \$15 p.p

A tasting of our famous local seafood, including Mills Bay mussels, Regal salmon and Cloudy Bay clams.

Choose five items from the list below - \$59 p.p

- Cold smoked Regal salmon with horseradish crème fraiche and dill (GF)
- Tuatua fritter sliders with Japanese mayo and watercress
- Greenshell mussels with white beans, nduja and salsa verde (GF)
- Barbequed Regal salmon with crispy skin (GF)
- Seared Premium Game venison carpaccio on rye bread with mustard
- Roasted root vegetable salad with Cranky Goat feta (GF)
- Seafood chowder with mussels, clams and salmon (GF)
- Barbequed sweetcorn, crema, parmesan, paprika (depending on seasonality) (GF)
- Barbequed chicken kebabs, Thai peanut sauce, coriander (GF)
- Barbequed lamb kebabs, mint sauce, toasted almonds (GF)
- Baked gopier with salsa verde (subject to availability) (GF)
- Cloudy Bay Clam low country boil

Summer Odyssey Barbeque \$59 p.p (minimum 20 people and maximum 60 people)

A classic Kiwi summer barbecue including the following items.

Freshly baked breads, local olive oil and dukkah
Steamed Mills Bay Mussels and Cloudy Bay Clams
Barbecued Marlborough Sounds salmon lightly cured in brown sugar and lemon
Locally made sausages from Meaters of Marlborough
Spiced chicken skewers from Meaters of Marlborough
Green Salad with honey and wholegrain mustard vinaigrette
Black rice, mixed nut and cranberry salad
New potatoes with mint and butter
Warm chocolate brownie with seasonal berries and custard

The Odyssey \$65 p.p (minimum 20 people and maximum 60 people)

A buffet-style meal served on board Odyssey in the magical Marlborough Sounds.

Freshly baked breads, local olive oil and dukkah
Steamed Mills Bay Mussels and Cloudy Bay Clams
Apricot, mustard and orange hot glazed leg of free range Ham
Barbecued Marlborough Sounds salmon lightly cured in brown sugar and lemon
Green Salad with honey and wholegrain mustard vinaigrette
Black rice, mixed nut and cranberry salad
New potatoes with mint and butter
Pavlovas topped with vanilla crème and passionfruit