

ALL OCCASION CRUISES

SYDNEY HARBOUR BUFFET

\$62pp



BUFFET MENU

CANAPÉS

- A selection of canapés served on arrival

SEATED BUFFET

- Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley
- Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing
- Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese
- Steamed New Zealand ½ Shelf Mussels served with a Tomato, Lemon & Coriander Salsa
- Platters of Fresh Tiger Prawns accompanied with Seafood Aioli
- Salt & Pepper Calamari served with a Homemade Aioli
- Triage of Salmon – Whole Baked Salmon, Smoked Salmon and Salmon Caviar topped with Caper Berries
- Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts
- King Prawn, Crab Meat & Avocado Seafood Salad
- Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a Herbed Vinaigrette
- Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses
- Mixed Leaf Salad with Parmesan & a Balsamic Reduction

DESSERT BUFFET

- Homemade Butterscotch Cake served with White Chocolate Ganache
- Chocolate Ganache Tart with Chantilly Cream
- Seasonal Fresh Fruit Platter

ADDITIONAL MENU ITEMS

(\$4.50pp)

- Sydney Rock and Pacific Oysters
- Honey Glazed Baked Leg of Ham
- Rare Roast Beef
- Antipasto Platters



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