

ALL OCCASION CRUISES

CANAPÉS AND BUFFET STATIONS

\$55pp



CANAPÉS (Selection of 4 items)

- Mini Angus Beef Stroganoff Pies with Duchess Potato
- Chefs Selection of Mini Flans
- Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach
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- Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce
- Mini Bruschetta with Basil and Oregano on Ciabatta Bread
- Garlic Prawn Twisters
- Salt & Szechuan Squid served with Lemon Aioli
- Garlic & Oregano Lamb Kebabs served with Fresh Tzatziki
- Golden Crumbed Calamari with Lemon Tartar Sauce
- Mini Spring Rolls with Sweet and Sour Sauce
- BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki
- Spinach and Cheese Triangle with Tomato and Basil Salsa
- Chicken San Chow Bow

STANDING BUFFET (Selection of 5 items)

- Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses
- Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and Caramelised Onion
- Fresh Pasta with Pancetta & Mushroom tossed in a White Wine & Roast Garlic Olive Oil Sauce
- Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce (v)
- Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter
- Honey Baked Leg of Ham
- Roast Chicken with Lemon, Garlic and Oregano
- Homemade Beef Lasagne
- Potato Salad with Dill, Red Onion and Caper Berries
- Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata Olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

DESSERT

(All items are included)

- Chefs Selection of Cakes
- Seasonal Fresh Fruit Platters

