

ALL OCCASION CRUISES



BUFFET MENUS

\$125pp

BUFFET MENU NO. 2 Please note: All Buffets Require a Chef to be on board @ \$340 (up to 4 hours)

- A selection of Boutique Rolls with Butter Portions
- Roast Pumpkin, Bocconcini and Baby Spinach Arrancini
- Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus
- Chardonnay and Thyme Poached Chicken
- Roasted Herb and Garlic Chat Potatoes
- Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2 per person)
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Tiger Prawn Platter with Herb and Lemon Aioli

- Wild Rocket and Parmesan with Rock Salt and Black pepper
- A selection of fine Australian Cheese's served with Dried Fruit and Deli Style Crackers

DESSERT

- Fresh Seasonal Fruit Platter
- Chefs selection of House Desserts

A: 37 Bank St Pyrmont, NSW 2009 | P: 9809 5499 | E: info@aocruises.com.au

www.aocruises.com.au