

ALL OCCASION CRUISES



BUFFET MENUS

\$100pp

BUFFET MENU NO. 1 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
- Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce
- Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted Tomato and Baby Spinach
- Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes tossed in a light Tomato Pesto Dressing
- Cajun Rump surrounded with our Home-style Tzatziki Sauce
- Tiger Prawn Platter with Herb and Lemon Aioli
- Wild Rocket and Parmesan with Rock Salt and Black pepper
- Dill, Red onion and Capers Berry Potato Salad

DESSERT

- Fresh Seasonal Fruit Platter
- Chefs selection of House Desserts

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