

# ALL OCCASION CRUISES



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## THE OPERA BUFFET

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\$62pp

### BUFFET MENU

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#### CANAPÉS

- A selection of canapés served on arrival

#### DINNER BUFFET

- Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses
- 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
- Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter
- Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts
- Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a Herb Vinaigrette

- Mixed Garden Salad - salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette
- Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts King Prawn, Crab Meat & Avocado Seafood Salad
- Honey Baked Leg of Ham
- Rare Roast Beef
- Platters of Fresh Tiger Prawns accompanied with Seafood Aioli
- Crisp, freshly baked Dinner Rolls

#### DESSERT BUFFET

- Chef's Selection of House Deserts
- Fresh Seasonal Fruit Platters

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

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