

ALL OCCASION CRUISES

BUFFET MENU

SELECTION OF CANAPÉS ON ARRIVAL

Grilled Chicken breast with honey mustard sauce

Antipasto platter of cured meats, marinated vegetables and cheeses

Penne pasta tossed in fresh tomato, garlic and basil

Linguine with porcini and mixed mushroom sauce with a touch of fresh cream, Parsley and Parmesan

Au gratin (baked thin slices of potato with onion garlic and cheese)

Baby spinach with roasted pumpkin, semi-dried tomatoes, and fire-roasted capsicum

Mixed Garden salad - Salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette

Crisp, freshly baked dinner rolls

3 COURSE MENU

ENTRÉE SELECTION

(Choice of two alternate serves)

Papadelle pasta infused with chargrilled eggplant, bell pepper and Spanish green olives in a pinenut pesto sauce and shavings of Parmigiano Reggiano (v)

Moroccan lamb kebabs resting on a bed of cous cous with minted yoghurt and crisp, pita bread

MAIN COURSE OPTIONS

(Choice of two alternate serves)

Chargrilled fillet of beef tenderloin in a classic classic red wine jus served alongside baby green beans, confit of tomato and glazed noisette of potato

Classic chicken kiev on creamy mash potato with broccolini, roasted jap pumpkin, drizzled with a honey mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted heirloom tomato reduction (v)

DESSERT BUFFET STATION

Chefs selection of cakes served with whipped cream

Fresh seasonal fruit platters

Freshly brewed tea and coffee