

# Canapé Selection Menu

## CHOICE OF SEVEN (7)

\$50PP

*Assorted mini quiches*  
*Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)*  
*Golden crumbed calamari with lemon tartare sauce*  
*Assorted mini pies*  
*Mini beef dim sims with sweet chili sauce*  
*Mini spring rolls with sweet and sour sauce*  
*Garlic prawn twisters with lime and herb aioli*  
*Baked chicken drumettes with honey soy (GF if no sauce)*  
*Spicy beef chipolatas with tomato chutney*  
*Beer battered fish goujons with tartar sauce*  
*Mini beef meatballs accompanied with Napolitana sauce*  
*BBQ beef skewers with onion and capsicum tzatziki (GF)*  
*Pork wontons with plum chili jam*  
*Spinach and cheese triangles with tomato and basil salsa*  
*Golden fried tempura chicken strips with honey soy mustard*  
*Moroccan lamb skewers with home-style tzatziki sauce (GF)*  
*Prawn and pork wontons served with chili plum chutney*  
*Mini bruschetta with basil and oregano on ciabatta bread*  
*Chicken San choy bow (GF if no sauce)*

## INCLUDED DESSERTS

*Seasonal fresh fruit platters*  
*Chocolate ganache cake with Chantilly cream*  
*Freshly brewed tea and coffee*

## SUBSTANTIAL CANAPÉS

### RECOMMENDED ADDITIONAL SELECTIONS ON 4 HOUR CHARTERS

<i>Antipasto Platters</i>	<i>\$20pp</i>
<i>Classic Beef Sliders</i>	<i>\$5pp</i>
<i>Southern Fried Chicken Sliders</i>	<i>\$5pp</i>
<i>Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in Noodle Boxes</i>	<i>\$12pp</i>
<i>Hokkien noodles with BBQ pork Served in Noodle Boxes</i>	<i>\$12pp</i>

*All Occasion Cruises*

# Opera Buffet

\$60PP

## SEATED BUFFET

*Antipasto platter of cured meats, marinated vegetables and cheese*

*Portuguese style chicken marinated in fresh chilli, lime & parsley*

*Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction*

*Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce*

*Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter*

*Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing*

*Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette*

*King prawn, crab meat & avocado seafood salad*

*Honey baked leg of ham*

*Platters of fresh Tiger prawns accompanied with seafood aioli*

*Crisp, freshly baked dinner rolls*

## DESSERTS

*Chef's selection of house desserts*

*Seasonal fresh fruit platters*

## OPTIONAL UPGRADE

*Rare Roast Beef* \$5pp

*Chef selection - 3 canapes on arrival* \$9pp

*Sydney rock and pacific oysters* \$10pp

*All Occasion Cruises*

# Sydney Harbour Buffet

\$70PP

## SEATED BUFFET

*Antipasto platter of cured meats, marinated vegetables and cheese*

*Portuguese style chicken marinated in fresh chilli, lime & parsley*

*Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction*

*Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce*

*Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter*

*Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing*

*Salt & pepper calamari served with a homemade aioli*

*Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)*

*Triage of salmon – whole baked salmon, smoked salmon and salmon caviar topped with caperberries (GF)*

*Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette*

*King prawn, crab meat & avocado seafood salad*

*Honey baked leg of ham*

*Platters of fresh Tiger prawns accompanied with seafood aioli*

*Crisp, freshly baked dinner rolls*

## DESSERTS

*Chef's selection of house desserts*

*Seasonal fresh fruit platters*

## OPTIONAL UPGRADE

*Rare Roast Beef* \$5pp

*Chef selection - 3 canapes on arrival* \$9pp

*Sydney rock and pacific oysters* \$10pp

*All Occasion Cruises*

# Canapés & Food Stations

CHOICE OF SIX (6)

\$80PP

*Mini Angus beef stroganoff pies with duchess potatoes*

*Peking duck pancake with shallots and chilli jam*

*Chef's selection of mini flans arancini filled with bocconcini, roast pumpkin and baby spinach (V)*

*A selection of rice paper rolls with sesame dipping sauce (V/VG upon request)*

*Indonesian satay skewers with spicy peanut and coconut sauce (GF)*

*Mini bruschetta with basil and oregano on ciabatta bread (V)*

*Gourmet assorted wraps of chicken caesar, leg ham and roasted vegetables*

*Smoked salmon terrine on toasted ciabatta*

*Panko crumbed King prawns served with wasabi mayo*

*Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (v)*

## FOOD STATIONS

CHOICE OF 2 OF THE BELOW INFLUENCES

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### ASIAN INFLUENCE

(CHOICE OF 4)

*Thai red curry with baby bok choy, bean sprouts served with jasmine rice*

*Chinese BBQ pork and Asian vegetables stir fried with Hokkien noodles*

*Steamed barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf (GF)*

*Thai beef salad tossed with baby corn, cucumber, carrot and vermicelli noodles*

*Asian green salad (V)*

*Stir fried fillet of beef in an onion and black bean sauce*

*Thai seafood rice crispy noodle salad*

## EUROPEAN INFLUENCE

### (CHOICE OF 4)

*Antipasto platter with an assortment of cured meats, vegetables and cheeses*

*Orecchiette salad with roasted pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats cheese*

*Caprese salad of tomato, bocconcini and fresh basil*

*Rocket, pear and parmesan salad with herb vinaigrette (V)*

*Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing (V)*

*Fresh pasta with pancetta and mushrooms tossed in white wine, garlic olive oil sauce (V)*

*Potato au gratin – layers of potatoes, onion and parmesan cheese (V/GF)*

*Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives*

*Honey baked leg of ham*

*Cajun lamb rump surrounded with our home-style tzatziki sauce (GF)*

*Roast chicken with lemon, garlic and oregano*

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## SEAFOOD INFLUENCE

### (CHEF SELECTION OF 4 - ACCORDING TO SEASONALITY)

*Peeled King prawns accompanied with a tangy cocktail sauce*

*Mix of Sydney Rock oysters served natural, Kilpatrick and bloody Mary shots (GF)*

*Beer battered fish and chips with a lemon tartare sauce*

*Salt and pepper squid accompanied by a lime and coriander aioli*

*Marinated chilli, lime and coriander prawn skewers (GF)*

*Duo of tempura King prawns and breaded prawn cutlets*

*Grilled scallop in the half shell with a ginger, lime, coriander and lemongrass condiment (GF)*

*Smoked salmon platters drizzled with extra virgin olive oil and baby capers (GF)*

*Steamed barramundi marinated with aromatic chilli and lime served on banana leaves*

*Triage of salmon – smoked salmon, poached salmon and salmon caviar topped with caper berries (GF)*

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## DESSERT

### ALL ITEMS INCLUDED

*Individual chocolate ganache tarts*

*Chocolate dipped strawberries*

*Mini gelato cones*

# Formal Dining

AVAILABLE JAN - OCT

3 COURSE - \$90PP

2 COURSE - \$70PP

## ENTRÉE (ALTERNATE PLACEMENT)

*Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice*

*Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini*

*Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce*

*Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough*

*Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney*

*Seafood pot pie with white wine cream sauce encased in puff pastry*

*Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki*

*Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)*

## MAIN COURSE (ALTERNATE PLACEMENT)

*Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes*

*Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus*

*Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc*

*Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraiche*

*Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce*

*Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce*

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

*All Occasion Cruises*

# Formal Dining

## DESSERT (ALTERNATE PLACEMENT)

*Dessert (Alternate Placement)*

*Coconut and Malibu crème brûlée with mix berry compote*

*Baked Belgian white chocolate and lime cheesecake, with Chantilly  
cream and berry coulis*

*Classic Italian homemade tiramisu*

*Dark chocolate ganache tart topped with a chocolate coated strawberry  
and crème fraiche*

*Vanilla panna cotta layered with Romanoff and liqueur strawberries*

*Sticky date pudding with a butterscotch caramel sauce and  
vanilla bean ice cream*

*Profiterole skewers with warm chocolate dipping sauce and  
Chantilly cream*

*Table dessert tasting platters consisting of a variety of the above  
featured items*