

ALL OCCASION CRUISES

Always welcome aboard!

Canapés and Buffet Stations

Canapés (selection of 6)

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chefs Selection of Mini Flans

Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Garlic Prawn Twisters

Salt & Szechuan Squid served with Lemon Aioli

Garlic & Oregano Lamb Kebabs served with Fresh Tatziki

Golden Crumbed Calamari with Lemon Tartar Sauce

Mini Spring Rolls with Sweet and Sour Sauce

BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki

Spinach and Cheese Triangle with Tomato and Basil Salsa

Chicken San Chow Bow

Standing Buffet (selection of 5 items)

Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses

Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and Caramelised Onion

Fresh Pasta with Pancetta and Mushroom tossed in a White Wine, Roast Garlic and Olive Oil Sauce

Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce (v)

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter

Honey Baked Leg of Ham

Roast Chicken with Lemon, Garlic and Oregano

Homemade Beef Lasagne

Potato Salad with Dill, Red Onion and Caper Berries

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

Dessert

Chefs Selection of Cakes

Seasonal Fresh Fruit Platters

Freshly brewed Tea and Coffee