

ALL OCCASION CRUISES

Harbour Buffet

Canapés

A selection of canapés served on arrival

Seated Buffet

Roast Chicken with Lemon, Garlic and Oregano

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

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin – layers of potatoes, onion and parmesan cheese

Steamed New Zealand ½ Shelf Mussels cooked with Garlic, White Wine, Chili, Basil and Tomato Sauce.

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli

Calamari infused with Garlic, served with Chilli Aioli

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

Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing

Mediterranean Roast Vegetables and Couscous Salad with Crispy Prosciutto and Crumbled Goats Cheese

Crisp, freshly baked Dinner Rolls

Dessert Buffet

Homemade Sticky Date Pudding, served with butter scotch sauce and Chantilly cream

Chocolate Ganache cake with Chantilly cream, served with in season fresh fruits

Served with Tea and Coffee

Additional Menu Items

(Additional \$4.50 per person)

Sydney Rock and Pacific Oysters

Honey Glazed Baked Leg of Ham

Rare Roast Beef

Antipasto Platters

(Additional \$6.00per person)

Whole Baked Salmon

Smoked Salmon Platters with Lemon, Onion and Capers