



COAST

HARBOUR CRUISES

CANAPÉS

## CANAPÉ SELECTION

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### CRUISE CANAPÉ SELECTION - \$40.00 per person

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Crispy vegetable Asian spring rolls served with dipping sauce (3 pp)	V
Fresh Japanese sushi rolls from Sydney Fish Markets (2 pp)	V
Gourmet mini pies selection of Thai chicken curry, beef ragu or vegetable (VEG option) (1 pp)	V
Salt & pepper squid (2 pp)	
Spinach & ricotta aranchini served with pesto (1 pp)	V
“Coast” beef, or vegetarian sliders with tomato relish & caramelised onion (1 pp)	V

### CAPTAINS CANAPÉ SELECTION - \$56.00 per person

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Please select 6 of the items listed in the menu below totalling -12 pieces per person

### COMMODORES CANAPÉ SELECTION - \$70.00 per person

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Please choose 9 of the items listed in the menu below totalling -18 pieces per person

- Except for the boxed items, please select 1 box to be included in the 9 choices
- Deserts are also included in the 9 items.

### ADDITIONAL UPGRADES @ \$7.00 each

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Choose from our full canapé menu

 Vegetarian  Gluten Free  Vegan

### PLEASE NOTE




Service staff costs are all inclusive flat rate of \$225 for all guest numbers.

## CANAPÉS MENU

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### COLD CANAPÉS

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Fresh Vietnamese rice paper rolls with vegetables, fresh Asian herbs, sweet lime & chilli   

Fresh peeled prawns with lime mayonnaise


Trio of fresh oysters: red wine vinegar, zesty lemon & capers, fresh lime juice

Fresh salmon ceviche on avocado oven toasted crouton


Tuna tartare with a garlic crouton **(\$2 pp extra)**

Tataki of sashimi grade tuna fillet, with lime, soy crusted in kombu & toasted black & white sesame served on a ceramic spoon **(\$2 pp extra)**

King fish sashimi with miso wasabi dressing served on a ceramic spoon **(\$2 pp extra)**

Asparagus tart with a tomato & parmesan salsa 

Tartlet of spices lamb loin on baba ganoush

Feta & spinach balls with watermelon carpaccio 

Cider marinated slow roasted beef fillet with onion relish jam & basil on baby spinach & garlic infused crouton

Peking Duck Pancake with hoi sin sauce, shallot & sesame

Lemon roasted king prawns wrapped with pancetta with a pesto sauce

King prawns with mango & chilli salsa served on a bamboo stick

Gorgonzola, fig & prosciutto bruschetta **(in season only, please ask)**

Goats cheese & sun-dried tomato profiteroles

 Vegetarian  Gluten Free  Vegan

## CANAPÉS MENU

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### WARM CANAPES

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Atlantic Salmon spring roll served with chilli salt

Toasted Quesadilla of goat's cheese & spinach, smoked Spanish paprika & almond relish & tandoori crusted lamb loin

Grilled Atlantic salmon in knotted bamboo sticks, drizzled with lemon aioli baby spinach leaves

Marinated ancho fresh lime "chicken" OR "prawn" bamboo skewers

Petit flaky pastry pies of chicken & braised leeks OR traditional pepper beef steak

Grilled Spanish style chorizos & coriander prawns on bamboo skewers

Chilli spiced king prawns barbecued with coriander garlic pesto on bamboo skewers

Peanut coconut chicken skewer, with roast peanut, ginger coconut satay sauce

Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried



Pesto & sun dried tomato arancini lightly fried



### SUBSTANTIAL CANAPÉS

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"Coast" beef, chicken or vegetarian sliders with tomato relish, mustard & caramelized onion

Mini Turkish bread sandwiches of fillet steak, caramelized onion, rocket leaves, garlic aioli, cracked pepper

Spicy chicken slider - spiced grilled chicken, chopped cucumber, shallot, capsicum slaw with crushed peanut & dried fried onion

Beef sliders with gorgonzola & balsamic onion

Spiced lentil slider with Tahini dressing & baby spinach



Steak Sandwich revisited with chilli tomato jam & caramelized leek

Assorted finger sandwiches - chicken, toasted almonds & fresh herbs, smoked salmon cucumber & dill, ham and seeded mustard.



Vegetarian



Gluten Free



Vegan

## CANAPÉS MENU

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### NOODLE BOXES

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Beer batter flat head fillets with fries

Singapore noodles of stir fried BBQ pork & prawns, egg noodles, Chinese cabbage & shallots  
**(Veg option)**



Salad of Thai beef - lime & sugar cured beef fillet, rice noodles, lime leaf, coriander,  
& mint Asian greens lime dressing crunchy fried onions



Traditional chicken Tajine with preserved lemons, green olives & jasmine rice  
**(or couscous as GF option)**



Prawn & peas risotto with lemon oil & parmesan

Thai Style King Prawns served with Asian vegetables & glass noodle



“Shrimp cocktail” of petite ceramic bowls of prawns, tomato aioli & chiffonade of iceberg lettuce

### WINTER WARMER NOODLE BOXES

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Chicken & leek hot pot & mash

Slow cooked lamb ragout served with garlic mash

Dukkha crusted spatchcock cutlet with parsnip mash

Traditional bangers & mash with caramelized onion & red wine jus

Slow braised beef cheeks with wasabi potato puree

**NOODLE BOX UPGRADE - \$7.00 each**

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## CANAPÉS MENU

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### WINTER WARMERS

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Mini BLAT (Bacon, lettuce, tomato & avocado) in mini Turkish roll

Hamburger Sliders with cranberry chutney & Swiss cheese

Shredded ham & cranberry cigars

Pork & mushroom bacon wrapped patties

Savoury scones with double smoked ham & Swiss cheese

Baked brie, pear & pecan bites

Parmesan cauliflower bites

Potato Croquette with prosciutto & Taleggio cheese

Hot Chocolate with marshmallows



### DESERT CANAPÉ OPTION

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Assorted French style macarons

Mini almond & blackberry pannacotta

Mini lemon & lime pannacotta

Mini hazelnut mousse with honeycomb chocolate

Petite lemon cheese cake

Petite berry frangipane

Petite seasonal fruit tart

Petite mixed berry cheese cake

Assorted polenta cake

Dark chocolate & pecan fudge brownies

White chocolate & macadamia fudge brownies



### DESERTS UPGRADE - \$7.00 per person

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