



Melbourne Star Cruises Pty. Ltd.

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BUFFET 1

For up to 120 guests seated at tables with white linen cloths, complete with candles

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes

Canapés - to be served to guests on arrival for 1 hour

Japanese Delicacies: Hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)

Vegetable Samosas: Hand-made curried vegetable samosas with sweet soy sauce (v)

Fish Goujons: Mini lightly battered portions, served with a dill and lime mayonnaise and lemon wedges

Trio of Dips Trio of Mediterranean dips with hand-made authentic Turkish bread (v)

Main Course- Choice of two meats

Beef Marinated pasture-fed prime beef served with two mustards and horseradish relish

Lamb Boned leg of spring lamb served with mint jelly

Pork Rolled loin of pork served with crunchy golden crackling and traditional apple sauce

Optional: Select roast chicken (free range) as an additional meat for \$2.25 per person

All main courses include:

- Home-made vegetarian lasagne
- Baked potatoes with sour cream and spring onions
- Three salads:
 - Garden fresh tomato, mushroom, Spanish onion and basil salad with a balsamic vinaigrette (v)
 - Freshly tossed mixed and green leaf salad with sliced cucumber, and French dressing (v)
 - Bean shoot and snow pea shoot salad with baby corn, mixed capsicum, fresh coriander, water chestnuts, Vietnamese mint with a soy and sesame oil dressing (v)
- A hot medley of seasonal vegetables, drizzled with extra virgin olive oil
- Gravy and condiments
- Buttered French breadsticks

Desserts - Choice of three

- Home-made cheesecake topped with fresh fruit
- Traditional pavlova smothered in freshly whipped cream and a fine selection of fresh fruit and seasonal berries
- Home-made traditional zesty lemon tart
- Flourless chocolate and raspberry Sacher tort
- Pecan pie shortcrust pastry filled with caramel fudge and pecan nuts
- Hand cut seasonal fresh fruit salad
- Traditional black forest cake covered in marinated cherries, chocolate and a splash of kirsch liqueur
- Home-made warm apple strudel
- Orange and poppy seed cake

All desserts are served with a double thickened country cream

Coffee, Tea and Mints

Price per Person: \$32 inclusive of GST