

Buffet 2

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.

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

Hors d'oeuvres: to be served to guests upon arrival for 1 hour

- ⌚ SPICY THAI CHICKEN PUFFS TOPPED WITH SESAME SEEDS SERVED WITH A SWEET CHILLI

SAUCE

- ⌚ JAPANESE DELICACIES - CALIFORNIA ROLLS, NIGIRI ROLLS AND FUTOMAKI SERVED

WITH WASABI AND SOY

- ⌚ STEAMED JAPANESE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- ⌚ SMOKED SALMON AND CREAM CHEESE MINI BAGELS SPRINKLED WITH FINELY CHOPPED

CHIVES

- ⌚ BABY BRUSCHETTA, WITH FRESH TOMATO AND BASIL SALSA

Main course:

- ⌚ PUMPKIN GNOCCHI WITH SAGE CREAM SAUCE, CRISP PROSCIUTTO AND BABY SPINACH
- ⌚ THAI GREEN VEGETABLE CURRY WITH COCONUT RICE
- ⌚ WOK TOSSED HOKKIEN NOODLE STIR FRY WITH MARINATED CHICKEN BREAST
- ⌚ WHOLE ROASTED PEPPERED SCOTCH FILLET
- ⌚ POTATO PROVENCALE - CHAT POTATOES WITH ROSEMARY AND GARLIC
- ⌚ PRAWN AND CHILLI GINGER CAKES ON A BED OF ROCKET WITH A LIME AIOLI
- ⌚ A SELECTION OF CONTINENTAL BREADS

Salads:

- ⌚ GREEK SALAD WITH KALAMATA OLIVES, FETTA AND CUCUMBER
- ⌚ ROCKET, SEMI DRIED TOMATO AND SHAVED PARMESAN WITH A BALSAMIC DRESSING
- ⌚ ROASTED ROOT VEGETABLE SALAD

Dessert: selection of three

- ⌚ STRAWBERRY FLAN
- ⌚ STICKY DATE PUDDING WITH HOT CARAMEL SAUCE
- ⌚ HOT APPLE STRUDEL
- ⌚ HAND-CUT FRUIT SALAD
- ⌚ SUPER CHOCOLATE FUDGE CAKE
- ⌚ LEMON TART
- ⌚ PAVLOVA

- ⌚ ALL SERVED WITH WHIPPED CREAM

Coffee, tea and mints

Price per person \$36.50 inclusive of GST

Extra Cruise Time 75c per person per ½ hour