



Melbourne Star Cruises Pty. Ltd.

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BUFFET 2

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)
- **Traditional Bruschetta:** Vine-ripened Roma tomatoes, Spanish onion, basil and extra virgin olive oil (v)
- **Smoked Salmon Mini Bagels:** Mini bagels topped with smoked salmon, cream cheese and fresh chives
- **Gyoza:** Traditional pan fried Japanese Gyoza with a soy sauce, rice vinegar and sesame oil dipping sauce
- **Thai Chicken Puffs:** Spicy Thai chicken puffs served with a sweet chilli sauce

Main Course – Served from buffet tables

- **Selection of Home Made Frittata slices – 3 Varieties**
Sweet Pumpkin and Capsicum, Tuscan Vegetable & Spinach and Fetta
- **Spinach and Ricotta Tortellini :**Home-made spinach and ricotta tortellini tossed in a Napoli sauce with a touch of cream, button mushrooms, baby spinach and shavings of parmesan cheese (v)
- **Thai Vegetable Curry:** Thai vegetable curry served with Jasmine rice
- **Hokkien Noodles:** Wok tossed Hokkien noodles with seasonal vegetables and marinated chicken strips
- **Pepper Crusted Scotch Fillet:** Aged scotch fillet of beef rolled in a fine cracked peppercorn crust served with homemade gravy
- **Provencale Potatoes:** Rosemary and garlic roasted chat potatoes lightly drizzled with olive oil
- **Artisan Breads:** Gourmet selection of artisan breads and butter pats

Three Salads:

- Moroccan roasted vegetable salad, couscous, roasted vegetables raisins, apricots, dates and fresh mint combined with aromatic Moroccan spices
- Greek salad, torn iceberg lettuce , cucumber, cherry tomatoes, pitted kalamata olives and feta cheese with a lemon and oregano dressing
- Rocket salad, rocket lettuce semi dry tomatoes shavings of parmesan cheese and balsamic dressing

Desserts - Choice of three Desserts

- 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
- 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: \$41 inclusive of GST