

BUFFET 3

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 for 1 hour upon arrival

- ⊕ TRIO OF ASIAN DUMPLINGS SERVED IN CHINESE STEAMER WITH DIPPING SAUCE
- ⊕ FISH GOUJONS - LIGHTLY BATTERED RED EMPEROR WITH TARTARE AND LEMON
- ⊕ SUSHI AND SASHIMI PLATTERS WITH WASABI AND SOY
- ⊕ BABY CHICKEN AND LEEK PIES WITH ROASTED RED PEPPERS
- ⊕ SMOKED SALMON AND SOUR CREAM MINI BAGELS WITH FINELY CHOPPED CHIVES
- ⊕ SEMI DRIED TOMATO PATE WITH BOCCONCINI AND FRESH BASIL

Main course:

- ⊕ CHAR-GRILLED BABY LAMB CUTLETS ON A BED OF GARLIC CHIVE MASH WITH A HERMITAGE JUS
- ⊕ PLATTERS OF PEELED KING PRAWNS, COFFIN BAY OYSTERS AND SMOKED SALMON
 - BLACK TIGER PRAWNS: FRESHLY COOKED AND PEELED, SERVED WITH LEMON WEDGES AND A SEAFOOD SAUCE
 - COFFIN BAY OYSTERS: THE CHOICEST, FRESHLY SHUCKED SOUTH AUSTRALIAN COFFIN BAY OYSTERS SERVED NATURAL ON A BED OF ROCK SALT
 - SMOKED SALMON: PREMIUM QUALITY SLICED CANADIAN SMOKED SALMON
- ⊕ THAI CHICKEN CURRY INFUSED WITH LEMONGRASS SERVED WITH COCONUT RICE
- ⊕ MOROCCAN VEGETABLE PARCELS
- ⊕ HOMEMADE SPINACH GNOCCHI WITH 3 CHEESE SAUCE AND PINE NUTS

Served with:

- ⊕ GARLIC AND ROSEMARY POTATOES
- ⊕ MEDLEY OF ROASTED ROOT VEGETABLES
- ⊕ CAESAR SALAD
- ⊕ BABY SPINACH, CHERRY TOMATO AND MUSHROOM SALAD WITH A SWEET SOY DRESSING
- ⊕ BASKETS OF CONTINENTAL BREADS AND ROLLS
- ⊕ CONDIMENTS

Platters of:

- ⊕ BABY FRUIT TARTLETS
- ⊕ CANOLI
- ⊕ MINI CHOCOLATE/COFFEE ÉCLAIRS
- ⊕ CHOCOLATE-DIPPED PROFITEROLES
- ⊕ HONEY ALMOND SLICE

Coffee and tea served with mints

Price per person \$49.25 inclusive of GST

Extra Cruise Time 75c per person per ½ hour