



Melbourne Star Cruises Pty. Ltd.

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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

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

- **Hong Kong Dumplings** – 3 Varieties Hand Made. All served with traditional dipping sauce
Pork Sui Mai, Prawn & chive dumpling & Vegetarian dumpling (v)
- **Rare Eye Fillet:** Served on mini Turkish bread, baby spinach leaves, Dukkah spice and a drizzling of extra virgin olive oil
- **Japanese Delicacies:** The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)
- **Smoked Salmon Tartlets:** A mini tart case filled with smoked salmon, Lilliput capers, dill, Crème Fraiche and topped with salmon roe
- **Traditional Bruschetta:** Vine-ripened Roma tomatoes, Spanish onion, basil and extra virgin olive oil (v)
- **Malaysian Chicken Satay:** Succulent chicken Satay's marinated in a traditional home made peanut Satay sauce

Main Course – Served from buffet tables

• **Seafood Platters:**

King Prawns: Large king prawns marinated in a hint of garlic chilli, olive oil and lemon grass

Smoked Salmon: Thinly sliced A grade smoked salmon

Oysters Two Ways: Natural, with fresh lemon & Lime segments and shaved nori

All seafood platters are served with fresh lemon and home-made cocktail sauce

- **Pumpkin Gnocchi:** Home-made pumpkin gnocchi tossed in a three cheese sauce and toasted pine nuts (v)
- **Beef Bourguignon:** Tender beef marinated in red wine, slowly cooked with button mushrooms, shallots and aromatic herbs served with traditional mash
- **Thai Vegetable Curry:** Mild Thai vegetable curry served with jasmine rice (v)
- **Lamb Cutlets:** Spring lamb cutlets, seasoned with sumac and served with a mint and natural Greek yoghurt dipping sauce
- **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:

- **Caesar:** Traditional Caesar salad with baby cos leaves, crispy slivers of bacon, parmesan shavings and Turkish bread croutons with a traditional Caesar dressing
- **Baby spinach:** Baby spinach, cherry tomatoes, mushrooms and a seeded mustard dressing(v)
- **Moroccan Roasted Vegetable Salad :** Moroccan roasted vegetable salad, couscous, roasted vegetables raisins, apricots, dates and fresh mint combined with aromatic Moroccan spices

Desserts - Choice of FOUR 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
- 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: \$55 inclusive of GST