



Melbourne Star Cruises Pty. Ltd.

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FINGER FOOD BANQUET MENU

Finger Food 1

14-16 pieces per person: sufficient quantity for a full meal

- SPICY THAI CHICKEN PUFFS
- VARIETY OF MINI PIES – BEEF, CURRY, CHICKEN AND VEGETABLE
- SELECTION OF JAPANESE NORI ROLLS WITH SOY AND WASABI
- CURRIED VEGETABLE SAMOSAS WITH SWEET SOY SAUCE
- HERB-CRUMBED STRIPS OF CHICKEN BREAST WITH OUR FAMOUS CHILLI PLUM SAUCE
- FLAME-GRILLED MEATBALLS WITH FRUIT CHUTNEY
- BABY HOT DOGS
- DEBRICINER CHIPPOLATAS WITH ENGLISH MUSTARD
- WEISSWURST WITH BUSH TOMATO CHUTNEY
- FISH GOUJONS - LIGHTLY BATTERED RED EMPEROR WITH TARTARE AND LEMON
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREADS
- VARIETY OF GOURMET PIZZA PIECES
- COFFEE, TEA AND MINTS

Price per person \$27 inclusive of GST

Finger Food 2

14-16 pieces per person: sufficient quantity for a full meal

- CALIFORNIA ROLLS WITH PICKLED GINGER AND WASABI
- VIETNAMESE SPRING ROLLS WITH FISH CARROT AND VINEGAR SAUCE
- RARE EYE-FILLET ON SOUR DOUGH WITH BÉARNAISE SAUCE
- CHICKEN YAKITORI – SUCCULENT JAPANESE STYLE SATAY SKEWERS
- STEAMED JAPANESE-STYLE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREADS
- SEMI DRIED TOMATO PATE WITH BOCCONCINI AND BASIL EN CROUTE
- CURRIED VEGETABLE SAMOSAS WITH LIGHT SOY SAUCE
- BABY BAGELS WITH SMOKED SALMON, CREAM CHEESE AND FINELY CHOPPED CHIVES
- HOME-MADE COCKTAIL SAUSAGE ROLLS WITH TOMATO RELISH
- MINI SPICY LAMB SAUSAGE IN A BABY ROLL WITH MUSTARD
- COFFEE, TEA AND MINTS

Price per person \$31 inclusive of GST

Finger Food 3

14-16 piece per person: sufficient quantity for a full meal.

- BABY CHEESE BURGERS WITH ROCKET AND CARAMELISED ONIONS
- COFFIN BAY OYSTERS WITH GINGER, CORIANDER AND CHILLI SAUCE
- JAPANESE DELICACIES –A SELECTION OF THE FRESHEST SUSHI, SASHIMI AND NIGIRI ROLLS WITH SOY AND WASABI
- KING PRAWN TAILS WITH A DUO OF DIPPING SAUCE
- TRADITIONAL CHICKEN SATAY WITH A SPICY PEANUT SAUCE
- VEGETARIAN RICE PAPER ROLLS WITH A VIETNAMESE DIPPING SAUCE
- TRIO OF STEAMED ASIAN DUMPLINGS WITH DIPPING SAUCES
- SMOKED SALMON AND SOUR CREAM MINI BAGELS WITH FINELY CHOPPED CHIVES AND SALMON CAVIAR
- BABY BRUSCHETTA WITH FRESH TOMATO AND BASIL SALSA
- THAI FISH AND NOODLE CAKES WITH A SWEET CHILLI SAUCE
- BABY CHICKEN AND LEEK PIES WITH ROASTED RED PEPPERS
- AN ASSORTMENT OF TURKISH BREADS AND DIPS
- COFFEE, TEA AND MINTS

Price per person \$40 inclusive of GST

Finger Food and Grazing Table Menu

This menu has been designed to allow guests to enjoy items served from platters being passed around by our staff or to select items from a buffet in a relaxed manner.

Canapés:

- MINI DEBRICINER HOT DOGS WITH AMERICAN MUSTARD
- SPICY THAI CHICKEN PUFFS SERVED WITH A SWEET CHILLI SAUCE
- BABY LAMB CUTLETS WITH A MINT YOGHURTDIPPING SAUCE
- GOATS CHEESE AND CARAMELISES ONION TARTLETS
- ASIAN DUMPLINGS SERVED ON CHINESE SPOONS
 - PEKING DUCK WONTON
 - PORK AND WATER CHESTNUT SUIMAI
 - CHOI GAU-VEGETABLE DUMPLINGS
- MINI GOURMET PIZZAS
 - SALAMI AND PESTO
 - ARTICHOKE HEART AND FETTA
 - PINE NUTS, SEMIDRIED TOMATO AND GOATS CHEESE

Grazing table:

Served from the grazing table by our chef

- JAPANESE DELICACIES
 - CALIFORNIA BALLS
 - SUSHI
 - SASHIMI
 - NIGIRI ROLLS
- COFFIN BAY OYSTERS WITH GINGER CORIANDER AND CHILLI SAUCE
- MUSHROOM RAGOUT TARTLETS WITH SALSA VERDE
- RICE PAPER ROLLS WITH PRAWN AND PORK
- TOMATO CONFIT, OLIVE AND ANCHOVY TART
- ROAST CHICKEN, SPRING ONIONS AND MAYONNAISE SANDWICHES ON GRAIN

Desserts:
a selection of

- LOCAL AND IMPORTED CHEESES DRIED AND FRESH FRUITS, CRACKERS AND WAFERS
- BABY FRUIT TARTLETS
- CANOLI
- MINI CHOCOLATE/COFFEE ÉCLAIRS
- CHOCOLATE-DIPPED PROFITEROLES
- HONEY ALMOND SLICE
- VANILLA SLICE
- STRAWBERRIES - WITH BLACK SAMBUCCA AND FRESH CRACKED PEPPER
- FRESHLY BREWED COFFEE AND TEA SERVED WITH ALMOND BREAD

Price per person \$52 inclusive of GST
Surcharge of \$8.00 per person under 70 guests