

Canapé Selection Menu

\$45PP

CHOICE OF SEVEN (7)

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartare sauce

Assorted mini pies

Mini beef dim sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki (GF)

Pork wontons with plum chili jam

Spinach and cheese triangles with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken San choy bow (GF if no sauce)

INCLUDED DESSERTS

Seasonal fresh fruit platters

Chocolate ganache cake with Chantilly cream

Freshly brewed tea and coffee

SUBSTANTIAL CANAPÉS

RECOMMENDED ADDITIONAL SELECTIONS ON 4 HOUR CHARTERS

Antipasto Platters \$20pp

Classic Beef Sliders \$5pp

Southern Fried Chicken Sliders \$5pp

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in Noodle Boxes \$12pp

Hokkien noodles with BBQ pork Served in Noodle Boxes \$12pp

All Occasion Cruises

Opera Buffet

\$60PP

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy

prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed

vinaigrette

King prawn, crab meat & avocado seafood salad

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADE

Rare Roast Beef \$5pp

Chef selection - 3 canapes on arrival \$9pp

Sydney rock and pacific oysters \$10pp

All Occasion Cruises

Sydney Harbour Buffet

\$70PP

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese style chicken marinated in fresh chilli, lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon – whole baked salmon, smoked salmon and salmon caviar topped with caperberries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey baked leg of ham

Platters of fresh Tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

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