



## **Aussie Magic Catering**

### **Harbour Buffet**

#### **Canapés**

A selection of canapés served on arrival

#### **Dinner Buffet**

- Roast chicken with lemon, garlic and oregano
- Tortellini with pancetta and mushrooms tossed in a white wine and cream sauce with a touch of pesto
- Penne pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato, olive oil dressing
- Steamed New Zealand ½ shelf mussels cooked with sweet chili, coriander, ginger and fish sauce
- Platters of fresh tiger prawns accompanied with seafood aioli
- Salt and Szechuan pepper squid
- Prawn, crab and avocado salad with dill and honey dressing
- Traditional Greek salad
- Baby potatoes with rosemary, parsley and garlic butter
- Freshly baked dinner rolls

#### **Dessert Buffet**

Chef's selection of cakes and desserts - Such delights include chocolate Genache cake with Chantilly cream, fresh fruits in season + Tea and Coffee

#### **Additional Menu Items**

(Additional \$4.50 per person)

- Sydney Rock and Pacific Oysters
- Honey glazed baked leg of Ham
- Rare Roast Beef

Antipasto platters

(Additional \$6.00per person)

- Whole baked salmon
- Smoked salmon platters with lemon, onion and capers
- Antipasto platters



## Canapé Selection Menu

### Choice of 7 items

- Assorted mini quiches
- Indonesian satay skewers with spicy peanut and coconut sauce
- Golden crumbed calamari with lemon tartar 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
- 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
- Pork wonton with plum chili jam
- Spinach and cheese triangle with tomato and basil salsa
- Golden fried tempura chicken strips with honey soy mustard
- Moroccan lamb skewers with home-style tzatziki sauce
- Prawn and pork wontons served with a chili plum chutney
- Mini bruschetta with basil and oregano on Ciabatta bread
- Chicken san chow bow

### Dessert Buffet

Chocolate ganache cake with Chantilly cream  
Seasonal fruit platters  
Tea and Coffee



## Canapes and Standing Buffet

### Canapés (selection of 6)

- Mini Angus beef stroganoff pies with duchess potato
- Mini flans of baby eggplant, caramelized onion and goats cheese
- Arancini filled with bocconcini, roast pumpkin and baby spinach
- Indonesian chicken satay skewers with spicy peanut and coconut sauce
- Mini bruschetta with basil and oregano on ciabatta bread
- Gourmet assorted wraps of chicken Caesar, leg ham and roasted vegetables
- Garlic prawn twisters
- Salt & Pepper Calamari served with Lemon Aioli
- Garlic & Oregano Lamb Kebabs served with fresh Tatziki
- Golden crumbed calamari with lemon tartar sauce
- Mini spring rolls with sweet and sour sauce
- Garlic prawn twisters with lime and herb aioli
- BBQ beef skewers with onion and capsicum tzatziki
- Spinach and cheese triangle with tomato and basil salsa
- Chicken san chow bow

### Standing Buffet (selection of 5 items)

- Antipasto platter with an assortment of cured meats, vegetables and cheeses
- Orecchiette salad with roast pumpkin, baby spinach, caramelized onion, pistachios, topped with crumbled goats cheese
- Linguine tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing
- Tortellini Carbonara
- Potato Au Gratin – layers of potatoes, onion and parmesan cheese
- Honey baked leg of ham
- Herb encrusted chicken breast fillet oven roasted drizzled with a honey mustard sauce
- Homemade Beef Lasagne
- Dill, Red Onion and Caper Berry Potato Salad
- Greek Salad

### Dessert

Chefs Selection of Cakes

Seasonal Fresh Fruit Platters

Freshly brewed tea and coffee