





CANAPÉ SELECTION

CRUISE CANAPÉ SELECTION - \$30.00 per person

- Crispy vegetable Asian spring rolls served with dipping sauce (3 pp) 
- Fresh Japanese sushi rolls from Sydney Fish Markets (2 pp) 
- Gourmet mini pies selection of Thai chicken curry, beef ragu or vegetable (VEG option) (1 pp) 
- Salt and Pepper squid (3 pp)
- “Coast” beef, chicken or vegetarian sliders with relish, mustard and onion. (VEG option) (1 pp) 

CAPTAIN CANAPÉ SELECTION - \$52.50 per person

12 pieces per person - please select 6 of the items listed in the menu below

COMMODORE CANAPÉ SELECTION - \$66.50 per person

18 pieces per person - please choose 9 of the items listed in the menu below

- Except for the boxed items, please select 1 box to be included in the 9 choices
- Deserts are also included in the 9 items.

ADDITIONAL UPGRADES @ \$7.00 each (2 per serving)

Choose from our full canapé menu




PLEASE NOTE

Our service staff are included on a minimum of 31 guests.

For 30 guests or lower service staff are an additional - \$225.00

CANAPÉS MENU

COLD CANAPÉS

Fresh Vietnamese rice paper rolls with vegetables, fresh Asian herbs, sweet lime & chilli   

Fresh peeled prawns with lime mayonnaise


Trio of fresh oysters: red wine vinegar, zesty lemon & capers, fresh lime juice

Fresh salmon ceviche on avocado oven toasted crouton


Tuna tartare with a garlic crouton **(\$2 pp extra)**

Tataki of sashimi grade tuna fillet, with lime, soy crusted in kombu and toasted black and white sesame served on a ceramic spoon **(\$2 pp extra)**

King fish sashimi with miso wasabi dressing served on a ceramic spoon **(\$2 pp extra)**

Asparagus tart with a tomato and parmesan salsa 

Tartlet of spices lamb loin on baba ganoush

Feta & spinach balls with watermelon carpaccio 

Cider marinated slow roasted beef fillet with onion relish jam and basil on baby spinach and garlic infused crouton

Peking Duck Pancake with hoi sin sauce, shallot and sesame

Lemon roasted king prawns wrapped with pancetta with a pesto sauce

King prawns with mango & chilli salsa served on a bamboo stick

Gorgonzola, fig and prosciutto bruschetta **(in season only, please ask)**

Goats cheese and dun-dried tomato profiteroles

CANAPÉS MENU

WARM CANAPES

Atlantic Salmon spring roll served with chilli salt

Toasted Quesadilla of goat's cheese and spinach, smoked Spanish paprika and almond relish & tandoori crusted lamb loin

Grilled Atlantic salmon in knotted bamboo sticks, drizzled with lemon aioli baby spinach leaves

Marinated ancho fresh lime "chicken" OR "prawn" bamboo skewers

Petit flaky pastry pies of chicken and braised leeks OR traditional pepper beef steak

Grilled Spanish style chorizos and coriander prawns on bamboo skewers

Chilli spiced king prawns barbecued with coriander garlic pesto on bamboo skewers

Peanut coconut chicken skewer, with roast peanut, ginger coconut satay sauce

Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried



Pesto and sun dried tomato Arancini lightly fried



SUBSTANTIAL CANAPÉS

"Coast" beef, chicken or vegetarian sliders with tomato relish, mustard and caramelized onion

Mini Turkish bread sandwiches of fillet steak, caramelized onion, rocket leaves, garlic aioli, cracked pepper

Spicy chicken slider - spiced grilled chicken, chopped cucumber, shallot, capsicum slaw with crushed peanut & dried fried onion

Beef sliders with gorgonzola and balsamic onion

Spiced lentil slider with Tahini dressing and baby spinach



Steak Sandwich revisited with chilli tomato jam & caramelized leek

Assorted finger sandwiches - chicken, toasted almonds and fresh herbs, smoked salmon cucumber and dill, ham and seeded mustard.



Vegetarian



Gluten Free



Vegan

CANAPÉS MENU

NOODLE BOXES

Beer batter flat head fillets with fries

Singapore noodles of stir fried BBQ pork & prawns, egg noodles, Chinese cabbage & shallots
(Veg option)



Salad of Thai beef - lime and sugar cured beef fillet, rice noodles, lime leaf, coriander,
& mint Asian greens lime dressing crunchy fried onions



Traditional chicken Tajine with preserved lemons, green olives & jasmine rice
(or couscous as GF option)



Prawn and peas risotto with lemon oil and parmesan

Thai Style King Prawns served with Asian vegetables & glass noodle



“Shrimp cocktail” of petite ceramic bowls of prawns, tomato aioli & chiffonade of iceberg lettuce

WINTER WARMER NOODLE BOXES

Chicken & leek hot pot & mash

Slow cooked lamb ragout served with garlic mash

Dukkha crusted spatchcock cutlet with parsnip mash

Traditional bangers & mash with caramelized onion and red wine jus

Slow braised beef cheeks with wasabi potato puree

NOODLE BOX UPGRADE - \$6.50 each



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Gluten Free



Vegan

CANAPÉS MENU

WINTER WARMERS

Mini BLAT (Bacon, lettuce, tomato & avocado) in mini Turkish roll

Hamburger Sliders with Cranberry chutney and Swiss Cheese

Shredded ham & Cranberry cigars

Pork & Mushroom Bacon wrapped patties

Savoury scones with double smoked ham & Swiss cheese

Baked Brie, Pear & Pecan bites

Parmesan Cauliflower Bites

Potato Croquette with Prosciutto & Taleggio Cheese

Hot Chocolate with marshmallows



DESERT CANAPÉ OPTION

Assorted French style macaroons

Pistachio and sweetened vanilla ricotta in a crunchy cannoli shell (**petite size**)

Belgium chocolate and raspberry mousse parfait

Mini Almond and blackberry Pannacotta

Mini lemon and lime pannacotta

Mini hazelnut mousse with honeycomb chocolate

Vanilla ice cream bucket served with berry/lime compote

Petite lemon meringue

Petite Berry Frangipane

Petite seasonal fruit tart

Petite blackberry cheese cake

Assorted Polenta cake



DESERTS UPGRADE - \$5.50 per person



Vegetarian



Gluten Free



Vegan



CANAPÉS MENU

GRAZING TABLE - \$6.50 per person (minimum of 40 guests applies)

Roaming buffet of honey glazed leg of ham served with assorted breads and condiments

OR

Rare roast beef served with horseradish served with assorted breads and condiments

PLATTERS

Please see our full platters menu for additional choices. Each platter serves up to 10 people or charged by person with a minimum of 10 persons.

ITALIAN ANTIPASTO PLATTER - \$120.00 or \$12 per person

Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, parmesan cheese, bocconcini and crusty Italian bread

FRESH FRUIT PLATTER - \$100.00 or \$10 per person

Seasonal fresh fruit served with dipping chocolate on request

CHEESE PLATTER - \$120.00 or \$12 per person

Selection of Australian and imported cheeses with water crackers and dried nuts and fruits