



Magic Menu

Canapé Menu
(Minimum 20 guests)

\$40 per person: Selection of 4 canapés (2 hot & 2 cold)

\$50 per person: Selection of 6 canapés (3 hot & 3 cold)

\$60 per person: Selection of 8 canapés (4 hot & 4 cold)

Cold Canapés

Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and hand picked basil leaves topped with a balsamic glaze.
(cold)(veg)

Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon creme fraiche (cold)

Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo (cold)

Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce (cold)(veg)(gf)

Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)

Zucchini corn fritters- Homemade crispy zucchini corn fritters served with creme fraiche (cold)(veg)(gf)

Hot Canapés

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)

Homemade Mini Quiche- homemade mini quiche with roast pumpkin and feta topped with fresh dill (hot)(veg)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce
(hot)(veg)



Meatballs- Homemade traditional meatballs served with fresh garden tomato relish *(hot)(gf)*

Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

Beef Koftas - fresh mince beef seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki *(hot)(gf)*

Potato wedges- seasoned potato wedges served with sour cream and sweet chilli *(veg)(gf)*

Buffet Menus

(Minimum 20 guests)

Cruising canapé / mini buffet menu

\$45 per person

Canapés

Mini bruschetta - garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and hand picked basil leaves topped with a balsamic glaze.
(cold)(veg)

Vegetarian spring rolls - oven baked Vegetarian spring rolls with sweet chilli sauce
(hot)(veg)

Mini Buffet includes

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and buffalo mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions



Crystal buffet menu

\$55 per person

Canapés (Select 2 canapes 1 hot & 1 cold)

Buffet includes

Oven roasted Chicken breast- thyme infused BBQ Provencale marinated chicken breast served warm with a herbed lemon glaze

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and buffalo mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions

Dessert

Fruit Platter- Fresh seasonal fruit platter served with a maple cream sauce

Emerald Buffet

\$65 per person

Canapés (Select 2 canapés 1 hot & 1 cold)

Buffet includes

Whole King Prawns- Catch of the day - Fresh whole king prawns served with freshly cut lemons and a Mary Rose mayo

Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and buffalo mozzarella mixed in a Italian herbed dressing



Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions

Dessert

Fruit Platter- Fresh seasonal fruit platter served with a maple cream sauce

Diamond Buffet

\$75 per person

Canapés (Select 3 canapés 1 hot & 2 cold)

Buffet Includes

Oven roasted Chicken breast- thyme infused BBQ Provencale marinated chicken breast served warm with a herbed lemon glaze

Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare

Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander

Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche

Whole King Prawns- Catch of the day - Fresh whole king prawns served with freshly cut lemons and a Mary Rose mayo

Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions

Desserts

Cookies and Cream Cheesecake- Individual Oreo cheese cake rounds. Available in Vanilla, chocolate or mint flavours