



MV Magic Menu

Cocktail menu (Standing service up to 100 guests)

- A- \$40 per person Selection of 4 canapes (2 hot & 2 cold)**
- B- \$50 per person Selection of 6 canapes (3 hot & 3 cold)**
- C- \$60 per person Selection of 8 canapes (4 hot & 4 cold)**

Cold Canape

- 1. Mini bruschetta-** garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. *(cold)(veg)*
- 2. Rice paper rolls-** Vietnamese rice paper rolls filled with fresh cabbage, carrots and capsicum and coriander. Served with soy sauce *(cold)(veg)(gf)*
- 3. Smoked salmon blinis-** fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche *(cold)*
- 4. Mango salsa-** fresh mango, onion, capsicum, jalapeno, and coriander served with corn chips *(cold)(veg)(gf)*
- 5. Prawn cocktail-** Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo *(cold)*
- 6. Assorted sushi-** hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce *(cold)(veg)(gf)*
- 7. Falafel Kebab-** Homemade falafel topped with a pitted black olive and a cherry tomato
(cold)(veg)(gf)
- 8. Zucchini corn fritters-** Homemade crispy zucchini corn fritters served with cream fraiche
(cold)(veg)(gf)



Hot Canape

- 1. Gourmet party pies-** selection of beef burgundy, and chicken and leek pies (*hot*)
- 2. Homemade Mini Quiche-** homemade mini quiche with roast pumpkin and feta topped with fresh dill (*hot*)(*veg*)
- 3. Vegetarian spring rolls-** oven baked Vegetarian spring rolls served with sweet chilli sauce (*hot*)(*veg*)
- 4. Meatballs-** Homemade traditional meatballs served with fresh garden tomato relish (*hot*)(*gf*)
- 5. Spicy Thai fish cakes-** delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- 6. Beef Koftas -** fresh mince beef seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki (*hot*)(*gf*)
- 7. Potato wedges-** seasoned potato wedges served with sour cream and sweet chilli (*veg*)(*gf*)



BUFFET MENUS

Cruising canape / mini buffet menu \$45 per person

Canapés (Select 2 canapes - (1 hot & 1 cold))

Mini Buffet -

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 -

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

Cold meats plater- 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 season fruit platter served with a maple cream sauce



Emerald Buffet - \$65 per person

Canapés (Select 2 canapes (1 hot & 1 cold))

Buffet -

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 plater- 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 season fruit platter served with a maple cream sauce

Diamond Buffet \$75 per person

Canapés (Select 3 canapes (1 hot & 2 cold))

Buffet -

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.