



MV OCEANOS MENUS

CANAPES

MENU A - \$90.00

Select 6 items from Premium Canapé Menu plus 2 Substantial Meal Options and 1 dessert item

MENU B - \$80.00

Select 3 items from Premium Canapé selections and 4 items from Standard Canapé selections plus 1 substantial meal options

MENU C - \$70.00

Select 4 items from the Premium Canapé menu and 4 items from the Standard Canapé

MENU D - \$60.00

Select 8 items from Standard Canapé menu

MENU E - \$50.00 (SUITABLE FOR 3 HOUR CRUISES ONLY)

Select 6 items from Standard Canapé menu

PREMIUM CANAPES

Angus Steak Pies with Tomato Relish
Asparagus & Prosciutto Puff Pastry Parcels (vegetarian without Prosciutto)
Assorted Sushi (72 hours notice required)
Beef Wellingtons (mini)
Beetroot Rosti with Smoked Trout and Horseradish Cream
Blini with Prawns, Sour Cream and Caramelised Onion
Bloody Mary Oyster Shots
Chicken and Camembert Tartlets
Coconut Prawns with Coconut Dipping Sauce
Crab & Lime Quiches
Duck & Radicchio Tartlets
Dukkah Crusted Atlantic Salmon with White Bean Dip on mini Toasts
Fig & Fennel Scones with Brie and Fig Relish (v)
Fish & Crab Cakes with Avocado
Leek, Gruyere and Rocket Muffins with Green Tomato Relish (v)
Middle Eastern Lamb Parcels with Minted Yoghurt
Peking Duck Pancakes with Hoisin Sauce, Shallots and Cucumber
Prawn, Crab & Coriander Balls
Prawn & Scallop Vol-au-Vents
Smoked Salmon Mousse on Cucumber Rounds
Smoked Salmon on mini blini with Sour Cream and Fresh Dill
Vietnamese Prawn Fresh Spring Rolls
Vietnamese Fresh Vegetable Spring Rolls (v)



**EASTCOAST
SAILING**

STANDARD CANAPES

Asparagus Mini Quiches (v)
Caramelised Onion Tarte Tatin with Crumbled Feta (v)
Chicken Gow Gees with Chef's Dipping Sauce
Chicken, Semi-dried Tomato & Ricotta Sausage Rolls
Corn Fritters with Sour Cream & Coriander Pesto (v) (gf)
Curried Vegetable Samosa with Mango Chutney (v)
Dim Sims (Pork) Steamed
Falafel with Hummos, Pomegranate and Parsley (v)
Gourmet Mini Beef Steak Pies
Gourmet Sausage Rolls (Chef's Selection)
Ham & Cheese mini Croissants
Honey & Soy Chicken Drumettes
Herbed Cheese Tartlets with Caramelised Onion Jam (v)
Italian Meatballs with Tomato Salsa
Lamb Kefta with Minted Yoghurt
Mini Vegetable Spring Rolls (v)
Moroccan Lamb Triangles
Open Roast Pumpkin & Feta Tartlets (v)
Pork & Prawn Gow Gees
Ratatouille Tartlets (v)
Sesame Prawn Toasts
Smoked Salmon Quichettes
Spinach & Feta triangles (v)
Thai Fish Cakes with Sweet Chilli Sauce
Turkey & Cranberry Sausage Rolls with Cranberry Sauce
Wattleseed Scones with Beetroot Relish & Goat's Cheese (v)

SUBSTANTIAL FINGER FOODS

Beef Tagine with Couscous
Chicken Caesar Salad
Crumbed Fish & Chips with Lemon & Tartare Sauce
Lamb Curry with Basmati Rice (gf)
Massaman Beef Curry with Jasmine Rice (gf)
Moroccan Vegetable Tagine with Couscous (v)
Penne Pasta with Roasted Vegetable Pesto (v)
Teriyaki Chicken with Jasmine Rice (gf)
Thai Beef Salad
Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)
Vegetable Curry with Basmati Rice



DESSERTS

(suitable for all menu options)

Champagne & Strawberry Jelly

Chocolate Cupcakes (mini)

Chocolate Eclairs

Chocolate Lamingtons (mini)

Chocolate Mousse Tartlets

Creme Caramels (mini)

Eton Mess (gf)

Lemon Curd Tartlets

Mixed Berry Tartlets

Mini Raspberry Meringues (gf)

Mini Pavlovas (gf)

Raspberry Brownies

White Chocolate, Coconut & Lime Truffles (gf)