



JERRY BAILEY AND SYDNEY CATERING MENUS

BALMAIN CRUISING COCKTAIL & BUFFET

\$48 per person

On Arrival

Chicken satays with peanut coconut dip (gf)
Assorted sushi with wasabi & soy sauce (v)(gf)
Assorted mini gourmet pies
Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)
Mini Beef Sliders with Bush tomato relish

From the Buffet

Double smoked leg ham carved onboard (gf) with selection of mustards
Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan (v)
Selection of bread rolls and butter

Dessert

Selection of quality cakes
Australian cheese platter with lavish crackers (gf)

CLIFFTON GARDENS COCKTAIL

\$28 per person

Mini chicken skewers (gf)
Salt n pepper calamari (v)
Beef sliders, gruyere & tomato jam
Assorted arancini balls (v)
Downtown New York mini hot dogs, ketchup relish
Chef's selection of gourmet pies
Thai chicken
Beef & thyme
Lamb & rosemary

Trio of quiche

Lorraine
Sundried tomato & feta (v)
Spinach & ricotta (v)

Dessert

Chef's selection of assorted cakes
Tea & coffee available on request

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RUSHCUTTERS BAY BUFFET

\$40 per person

On Arrival

Heirloom tomato, feta & basil bruschetta (v)
South Australian bocconcini & prosciutto (gf)

From the Buffet

Marinated finger lime bbq chicken (gf)
Beechworth honey & whisky glazed ham (gf)
carved at the buffet
Slow roasted Australian beef, bush pepper & mustard crust (gf)
Smashed baked potatoes, lemon myrtle & garlic (gf) (v)
Bay leaf mushroom ratatouille (gf)
Melody of steamed greens
Rocket, pear & parmesan salad, white balsamic dressing
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Crusty sourdough & lurpak butter

Dessert

Australian cheese platter with lavish crackers (gf)

ROSE BAY BUFFET

\$48 per person

On Arrival

Assorted mini quiches

From the Buffet

Whole baked salmon, lemon & dill crème (v)
Eye fillet of Australian beef, café de Paris butter (gf)
Sundried tomato & fetta chicken supreme, saffron & Cointreau
glaze (gf)
Kale, apple & Shiitake risotto (gf) (v)
Lyonnais potato gratin (gf)
Melody of steamed greens
Rainbow slaw, strawberry gum eucalyptus & honey dressing
Rocket, pear & parmesan, white balsamic dressing
Crusty sourdough & Lurpak butter

Dessert

Chef's selection of cakes (gf) (v)
Tea and coffee available on request

gf – gluten free

v – vegetarian, may contain seafood
menu items may be subject to change

please advise your cruise event specialist of any special
dietary requirements



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POINT PIPER DELUXE COCKTAIL

\$48 per person

Roaming Canapes

Moroccan scallop pop gf
Australian king prawns, finger lime aioli gf
South Australian bocconcini & prosciutto gf
Downtown New York mini hot dog, chilli ketchup relish
Middle eastern lamb delights, sour cherry & pomegranate jam gf
Marinated cheese & kalamata olives gf v
Italian arancini, garlic & lemon mayo v

Substantial noodle box

choice of one
Vegetable korma, basmati rice gf v
Green chicken curry, jasmine rice & asian salad gf

Dessert

Chef's selection of petit cakes
Tea and coffee available on request

DOUBLE BAY FORMAL DINING

\$70 per person

Canapes

Balsamic glazed mushroom & fetta bruschetta (v)
Smoked salmon, dill crème & avocado tart

Entree

choice of two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v
Hanging Rock smoked trout, horseradish vinaigrette, watercress &
cucumber salad gf v
King mushroom, goats cheese & spinach, rocket salad & pomegranate
glaze gf v

Mains

choice of two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v
Grass fed beef fillet (M), pontiac mash, café de Paris butter gf
Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf
Crispy skin barramundi, coconut and lemongrass thai salad, nam jim
dressing gf v

All mains served with melody of garden-fresh steamed greens

For the table Crusty Sourdough Dinner rolls

gf – gluten free

v – vegetarian, may contain seafood
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DOUBLE BAY FORMAL DINING

Dessert

choice of two, served alternate

Chocolate soufflé, Chantilly cream & strawberries qf
Passionfruit and White Chocolate Dome
Sticky date pudding, butterscotch sauce
+ Tea and coffee available on request