



# Catering Packages:

Woodfired Pizza  
Canapes  
Platters  
& Grazing tables

**\*Chef charge applicable to all menus**

**Mon to Sat - \$100 per hour / Sundays - \$150 per hour**

**Min 4 hour charge Fri-Sun / Min 3 hour charge Mon-Thurs)**

**\*Minimum spend of \$2,500 applies (plus chef charge)**

# Australia's Only Woodfired Pizza Boat



# Woodfired Pizza Package

Cooked in our onboard Woodfired oven

Min (\$2,500)

\$50pp up to 50 pax

\$40pp Over 51 pax

Every menu item included in service

## Menu:

### **Margherita(V)**

tomato base, mozzarella, fior di late, basil

### **Meat Lover**

tomato base, pepperoni, bacon pieces, Mozzarella

### **Veggie Lover(V)**

tomato base, charred capsicum, mushrooms,  
black olives, Mozzarella

### **Supreme**

tomato base, hot salami, charred capsicum, black olives,  
mushrooms, Mozzarella

### **Truffle Mushroom (V)**

white base, mixed mushrooms, fior di late, mozzarella truffle oil

### **Nutella(N)**

Nutella, Fresh slices strawberrie, Icing sugar

Vegan Cheese available on request extra \$15- Flat

Gluten Free available on request extra \$15 - Flat

\* All dirty restrictions need to be known 14 days prior to cruise date.

\*We unfortunately cannot cater to Celiac or Halal

V = Vegetarian, VE= Vegan, GF= Gluten Free, N = Nuts



MANDALAY  
c r u i s e s

# Canapé Packages:

**Silver package \$49 per person**  
Selection of 5 Classic Canapés

**Gold package \$69 per person**  
Selection of 5 Classic Canapés  
1x Substantial  
1x Dessert

**Diamond package \$79 per person**  
Selection of 7 Classic Canapés  
1x Substantial  
1x Dessert

**Platinum package \$89 per person**  
Selection of 7 Classic Canapés  
2x Substantial  
2x Dessert



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## Classic Canapes:

**Arancini Balls** -Vegetarian ( Parmesan)

**Arancini Balls** -Bolognese

**Truffle Fritz** - Hot chips, fresh Parmesan shavings and truffle oil drizzle  
(V)(GF)

**Tartlet** - Smoked Salmon, crème fraîche, chives

**Tartlet** - Roasted pumpkin with whipped ricotta & pumpkin seeds (V)

**Tartlet** - Fresh Fig, creamy Goats cheese, micro greens (V)

**Tartlet** - Prawn cocktail, micro greens, crunchy cracker

**Crostini** - Baguette bites, roast beef with horseradish cream, micro greens

**Crostini**- Baguette bites, cranberry jam , brie cheese, micro greens (V)

**Crostini** - Mediterranean sun dried tomatos, chared red capsicum,olives and fresh herbs (VE)

**Chicory Boats**- Red chicory leaves, tomato salsa (VE) (GF)

**Chicory Boats** - Red chicory leaves, blue cheese, walnuts, honey drizzles  
(V) (N) (GF)

**Caprese** - Fresh tomato, mozzarella, fresh basil, balsamic drizzle, cracker  
(V)(GF)

**Falafel** - with hummus, dukkha (VE,) (N)

**Jalapeno Poppers** - jalapeno peppers, vegan cream cheese, chives (VE)

**Halloumi sticks** - Sticky honey grilled halloumi (V)(GF)

**Greek Sticks** - Fresh tomato, olive, feta cheese, cucumber, oregano (V)(GF)

**Chicken Sticks** - Honey sesame chicken skewer(GF)

**Prawn lollipop** - Prawn on a stick (GF)

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## Substantial Canapes:

**Bao Buns** - Fresh salad, grated carrots , grilled halloumi (V)

**Bao Buns** - Pulled Pork, fresh greens, grated carrots

**Sliders** - Grilled halloumi, rocket, tomato chutney (V)

**Sliders** - Pulled pork, apple ranch slaw, smoky bbq sauce

**Sliders** - Antipasto, chilli jam, pitted kalamata olives, caramelised onions, vegan cheese, roasted red capsicum. (VE)

**Tacos** - BBQ Pulled Pork, Creamy Coleslaw, coriander, fresh lime

**Tacos** - Prawn cocktail , chives

**Tacos** - Guacamole, pickled jalapeños, coriander, Vegan cheese (VE)

## Dessert Canapes:

**Cannoli** - Crisp shell, creamy ricotta, chocolate chips

**Cannoli** -Crisp shell, creamy ricotta, pistachio (N)

**Cannoli** - Crisp shell, creamy ricotta, Nutella (N)

**Tarts** - Mini fresh fruit tarts, (VE) (GF)

# Platters & Grazing Tables

## PLATTER # 1 CHEESE

Arrangement of Gourmet Italian & Australian Cheeses  
Served w/ Crackers  
\$175

## PLATTER # 2 MEAT

Arrangement of Gourmet Italian and local smoked meats, salami  
and dry aged meats. Served w/ crackers and breadsticks  
\$175

## PLATTER # 3 ANTIPASTO

Arrangement of Gourmet Italian and  
Local smoked meats, salami and dry aged meats. Served with pickled &  
Dried fruits and vegetables, crackers and bread sticks.  
\$190

## PLATTER # 4 VEGGIES

Arrangement of Fresh Veggies & Assorted Dips  
\$150

## PLATTER # 5 FRUIT

Arrangement of seasonal fruits  
\$150

\* One platter serves approx. 8 guests

GRAZING TABLE (serves roughly 50 guests)  
Includes a mixture of each platter  
\$1,199