



MV ENTERPRISE

FOOD MENU

CAPTAINS CANAPES

\$75 PER PERSON - A SUBSTANTIAL SELECTION OF CANAPES

ENTRÉE

- PEKING DUCK PANCAKE, SHALLOT, HOI SIN
- TIGER PRAWN, AVOCADO MOUSSE, CHILLI (GF, DF)
- VIETNAMESE RICE PAPER ROLL, SWEET CHILLI SAUCE (VE GF)
- NATURAL OYSTER, LEMON (GF DF)
- SMOKED SALMON & DILL CRÈME FRAICHE TART

MAIN

- RUSTIC CHICKEN & LEEK PIE
- CAJUN CHICKEN SKEWER, ROMESCO SAUCE (GF)
- FRENCHED LAMB CUTLET, CHIMICHURRI (GF DF)
- WAGYU BEEF SKEWER (GF DF)
- BEEF SLIDER BURGER, CARAMELIZED ONION, AMERICAN CHEESE

DESSERT

- CHEESE BOARD AND FRUITS

SKIPPER CANAPÉS

\$55 PER PERSON - A LIGHT MENU

- TIGER PRAWN, AVOCADO MOUSSE, CHILLI (GF, DF)
- CAPRESE SKEWER, BOCCONCINI, TOMATO, BASIL, OLIVE OIL (V GF)
- MUSHROOM & BRIE QUICHE (V)
- BEEF MEATBALLS, MOROCCAN SPICE (GF DF)
- CHICKEN & LEEK PIE
- BEEF SLIDER, AMERICAN CHEDDAR + CARAMELIZED ONION
- CAJUN CHICKEN SKEWERS, ROMESCO (GF DF)

CAPTAINS SEAFOOD BUFFET

\$195 PP - CHEF REQUIRED @ **\$275** MIN 10 PERSONS - MAX 20 PERSONS

- FRESHLY SHUCKED OYSTERS, - SERVED NATURAL WITH LEMON
- ALASKAN KING CRAB - MANDARIN, RADDISH, AVOCADO, MARIE ROSE (GF)
- QUEENSLAND KING PRAWNS - MARIE ROSE (GF)
- BALMAIN BUGS - LEMONGRASS VINAIGRETTE (DF) (GF)
- BEETROOT CURED OCEAN TROUT - FENNEL, HEIRLOOM TOMATOES (DF) (GF)
- SMOKED SALMON - DILL CRÈME FRAICHE (GF)
- SUMMER MELON SALAD - MELON, FETA, MINT, CUCUMBER, BERRIES, CANDIED WALNUTS, CHILLI AGAVE (GF)
- AUSTRALIAN CHEESE BOARD - FRUITS AND LAVOSH
- SELECTION OF BREADS



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FOOD MENU

CHEESE & ANTIPASO PLATTER

\$350

A LIGHT SELECTION OF NIBBLES FOR UP TO 15 PEOPLE TO GRAZE ON BEFORE OR AFTER MAIN CATERING

- ITALIAN PROSCIUTTO, CALABRESE HOT SALAMI, SEARED HALOUMI, 1/2KG OF BRIE, MANCHEGO CHEESE, OLIVES, HOUSE DIP, SEASONAL FRUITS & BERRIES, LAVOSH AND GRISSINI

BYO CATERING OPTION

(SUBJECT TO APPROVAL)

- FOR UP TO 30 GUESTS. A FLAT FEE OF \$250 APPLIES. CLIENT MUST ARRANGE FOR ALL DISPOSABLE PLATES, CUTLERY, CONDIMENTS ETC. BYO
 - CATERING NEEDS TO BE READY TO SERVE AT ROOM TEMPERATURE OR FROM THE REFRIGERATOR.. THERE ARE NO HEATING FACILITIES AVAILABLE.
 - CATERING MUST BE LOADED AT MARINA LOCATION PRIOR TO DEPARTURE. BYO SUPPLIES CANNOT BE LOADED AT A PASSENGER WHARF.
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