



Handcrafted Catering - Finger Food 1

\$29 per person

16 pieces per person: Sufficient quantity to substitute a full meal.

Served on platters by roving waiters and waitresses

Cool

- Pickled Asian veg rice paper roll with plum dipping sauce (V, GF)
- Premium chicken mix and baby leaf focaccia mini roll
- Chef's selection of dips with house baked ciabatta bread (V)
- Organic rye bruschetta with semi dried tomato, basil and feta (V)

Warm

- Assorted mini pies with tomato ketchup
- Battered fish bites with dill and lime mayo
- Mushroom and Parmesan Arancini balls with pesto dip (V)
- Gourmet beef sausage roll with tomato relish
- Vegetarian spring rolls with soy dipping sauce (V)
- Sweet potato and goats cheese quiche (V)
- Spiced beef meatballs with smokey paprika aioli (GF)

Optional dessert option: \$5 per person inclusive of GST

Finish on a high note with a selection of delicious hand-made petit fours. 3 pieces per person.

\$29 inclusive of GST

Price valid for events held between 1st July 2020 and 30th June 2021

Pricing based on a minimum of 30 guests (Minimum 50 guests on Saturday nights)

Extra \$250 dollars surcharge applies for events under 50 guests

v: Vegetarian, **gf:** Gluten free, **gfv:** Gluten free variation available upon request

Final numbers and dietary requirements are required 10 days prior to the event.

If dietary requirements require menu variations, a surcharge may be incurred.



VICTORIA STAR
CRUISES

www.victoriastar.com.au

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Po Box 23175 Docklands 3008

0419 883 334

Handcrafted Catering - Finger Food 2

\$35 Per person

16 pieces per person: Sufficient quantity to substitute a full meal.

Served on platters by roving waiters and waitresses

Cool

- Pickled Asian veg rice paper roll with plum dipping sauce (V, GF)
- Organic rye bruschetta with semi dried tomato, basil and feta (V)
- Smoked salmon florets on blini pillows with dill crème
- Gourmet ham, cheddar cheese and tomato ciabatta mini roll
- Chef's selection of dips with house baked ciabatta bread (V)

Warm

- Chef's selection of Arancini balls with pesto dip (V)
- Panko crumbed chicken tenderloin with basil aioli
- Assorted mini pies with tomato ketchup
- Mini burger, ground beef, cheddar cheese and relish, house baked Panini
- Pork and chive Sausage rolls with ginger and sweet soy sauce
- Quinoa and pomegranate falafels with homemade humus (GF, V)

Larger bites (served in bamboo boats with mini fork)

- Beer battered fish and chips with tartare sauce

Optional dessert option: \$5 per person inclusive of GST

Finish on a high note with a selection of delicious hand-made petit fours. 3 pieces per person.

\$35 inclusive of GST

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Handcrafted Catering - Finger Food 3

\$45 per person

16 pieces per person: Sufficient quantity to substitute a full meal.

Served on platters by roving waiters and waitresses

Cool

- Poached chicken and pickled vegetable rice paper roll with plum dipping sauce (GF)
- Roast beef and rocket ciabatta with cheddar cheese, horseradish crème and onion jam
- Chef's selection of dips with house baked ciabatta bread (V)
- Hand made sushi, sashimi, Futomaki, Nigiri, Hosomaki, Yukari and Temaki (GF, ½ V)
- Smoked salmon florets on blini pillows with dill crème

Warm

- Tomato and basil mini pizza with chef's own Napoli (V)
- Moroccan chicken skewers with mint yoghurt (GF)
- Angus beef mini burgers with pickle, cheddar cheese and relish
- Battered fish bites with dill and lime mayo
- Coconut crumbed jumbo Queensland prawns with lime aioli (GF)
- Pork and chive spring roll with ginger and sweet soy dip

Larger bites (served in bamboo boats with mini fork)

- Beef Rendang curry on aromatic jasmine rice (GF)
- Hand made gnocchi with roasted pumpkin and sage sauce (V)

Optional dessert option: \$5 per person inclusive of GST

Finish on a high note with a selection of delicious hand-made petit fours. 3 pieces per person.

\$45 inclusive of GST

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SEATED DINING PLATED MENU

\$68 per person

Finger food on arrival

- Chef's selection of dips with house baked ciabatta bread
- Pickled Asian veg rice paper roll with plum dipping sauce (V, GF)
- Gourmet beef sausage roll with tomato relish
- Organic rye bruschetta with semi dried tomato, basil and feta (V)

Entrée

- Antipasto platters with smoked chicken, prosciutto, leg ham, chorizo, and salami, house baked ciabatta bread and grissini, marinated vegetables, olives and humus

Main course

- Char grilled eye fillet of beef served on Pomme puree with green beans, balsamic onions and red wine jus (GF)

Alternating with

- Free range chicken breast filling, stuffed with mushroom filling on herbed risotto with broccolini and white wine reduction (GF)

Included: House baked buttered ciabatta bread rolls & condiments

Dessert:

Selection of miniature cakes and tarts served by roving waiters (3 pieces per person)

- Lemon curd tart with burnt meringue
- Salted caramel and couverture chocolate tart
- Flourless orange cake with burnt almonds (GF)
- Vanilla custard filled éclair with dark couverture chocolate top
- Walnut fudge cake with candied walnut (GF)
- Couverture white chocolate and blue berry cheesecake
- White couverture chocolate truffle filled with strawberry ganache (GF)
- Coconut and almond bites with vegan chocolate (GF, Vegan)

Please note:

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SCHOOL FORMAL MENU

\$26 per person

Cool

- Chef's selection of dips with house baked ciabatta bread
- Pickled vegetable rice paper roll with Vietnamese mint and plum sauce (GF)
- Premium chicken mix and baby leaf ciabatta mini roll

Warm

- Battered fish bites with dill and lime mayo
- Chef's selection of Arancini with lemon aioli
- Gourmet beef sausage roll with tomato relish (GF)
- Panko crumbed chicken tenderloin
- Ham and pineapple mini pizza with chef's own Napoli (V)
- Selection of lamb, chicken, beef and vegetarian mini pies with tomato relish
- Angus beef mini burgers with pickle, cheddar cheese and relish
- Vegetarian spring rolls with sweet soy sauce (V)
- Shoestring fries with ketchup

Sweets

- Salted caramel and chocolate tarts
- Lemon meringue tarts
- White chocolate and blueberry cheesecake
- Fresh fruit skewers (GF)

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