



LUXURY

BOAT HIRE

GALAXY I BUFFET MENUS

Buffet Menu 1

\$65 per person

Canapés

grilled mediterranean vegetable and baby mozzarella pizzetta

Buffet

assorted boutique bread rolls with butter
garden salad with cherry tomato, avocado, cucumber and balsamic dressing
new potato salad with grain mustard dressing
moroccan spiced couscous, roast sweet potato and rocket salad
bbq chicken cutlets with herb dressing
roast pumpkin, spinach and fetta frittata
sliced leg ham with assorted condiments

Dessert

devils chocolate mud cake with double cream

Buffet Menu 2

\$85 per person

Canapés

smoked salmon and rocket wrap with crème fraiche and chives
chicken and enoki mushroom san choy bau rice paper rolls with soy shallot dipping sauce

english spinach and persian fetta flan

Buffet

assorted boutique bread rolls with butter
fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing
vine ripened tomato, bocconcini and fresh basit salad with reduced balsamic
chat potato salad with fresh herbs and crème fraiche



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moroccan been on sliced couscous with eggplant chutney
flaked salmon through farfalle with broccolini and caper and dill dressing

coq au vin (traditional french chicken red wine casserole)

Dessert

fresh fruit pavlova with fresh cream

Buffet Menu 3

\$110 per person

Canapés

smoked ocean trout, shaved fennel and caper salad with marinated labne
peking duck pancake with spring onion, cucumber and hoisin sauce
corn and leek fritter with avocado, lime and coriander salsa

Buffet

assorted boutique bread rolls with butter
ocean cooked king prawns with basil aioli
fresh pacific oysters with shallot dressing and salmon roe
vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic
salad of baby spinach, rocket and young radicchio leaves
chick pea, rocket and chilli salad with sweet potato crisps and chives
grilled tasmanian salmon with wilted spinach and dill mayonnaise
prosciutto wrapped chicken breast with grilled artichoke and sage
whole roasted beef fillet on grilled portabella mushrooms with thyme jus

Dessert

mini baked chocolate tart with sea salt flakes and double cream
mini lime creme brulee
assorted petite french macarons