



MAGIC Menus

Casual Finger food

Menu A \$25 per person

Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)

Homemade Mini Quiche- homemade mini quiche with roast pumpkin and feta topped with fresh dill (hot)(veg)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Menu B \$30 per person

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)

Cocktail menu (Standing service up to 100 guests)

- | | |
|---------------------------|--|
| A- \$40 per person | Selection of 4 canapes (2 hot & 2 cold) |
| B- \$50 per person | Selection of 6 canapes (3 hot & 3 cold) |
| C- \$60 per person | Selection of 8 canapes (4 hot & 4 cold) |

Cold Canape

1. Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)

2. Rice paper rolls- Vietnamese rice paper rolls filled with fresh cabbage, carrots and capsicum and coriander. Served with soy sauce (cold)(veg)(gf)

3. Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)

4. Mango salsa- fresh mango, onion, capsicum, jalapeno, and coriander served with corn chips

(cold)(veg)(gf)

5. Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo *(cold)*

6. Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce *(cold)(veg)(gf)*

7. Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato *(cold)(veg)(gf)*

8. Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche *(cold)(veg)(gf)*

Hot Canape

1. Gourmet party pies- selection of beef burgundy, and chicken and leek pies *(hot)*

2. Homemade Mini Quiche- homemade mini quiche with roast pumpkin and feta topped with fresh dill *(hot)(veg)*

3. Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce *(hot)(veg)*

4. Meatballs- Homemade traditional meatballs served with fresh garden tomato relish *(hot)(gf)*

5. Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

6. Beef Koftas - fresh mince beef seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki *(hot)(gf)*

7. Potato wedges- seasoned potato wedges served with sour cream and sweet chilli *(veg)(gf)*

BUFFET MENUS

Cruising canape / mini buffet menu \$45 per person

Canapés (Select 2 canapes - (1 hot & 1 cold)

Mini Buffet - Main Meal:

Cold meats plater- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and buffalo mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions

Crystal buffet menu \$55 per person
Canapés (Select 2 canapés (1 hot & 1 cold))

Main Meal

Oven roasted Chicken breast- thyme infused BBQ Provencale marinated chicken breast served warm with a herbed lemon glaze

Cold meats plater- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and buffalo mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions

Dessert

Fruit Platter- Fresh season fruit plater served with a maple cream sauce

Emerald Buffet \$65 per person

Canapés (Select 2 canapés (1 hot & 1 cold))

Main Meal

Whole King Prawns- Catch of the day - Fresh whole king prawns served with freshly cut lemons and a Mary Rose mayo

Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander

Cold meats plater- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and buffalo mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges

Selection of artisan bakery rolls served with individual butter portions

Dessert

Fruit Platter- Fresh season fruit plater served with a maple cream sauce

