

Canape Selection Menu (A) - \$45.00pp

Selection of Seven Canapes

Assorted mini quiches

Assorted mini pies

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartare sauce

Roast Vegetable Tarts (VG, V)

Mini beef dim sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolatas with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

Pork wontons with plum chili jam

Spinach and cheese triangles with tomato and basil salsa (V)

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on ciabatta bread (VG)

Chicken San choy bow (GF if no sauce)

Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce | + \$7.00pp

Chefs Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp



Opera Buffet Menu - \$65.00pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

(GF) (V) (VF) option available upon request

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Creamy au Gratin Potatoes (V)

Seafood

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Ceaser Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

Sydney Harbour Buffet Menu - \$80.00pp

Starters

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil

(GF) (V) (VF) option available upon request

Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)

Pulled Beef Brisket with smoked hickory barbecue glaze

Creamy au Gratin Potatoes (V)

Seafood

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)

Steamed New Zealand 1½ shell mussels served with a tomato ceviche (GF)

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

Salt & pepper calamari served with a chef's special aioli

Salads

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)

Fusilli pasta salad tossed in freshy made basil pesto with semi dried tomato and roasted pine nuts (V)

Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)

Deconstructed Ceaser Salad (V, VG)

Crisp, freshly baked dinner rolls

To Finish

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

AOC cater for the below listed requirements

Vegetarian, Vegan, Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies