



www.victoriastar.com.au

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Po Box 23175 Docklands 3008

0419 883 334

HANDCRAFTED CATERING - MENUS 2018/2019

Finger Food 1

\$26 per person

14 pieces per person: sufficient quantity to substitute a full meal.

Served on platters by roving waiters and waitresses

Chef's selection of dips with house baked ciabatta bread (V)

Pickled Asian veg rice paper roll with plum dipping sauce (V, GF)

Organic spelt bruschetta with wild mushroom, feta and basil (V, GF)

Premium chicken mix and baby leaf focaccia mini roll

Sweet potato and goats cheese quiche (V)

Lamb shepherds mini pie with mashed potato and relish

Battered fish bites with dill and lime mayo

Mushroom and Parmesan Arancini balls with pesto dip (V)

Gourmet beef sausage roll with tomato relish (GF)

Spiced beef meatballs with smokey paprika aioli (GF)

Homemade vegetarian spring rolls with soy dipping sauce (V)

\$26 inclusive of GST

Price valid for events held between 1st July 2018 and 30th June 2019

Pricing based on a minimum of 50 guests (A \$250 surcharge applies for functions below 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.

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.



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Po Box 23175 Docklands 3008

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Handcrafted Catering - Finger Food 2

\$32 per person

14 pieces and larger bites per person: sufficient quantity to substitute a full meal.

Served on platters by roving waiters and waitresses

Chef's selection of dips with house baked ciabatta bread (V)

Pickled Asian veg rice paper roll with plum dipping sauce (V, GF)

Organic spelt bruschetta with wild mushroom feta and basil (V)

Smoked salmon florets on blini pillows with dill crème

Rare roast beef and rocket ciabatta mini roll with balsamic onion and cheddar (V)

Pesto risotto cake with semi dried tomato and Brie (V, GF)

Mushroom and Parmesan Arancini balls with pesto dip (V)

Moroccan chicken skewer with minted yoghurt (GF)

Battered fish bites with dill and lime mayo

Quinoa and pomegranate falafels with homemade humus (GF, V)

Pork and prawn spring rolls with ginger, chives and sweet soy sauce

Mini burger, ground beef, cheddar cheese and relish, house baked brioche bun

Larger bite

Handmade gnocchi with roasted pumpkin and sage sauce (V)

\$32 inclusive of GST

Price valid for events held between 1st July 2018 and 30th June 2019

Pricing based on a minimum of 50 guests (A \$250 surcharge applies for functions below 50 guests)

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

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

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Po Box 23175 Docklands 3008

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Handcrafted Catering - Finger Food 3

\$41 per person

14 pieces and larger bites per person: sufficient quantity to substitute a full meal.

Served on platters by roving waiters and waitresses

Chef's selection of dips with house baked ciabatta bread (V)
Roasted duck breast rice paper roll with plum dipping sauce (GF)
Rare roast beef floret on potato rosti with horseradish crème and onion jam (GF)
Hand made sushi, sashimi, Futomaki, Nigiri, Hosomaki, Yukari and Temaki (GF, ½V)
Smoked salmon florets on blini pillows with dill crème
Wild mushroom and truffle oil mini pizza with chefs own Napoli (V)
Yakitori chicken skewers with miso dip (GF)
Poached fig, blue cheese and pocket pizzetta (V)
Angus beef mini burgers with pickle, cheddar cheese and relish
Coconut crumbed jumbo Queensland prawns with mano and lime aioli
Pork, apple and fennel pastry roll with green mango chutney

Larger bites (Select two options)

Beer battered fish and chips with tartare sauce
Smoked pork butt with mac and cheese and slaw (GF)
Pulled lamb shanks, Pomme pureé with greens and jus (GF)
Beef Rendang curry on aromatic jasmine rice (GF)
Handmade gnocchi with roasted pumpkin and sage sauce

\$41 inclusive of GST

Price valid for events held between 1st July 2018 and 30th June 2019

Pricing based on a minimum of 50 guests (A \$250 surcharge applies for functions below 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.

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.



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Handcrafted Catering – Buffet 1

\$32 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 spelt bruschetta with wild mushroom, feta and basil (V)

Hot Mains

- Beef Rendang curry with toasted coconut and spring onions (GF)
- Moroccan chicken chops with minted yoghurt (GF)
- Vegetarian Lasagna with chefs own Napoli sauce (V)

Hot sides

- Aromatic jasmine rice pilaf (GF)
- Steamed seasonal vegetables with olive oil and sea salt (GF, V)

Salads

- Baby leaf, cherry tomato, cucumber, red onion and feta and lemon dressing (V, GF)
- Asian slaw w' carrot, capsicum, mint, cashews and lime dressing (V, GF)
- Penne pasta, char grilled marinated vegetables, spinach and Parmesan (V)

Included: House baked buttered ciabatta bread rolls & condiments

Desserts

Chefs selection of miniature cakes and tarts, served to the tables or roving depending on the event.
(All varieties listed below)

- Miniature cakes and tarts served with fresh berries
- Lemon curd tart with burnt meringue
- Salted caramel and couverture chocolate tart
- Flourless orange cake with burnt almonds (GF)
- White couverture chocolate truffle filled with strawberry ganache (GF)
- Walnut fudge cake with candied walnut (GF)
- White chocolate and blue berry cheesecake
- Grand Marnier & citrus fudge cake with cocoa nibs
- Vanilla éclair with dark couverture chocolate top
- Dark couverture chocolate truffle filled with Kahlua ganache (GF)

\$32 per person inclusive of GST

Price valid for events held between 1st July 2018 and 30th June 2019

Pricing based on a minimum of 50 guests (A \$250 surcharge applies for functions below 50 guests)

Menu suitable for up to 120 guests seated at tables with white linen cloths, complete with candles

V: Vegetarian, **GF:** Gluten free, **GFV:** Gluten free variation available upon request

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Handcrafted Catering – Buffet 2

\$39 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 spelt bruschetta with wild mushroom, feta and basil (V)

Meats carved by the Chef

- Riverine valley boneless leg of lamb with Rosemary jus (GF)
- Rare breed free-range pork loin with crackle and applesauce (GF)
- Angus prime beef top side with red wine jus (GF)

Included: Vegetarian Lasagna with chefs own Napoli sauce

Hot Sides

- Steamed seasonal vegetables with olive oil and sea salt (V, GF)
- Roasted chat potatoes with garlic and rosemary (V, GF)

Salads

- Baby leaf, cherry tomato, cucumber, red onion and feta and lemon dressing (V, GF)
- Asian slaw w' carrot, capsicum, mint, cashews and lime dressing (V, GF)
- Penne pasta, char grilled marinated vegetables, spinach and Parmesan (V)

Included: House baked buttered ciabatta bread rolls & condiments

Desserts

Chefs selection of miniature cakes and tarts, served to the tables or roving depending on the event.
(All varieties listed below)

- Miniature cakes and tarts served with fresh berries
- Lemon curd tart with burnt meringue
- Salted caramel and couverture chocolate tart
- Flourless orange cake with burnt almonds (GF)
- White couverture chocolate truffle filled with strawberry ganache (GF)
- Walnut fudge cake with candied walnut (GF)
- White chocolate and blue berry cheesecake
- Grand Marnier & citrus fudge cake with cocoa nibs
- Vanilla éclair with dark couverture chocolate top
- Dark couverture chocolate truffle filled with Kahlua ganache (GF)

\$39 per person inclusive of GST

Price valid for events held between 1st July 2018 and 30th June 2019

Pricing based on a minimum of 50 guests (A \$250 surcharge applies for functions below 50 guests)

Menu suitable for up to 120 guests seated at tables with white linen cloths, complete with candles

V: Vegetarian, **GF:** Gluten free, **GFV:** Gluten free variation available upon request

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Po Box 23175 Docklands 3008

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Handcrafted Catering – Buffet 3

\$49 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 spelt bruschetta with wild mushroom, feta and basil (V)

Mains served in heated chafing dishes – all items below are included.

- Char grilled Black Angus beef patties with relish (GF)
- Moroccan chicken thigh skewers with harrisa yoghurt (GF)
- Riverine Valley Lamb cutlets with mint yoghurt (GF)
- Jumbo Aussie king prawns with coriander and lime (GF)
- Vegetarian Lasagna with chefs own Napoli sauce (V)
- Marinated vegetable skewers with thyme and sage (V, GF)
- Grilled Swordfish steaks with North African spice rub (GF)

Salads (select 3 salads)

- Sweet potato salsa w' tomato, corn, red onion chilly and coriander (V, GF)
- Baby leaf, cherry tomato, cucumber, red onion, feta and lemon dressing (V, GF)
- Quinoa Tabouli salad with Roma tomato red onion and pomegranate (V, GF)

Also included: House baked buttered ciabatta bread rolls & condiments

Desserts

Chefs selection of miniature cakes and tarts, served to the tables or roving depending on the event.
(All varieties listed below)

- Miniature cakes and tarts served with fresh berries
- Lemon curd tart with burnt meringue
- Salted caramel and couverture chocolate tart
- Flourless orange cake with burnt almonds (GF)
- White couverture chocolate truffle filled with strawberry ganache (GF)
- Walnut fudge cake with candied walnut (GF)
- White chocolate and blue berry cheesecake
- Grand Marnier & citrus fudge cake with cocoa nibs
- Vanilla éclair with dark couverture chocolate top
- Dark couverture chocolate truffle filled with Kahlua ganache (GF)

\$49 per person inclusive of GST

Price valid for events held between 1st July 2017 and 30th June 2018

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

Menu suitable for up to 120 guests seated at tables with white linen cloths, complete with candles

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

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Handcrafted Catering – Seated Dining Plated Menu

\$59 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 spelt bruschetta with wild mushroom, feta and basil (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 pureé with green beans, balsamic onions and red wine jus (GF)

alternating with

Free range chicken breast fillet, stuffed with mushroom filling on herbed risotto with broccolini and white wine reduction

Dessert

Hand made miniature cakes and tarts served with fresh berries

- 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
- Pecan fudge cake with candied Pecan (GF)
- Couverture white chocolate and blue berry cheesecake
- Grand Marnier and citrus fudge cake with cocoa nibs
- White couverture chocolate truffle filled with strawberry ganache (GF)

\$59 per person inclusive of GST

Price valid for events held between 1st July 2017 and 30th June 2018

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

Menu suitable for up to 120 guests seated at tables with white linen cloths, complete with candles

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.