



VICTORIA STAR  
CRUISES

[www.victoriastar.com.au](http://www.victoriastar.com.au)

[info@victoriastar.com.au](mailto:info@victoriastar.com.au)

Po Box 23175 Docklands 3008

0419 883 334

## Victoria Star Catering Options

Please find following catering choices for your event aboard the Victoria Star:

- 1- **Budget Finger Food Menu** by Finger Food People – at \$19 per guest .....**Page 1**
  
- 2- **Finger Food Menu 1** by Handcrafted Catering – at \$29 per guest .....**Page 2**
- 3- **Finger Food Menu 2** by Handcrafted Catering – at \$35 per guest .....**Page 3**
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### BYO FOOD

Alternatively, you are welcome to bring your own catering at no additional cost

Please note that to ensure a responsible service of alcohol, substantial food must be provided. Kitchen must be left clean as found or additional costs will apply

Price valid for events held between 1st July 2019 and 30th June 2020

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.



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## Finger Food People – Budget Finger Food Menu

\$19 per person

### Cold item

- Sushi

### Hot Items

- Assorted Handmade Quiche
- Spinach and Cheese Filos
- Vegetable Spring rolls
- Risotto Ball Pumpkin & Feta and or Tomato & Basil
- Italian Meat Balls
- Gourmet Pies
- Perri Perri Chicken Fillet on Corn & Coriander Fritter
- Crumbed Scallops
- Salt N Pepper Squid
- Chicken Skewers
- Vegetarian noodle basket with sweet Potato
- Prawn & Ginger Dumplings
- Smoked Tasmanian Salmon & Cream Cheese
- Tempura Chicken Ball

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## 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

### Cold

- 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)

### Hot

- 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

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## 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

### Cold

- 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)

### Hot

- 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 Spring 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

### Cold

- 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

### Hot

- 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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## Handcrafted Catering – Buffet 1

**\$35 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)

### Hot options

- Marinated Chicken thigh skewers with mint yoghurt (GF)
- Gourmet beef sausages with tomato sauce (GF)
- Home ground prime beef patties, served with lettuce, tomato, relish and brioche bun
- Vegetarian burger patties (Vegetarian option if required)

### Three salads

- Creamy potato with spring onion, egg, mayonnaise and sour cream (V)
- Asian slaw with Wombok, carrot, capsicum, coriander, mint spring onion and chilly (V)
- Baby leaf with cucumber, cherry tomato, red onion and feta (V)

**Included:** House baked buttered ciabatta bread rolls & condiments DESSERT

**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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## Handcrafted Catering – Buffet 2

**\$42 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)

### Meats carved by the Chef

- Moroccan chicken chops with harrisa yoghurt (GF)
- Rare breed free-range pork loin with crackle and applesauce (GF)
- Braised beef brisket with onion gravy (GF)
- Vegetarian Lasagna with chefs own Napoli sauce (ALWAYS INCLUDED)

### Hot Sides

- Steamed seasonal vegetables with olive oil and sea salt (V, GF)
- Aromatic Basmati rice (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 corn, red capsicum and celery with creamy mayonnaise dressing (V)

**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:

Price valid for events held between 1st July 2019 and 30th June 2020

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## Handcrafted Catering – Buffet 3

\$50 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)

### Hot options served in heated chafing dishes

- Angus prime beef Sirloin with red wine jus (GF)
- Crispy skin Atlantic salmon with fresh herb sauce (GF)
- Mediterranean lamb blackstrap (GF)
- Eggplant Parmigiana with fresh basil, Napoli sauce and mozzarella (V)

### Hot Sides

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

### 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)

**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)

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## SEATED DINNING 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**

### Cold

- 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

### Hot

- 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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