

BUFFET ONE

Asian Fusion *From \$90 per person*

1. PAPAYA SALAD WITH MARINATED BABY OCTOPUS
2. JAPANESE SEAFOOD YAKITORI (SKEWERS)
3. SUSHI PASTA (MARINATED WATERMELON, WILD CAUGHT TUNA, RICE FETTUCCHINI)
4. BETEL LEAF THAI BITES, PORK BELLY, KIMCHI SWEET & SOUR SAUCE
5. COCONUT PRAWNS, GARLIC LEMON LIME AJOLI
6. WAGYU BRESAOLA CARPACCIO, SMOKED FETTA, ITALIAN GLAZE, CAPERBERRIES
7. WHITE SPOON CURIOSITY, CUCUMBER CREAM, CRAB MEAT, CRISPY PUMPKIN SKIN, FINGER LIME
8. CRISPY ENOKY MUSHROOMS WITH SALTY EGG YOLK PASTE WITH CHIVES
9. CANNOLI FILLED WITH MATCHA RICOTTA & SWEET RED BEAN PUREE

Minimum of 25 people required
3 hour Cruise

BUFFET TWO

Italian Temptation *From \$80 per person*

1. SALUMI BOARD WITH CHEESE, OLIVES AND CARASAU BREAD
2. ITALIAN FOCACCIA BARESE
3. GRILL SEASONAL VEGETABLES
4. CRUNCHY TWISTED BREAD WITH ROSEMARY
5. CAPRESE SALAD WITH FRESH BOCCONCINI
6. GORGONZOLA BALLS
7. PANZEROTTI MOZZARELLA AND NAPOLI SAUCE
8. ARANCINI
9. OCTOPUS SALAD
10. STUFFED CANNOLI WITH SWEET RICOTTA

Minimum of 25 people required
3 hour Cruise

BUFFET THREE

Culinary Fiesta *From \$70 per person*

1. PERI PERI CHICKEN WINGS
2. STUFFED ZUCCHINI FLOWER WITH MOZZARELLA CHEESE
3. SALT AND PEPPER CALAMARI
4. QUINOA SALAD WITH ROASTED VEGETABLES AND LEMON DRESSING
5. STUFFED MUSHROOMS WITH FENNEL SAUSAGE
6. SMOKED FETA AND CHERRY TOMATOES SKEWERS
7. STUFFED BLUE VEIN GREEN OLIVES

Minimum of 25 people required
3 hour Cruise

BUFFET FOUR

*Delightful Bites
From \$60 per person*

1. CHIPS AND DIPS
2. VEGETABLES SPRING ROLLS
3. SAUSAGE ROLLS & PIES
4. MIX MARINATED OLIVES
5. VEGETABLE GYOZA DUMPLINGS
6. GREEN SALAD

Minimum of 25 people required
3 hour Cruise