

Blue Eyes II

Note: Surcharge applies on public holiday.

Cocktail Menu - One

\$53pp based on minimum 20 people (16 pieces of finger food per person)

Assorted ribbon sandwiches

Chicken, celery and mayonnaise

Egg and chive

Peking duck pancakes

Fresh Vietnamese spring rolls with Asian dipping sauce

Assorted tartlets

Roasted pumpkin & fetta

Spinach & ricotta

Sweet corn fritters with lime dipping sauce

Lamb and rosemary sausage rolls with homemade tomato sauce

Peeled King prawns with roasted garlic & dill mayo

Smoked Atlantic salmon on blinis

Cocktail Menu - Two

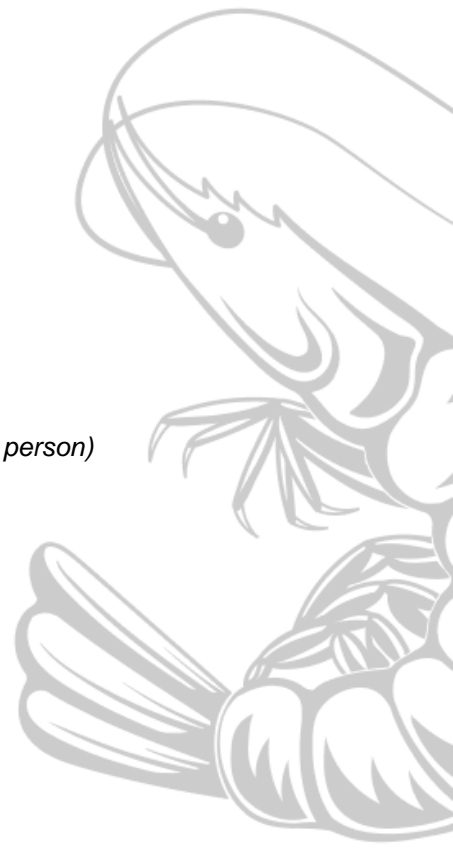
\$57pp based on minimum 20 people (18 pieces of finger food per person)

Peking duck pancakes

Chicken san choy bau served in white Chinese spoons

Malaysian style Chicken Satays with peanut sauce

Parmesan shortbreads with pesto, roasted cherry tomatoes and fetta



Blue Eyes II

Zucchini mint and haloumi fritters with lemon and cumin yoghurt

Beef pies with tomato relish

Mini steak sandwiches on fresh sourdough with Dijonaise

Seared tuna with wasabi mayonnaise, nori and chives

Peeled King prawns with roasted garlic & dill mayo

Sydney rock oysters with an Asian dressing

A Selection of Sushi with wasabi & soy

Smoked Atlantic salmon on blinis



Seafarers Buffet Menu

\$65pp based on minimum 15 people

Canapés

Peeled King prawns with roasted garlic & dill mayo

Assorted Tarts;

Leek & Gruyere

Spinach & ricotta

Peking duck pancakes

Buffet

Roasted eye fillet of beef with horseradish crème and roquett leaves

Sliced glazed leg ham with a selection of mustards

Chicken, mango and almond salad with curried mayonnaise dressing



Blue Eyes II

Salads

Mixed green leaf with avocado, cucumber & vine ripened tomato

Potato with herb mustard dressing

Basket of bread rolls and butter

Dessert

Cheese and fresh fruit platter

Coffee, tea and chocolates

Chef's Choice Buffet Menu

\$77pp based on minimum 15 people

Canapés

Peking duck pancakes

Smoked salmon on herb blinis

Assorted sushi platter with wasabi and soy

Buffet

Seafood platter

King prawns and Sydney rock oysters served with cocktail sauce and fresh lemons

Roasted eye fillet of beef with dijonnaise mustard

Chicken, mango and almond salad with curried mayonnaise dressing



Blue Eyes II

Soy, ginger & mirin marinated salmon fillets with fresh limes

Salads

Tomato, Spanish onion, mint and feta

Horseradish and tarragon potato salad

Mixed green leaf with avocado, cucumber and chives

Basket of bread rolls and butter

Dessert

Flourless chocolate cake with double cream and strawberries

Coffee, tea and chocolates

