

The Director
Christmas Packages 2009
Feasting on Your Feet

Cold Canapes (Choice of 2)

- ricotta blinis topped with smoked salmon and crème fraiche
- corn fritters with wasabi chicken
- roasted peking duck hand rolls
- tomato, goats cheese and basil bruschetta (v)
- vietnamese rice paper rolls (v)
- chicken and pistachio terrine on mini toasts
- nori rolls-
 - salmon and avocado
 - tomago omelette (v)
 - prawn and avocado
 - chicken teriyaki
 - cooked tuna
- oysters-
 - citrus vinaigrette
 - watermelon granita
- roast chicken and celery point sandwiches
- salmon and lemon caper sandwiches
- spinach, red pepper and pesto frittata (v)

Hot (Choice of 2)

- soups-
 - seafood chowder shots
 - crab bisque shots
 - lentil and roasted tomato shots
- coriander and lime fishcakes
- handmade duck spring rolls
- tempura prawns
- goats cheese, caramelized onion and thyme tartlets (v)
- smoked trout and rocket tartlets
- seared pork belly on cucumber with peach relish
- duck and hoisin wonton cups
- tomato, olive and anchovy tarts
- arancini-
 - gorgonzola and rocket (v)
 - chicken, pumpkin and sage
 - porcini mushroom risotto (v)
 - lemon, pea and mint (v)

Grazing Dishes – (Choice of 2)

- scallop and cauliflower risotto with truffle oil
- chicken, leek, parsley and parmesan orriechiette
- salt and pepper squid with star anise and orange sauce
- gippsland lamb cutlets with olive and parmesan stuffing
- poppy seed battered flathead tails with crispy fries
- morel mushroom and parmesan gnocchi (v)
- mediterranean tart of caramelized onion, red peppers and mushrooms, topped with goats cheese and pesto
- beef bourguignon with creamy mash

Petit Dessert (Choice of 2)

- individual lemon tarts
- baby meringues with passionfruit cream
- individual mixed berry cheesecakes
- lindt chocolate and poached pear tart
- summer fruit and mascarpone tartlets
- miniature chocolate coated icecreams
- white chocolate mousse
- churros with chocolate sauce

\$35.00 per person (8 selections in total/3 hour cruise) 16 pieces per person on average

Feasting on Your Feet is designed to provide a full 3 course meal in a cocktail style.

Minimum Numbers 12 pax

1 staff required to cook for this menu (\$25 per hour)

Cocktail Menu Only

3 x Hot and 3 x Cold Canapes + 2 Desserts/3 Hour Cruise

\$29.50 per person

Platters Available on Request (NO Staff Required)