



## **Morpheus Catering Menus 2024**

*All menus can be tailored to your specific requirements*

### **CANAPE MENUS**

#### **CHEF'S SPECIAL – \$55 per person**

BBQ Chicken skewers marinated in satay sauce  
Mini spring rolls with sweet chili  
Cajun spiced calamari with lime and chili aioli  
Tandoori chicken pizzette with cucumber and mint yogurt  
Assorted sushi and sashimi  
Mini bacon, spinach and smoked salmon quiches  
Breaded chicken pieces with garlic aioli  
Lentil and vegetable cocktail samosas with mango chutney  
Tomato and basil bruschetta

#### **CHOOSE YOUR OWN COCKTAIL MENU**

*We recommend a minimum selection of three items for each hour of cruising*

##### **Group A**

**\$5 per person per item**

Mini spring rolls with sweet chili  
Lentil and vegetable cocktail samosas with mango chutney  
Roma tomato salsa tart with baby bocconcini  
Thai style vegetarian curry puffs  
Thai fish cakes with sweet chilli  
BBQ spicy beef chipolatas  
Assorted petite pies  
Tomato and basil bruschetta

##### **Group B**

**\$6 per person per item**

Thai green chicken curry puffs with sweet chutney  
Mini bacon, spinach and smoked salmon quiches  
Tandoori chicken pizzette with cucumber and mint yogurt  
Mini tart cases with smoked salmon, avocado and crème fraîche  
BBQ Chicken skewers marinated in satay sauce  
Mediterranean vegetable tarts with Greek feta  
Cajun spiced calamari with lime and chili aioli  
Lamb kofta meatballs with yogurt dressing  
Breaded chicken pieces with Garlic aioli  
Mexican enchilada bites with guacamole sauce  
Gluten free Margherita pizzette



### **Group C**

**\$7 per person per item**

Assorted sushi and sashimi  
BBQ octopus in Asian spices  
Smoked salmon and avocado pillows with fresh dill  
Salmon skewers marinated in lemongrass and basil  
Individual Lemon chicken risotto  
Thai beef salad served with coriander and bean shoots  
Bamboo skewered prawns with lemongrass and lime leaves  
Peking wraps with cucumber, shallots and hoisin sauce  
Seared scallops served in spoon with butter & herb sauce  
Freshly shucked rock oysters with lemon & lime wedges  
Tempura Prawns with sweet chili mayonnaise  
Fisherman's basket and chips served in mini tucker boxes  
Individual mushroom risotto  
Beef or chicken sliders with melted brie & tomato relish  
Mini smoked salmon bagels with cream cheese & dill

### **BUFFET MENUS**

#### **SPINNAKER BUFFET – \$110 per person**

Canapés  
Chef's selection of 2 canapés

#### **Main**

Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef striploin served with béarnaise  
Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles  
Wild mushroom, spinach and lemon risotto  
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

#### **To finish**

A selection of individual gourmet desserts with coffee and assorted teas

#### **PORT JACKSON BUFFET – \$150 per person**

Canapés  
Chef's selection of 3 canapés

#### **Mains**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce



Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef striploin served with béarnaise  
Green lip mussels with angel hair in chef's own tomato and white wine sauce  
Sides of smoked salmon with capers, Spanish onion and lemon dill dressing  
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
Whole baby new potatoes and watercress served with garlic & chive sour cream  
Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas  
Platter of mixed cheese, nuts & dried fruit with lavosh

### **QUAYSIDE BUFFET – \$180 per person**

Canapés

Mediterranean vegetable tarts with Greek feta  
Assorted sushi and sashimi  
Smoked salmon tartlets

Mains

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce  
Lamb racks roasted in maple and rosemary  
630g lobster with tarragon butter and lemon  
Chicken breast fillet with asparagus and seeded mustard cream sauce  
Sides of Tasmanian smoked salmon with capers and dill mayonnaise  
Wild mushroom, spinach and lemon risotto  
Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan  
Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

To finish

A selection of individual gourmet desserts with coffee and assorted teas  
Platter of mixed cheese, nuts & dried fruit with lavosh

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### **FORMAL MENU – \$130 per person**

Entrée – Please select one item

Seafood antipasto plate of king prawns, smoked salmon and pacific oysters  
Thai beef salad with coriander and bean shoots  
Honey peppered prawns with mustard rocket  
Assorted sushi and sashimi  
Antipasto plate of cured meats, sundried tomatoes and mixed olives  
Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

Mains – Please select two items to be served alternately

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce



Roast beef fillet on potato mash

Salmon fillets with a lemon and dill dressing served on smashed potatoes

Marinated spatchcock on vegetable ratatouille

Herb crusted lamb rack on tomato couscous

Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

All mains served with a selection of seasonal vegetables and fresh breads

To finish – Served on the buffet

Coffee and assorted teas with a selection of individual gourmet desserts

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