



## **Fusion Catering Menus 2024**

### **CANAPE MENUS**

#### **STANDARD CANAPE MENU**

**January to October – \$70 per person**

**November to December – \$85 per person**

***Choose 8 items from the following:***

Selected sushi with wasabi and soy sauce  
Cherry tomato, bocconcini cheese and olive skewers  
Smoked salmon with cream cheese and Dill  
Vegetarian spring rolls with sweet chilli sauce  
Selection of cocktail pies with tomato sauce  
Assorted pizzas  
Chicken satay skewers  
Vegetarian Indian samosas  
Spinach ricotta triangles  
meat balls with smoked BBQ sauce  
Calamari rings with tartar sauce  
Coconut pineapple cake

#### **Kids and Entertainment Meals**

Children under 3 years free of charge  
Children under 12 years half price includes meal and soft drinks  
Entertainment meal \$80 per person includes food and beverages

#### **Canapé Dining Capacities**

Main level 200 pax  
Upper level 110 pax

#### **CANAPE MENU WITH MINI FORK BUFFET**

**January to October – \$75 per person**

**November to December – \$90 per person**

***Choose 4 items from the following:***

Selected sushi with wasabi and soy sauce  
Cherry tomato, bocconcini cheese and olive skewers  
Smoked salmon with cream cheese and Dill  
Vegetarian spring rolls with sweet chilli sauce  
Selection of cocktail pies with tomato sauce  
Assorted pizzas  
Chicken satay skewers  
Vegetarian Indian samosas  
Spinach ricotta triangles  
meat balls with smoked BBQ sauce



Calamari rings with tartar sauce  
Coconut pineapple cake

#### **Fork Buffet Included**

##### ***Served for the duration of your cruise***

Garden salad with French dressing  
Herbed roast potato  
Stir fry seasonal vegetables  
Moroccan chicken  
Beef meatballs with Italian basil tomato sauce  
Triple chocolate mousse cake

#### **Kids and Entertainment Meals**

Children under 3 years free of charge  
Children under 12 years half price includes meal and soft drinks  
Entertainment meal \$80 per person includes food and beverages

### **BUFFET MENUS**

#### **GOURMET BUFFET**

**January to October – \$85 per person**

**November to December – \$100 per person**

Sliced double smoked ham  
Cold meat platter with pickles  
Garden salad with French dressing  
Fennel, feta cheese salad  
Stir fry seasonal vegetables  
Creamy pasta with bacon and mushrooms  
Baked fish of the day  
Moroccan chicken  
Beef meatballs with Italian basil tomato sauce  
Triple chocolate mousse cake  
Seasonal fruit platter  
Bread rolls and butter  
Tea and coffee

#### **SEAFOOD BUFFET**

**January to October – \$100 per person**

**November to December – \$120 per person**

Fresh oysters with lemon  
Fresh cooked prawns with thousand island dressing  
Smoked salmon with dill Sour Cream  
Calamari ring with Tartar Sauce



Baked fish of the Day  
Sliced double smoked ham  
Cold meat platter with pickles  
Garden salad with French Dressing  
Fennel, feta cheese salad  
Stir fry seasonal vegetables  
Creamy pasta with bacon and mushrooms  
Moroccan chicken  
Beef meatballs with Italian basil tomato sauce  
Triple chocolate mousse cake  
Seasonal fruit platter  
Bread rolls and butter  
Tea and coffee

**Kids and Entertainment Meals**

Children under 3 years free of charge  
Children under 12 years half price includes meal and soft drinks  
Entertainment meal \$80 per person includes food and beverages

**Buffet Dining Seating Capacities**

Main level 130pax  
Upper level 80pax