

## **Magic Catering Menus 2024**

**Minimum 20 Guests apply for all catering menus.**

### **COCKTAIL MENUS**

#### **Set Canape Menu \$30 per person**

- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- Min party pies- beef mini pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

#### **Cocktail Menus**

*(Standing service up to 85 guests)*

**A- \$45 per person Selection of 4 canapes (2 hot & 2 cold)**

**B- \$55 per person Selection of 6 canapes (3 hot & 3 cold)**

**C- \$65 per person Selection of 8 canapes ( 4 hot & 4 cold)**

#### **Cold Canapes**

- Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)
- Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)
- Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo (cold)
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce (cold)(veg)(gf)
- Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato (cold)(veg)(gf)
- Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche (cold)(veg)(gf)

#### **Hot Canapes**

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Homemade Mini Quiche- homemade mini quiche with roast pumpkin and feta topped with fresh dill (hot)(veg)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)
- Meatballs- Homemade traditional meatballs served with fresh garden tomato relish (hot)(gf)
- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Koftas – fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki
- Potato wedges- seasoned potato wedges served with sour cream and sweet chilli (veg)
- Hand rolled Prawn cones with Sweet chilly dipping sauce
- Salt and pepper Squid pieces with wasabi mayonnaise
- Cheese and Spinach triangles with a yogurt and cucumber dip

### **BUFFET MENUS**

#### **Cruising Canape / Mini Buffet Menu \$50 per person**

*Standing casual / informal seated service – up to 80 guests*

**Canapés**

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

**Mini Buffet**

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

**Crystal Buffet Menu: \$62 per person**

*Standing casual / informal seated service – up to 80 guests*

*OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)*

**Canapés**

- Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)
- Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

**Main Meal**

- Oven roasted Chicken breast- BBQ marinated chicken breast served warm
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast
- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

**Emerald Buffet \$72 per person**

*Standing casual / informal seated service – up to 80 guests*

*OR (Formal seated service up to 42 guests – please confirm upon booking if table service is required)*

**Canapés**

- Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce
- Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

**Main Meal**

- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

- Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing
- Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato
- Selection of bakery rolls served with individual butter portions

**Diamond Buffet \$95 per person**

*Minimum \$1800 menu spend. Formal seating for up to 40 guests only.*

**Canapés (Select 3 canapes (1 hot & 2 cold))**

**Main Meal**

- Oven roasted Chicken breast- thyme infused BBQ marinated chicken breast served warm with a herbed lemon glaze
- Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare
- Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander
- Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraîche
- Whole Tiger Prawns- Catch of the day – Fresh whole Tiger prawns served with freshly cut lemons and a Mary Rose mayo
- Classic Potato salad- Classic sour cream and chive potato salad topped with crispy streaky bacon bits
- Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato wedges
- Selection of artisan bakery rolls served with individual butter portions

**Dessert**

- Cookies and Cream Cheesecake – Individual Oreo cheese cake rounds. Assorted Vanilla & chocolate