

MORPHEUS CATERING AND BEVERAGE MENUS

Buffet Menus

QUAYSIDE – Premium Seafood

\$180 per guest

Canapés

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

Main

- Platters of king prawns and freshly shucked 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
- Tasmanian smoked salmon with capers and dill mayonnaise
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes with rocket, garlic & chive sour cream
- Selection of fresh breads

To Finish

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

PORT JACKSON – Seafood

\$150 per guest

Canapés

- Chef's selection of 3 canapés

Main

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Whole double smoked leg ham, carved from the bone with mustard selection
- Beef sirloin served with béarnaise
- Green lip mussels with angel hair in tomato and white wine sauce
- Smoked salmon with capers, Spanish onion and lemon dill dressing
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes with rocket, garlic & chive sour cream
- Selection of fresh breads

To Finish

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

SPINNAKER – Non-Seafood

\$110 per guest

Canapés

- Chef's selection of 2 canapés

Main

- Whole double smoked leg ham, carved from the bone with mustard selection
- Beef sirloin 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 potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes with rocket, garlic & chive sour cream
- Selection of fresh breads

To Finish

- Selection of individual gourmet desserts with coffee and assorted teas

The Chef's Special

\$55 per guest

- BBQ chicken skewers
- Mini spring rolls
- Cajun spiced calamari
- Tandoori chicken pizzette
- Assorted sushi and sashimi
- Mini bacon, spinach & salmon quiches
- Breaded chicken pieces
- Lentil & veg samosas
- Tomato & basil bruschetta

A La Carte

\$130 per guest

Entrée (choose one)

- Seafood antipasto plate of king prawns, smoked salmon and 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 & olives
- Deconstructed bruschetta with tomato, basil & balsamic dipping sauce

Main (choose two, served alternately)

- Green lip mussels with angel hair in tomato, white wine & herb sauce
- Roast beef fillet on potato mash
- Salmon fillets with lemon dill dressing on smashed potatoes
- Mediterranean marinated chicken on vegetable ratatouille
- Herb crusted lamb rack on tomato couscous
- Chicken breast fillet in mustard cream sauce with potatoes & asparagus

To Finish

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

Cocktail Menus

We recommend 3–4 selections per hour.

- **\$5 per item per guest**

Mini spring rolls • Lentil & veg samosas • Roma tomato salsa tart • Veg curry puffs • Thai fish cakes • Spicy beef chipolatas • Petite pies • Bruschetta

- **\$6 per item per guest**

Thai chicken curry puffs • Petite quiches • Tandoori chicken pizzette • Smoked salmon tartlets • BBQ chicken skewers • Veg tarts with feta • Cajun calamari • Lamb kofta • Breaded chicken pieces • Enchilada bites • Gluten-free pizzette

- **\$7 per item per guest**

Sushi & sashimi • BBQ octopus • Smoked salmon pillows • Salmon skewers • Lemon chicken risotto • Thai beef salad • Bamboo prawns • Peking wraps • Seared scallops • Fresh oysters • Tempura prawns • Fisherman's basket • Mushroom risotto • Sliders • Mini salmon bagels

Beverage Packages

Standard Bar

\$15 per guest / hour (min. 3 hrs)

- Sauvignon Blanc, Cabernet Merlot, Brut Reserve
- Pale Ale, Premium Light
- Soft drinks, juice, mineral water

Premium Wines

\$17 per guest / hour (min. 3 hrs)

- White: Sauvignon Blanc / Chardonnay
- Red: Shiraz / Cabernet Sauvignon
- Sparkling: Brut Reserve

Deluxe Wines

\$19 per guest / hour (min. 3 hrs)

- White: Sauvignon Blanc / Pinot Gris / Chardonnay
- Red: Rosé / Pinot Noir / Shiraz
- Sparkling: Henkell Trocken / Blanc de Blancs / Prosecco

Add-Ons

- Spirits: **+\$7 per guest / hour**
- Spirits & Liqueurs: **+\$10 per guest / hour**

Pay As You Go

- Drinks charged individually or via bar tab
- Guests may purchase their own drinks
- Staff cost: **\$300 per 15 guests / 4 hours**