



MV MORPHEUS BUFFET MENUS

All pricing is inclusive of GST and current to 30 June 2009

SPINNAKER BUFFET

@ \$56per guest

canapés

chef's selection of 2 canapés

main

whole double smoked leg ham, carved from the bone and served with mustard selection

fillet of beef served with béarnaise

chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

penne salad with roasted eggplant, capsicum and olives

salad of baby spinach with roasted pumpkin, feta cheese and pine nuts

whole baby new potatoes and watercress served with garlic & chive sour cream

selection of fresh breads

to finish

coffee and assorted teas with a selection of individual gourmet desserts



Australian Charter Services

PO Box 57, Berowra Heights NSW 2082

Tel: 0412 441 399

email: info@australiancharters.com.au

www.australiancharters.com.au



MV MORPHEUS BUFFET MENUS

PORT JACKSON BUFFET

\$68 per guest incl. gst

canapés

chef's selection of 3 canapés

main

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

fillet of beef 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 baby spinach with roasted pumpkin, feta cheese and pine nuts

whole baby new potatoes and watercress served with garlic & chive sour cream

selection of fresh breads

to finish

coffee and assorted teas with a selection of individual gourmet desserts & cheese with crackers



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MV MORPHEUS BUFFET MENUS

QUAYSIDE

\$87 per guest incl. gst

canapés

peking duck pancakes with cucumber, shallots and hoisin sauce

assorted sushi and sashimi

individual crudite served in shot glasses

smoked salmon tartlets

main

platters of king prawns and sydney rock oysters with lemon and seafood sauce

fillet of beef served with béarnaise

moreton bay bugs with tarragon butter and lemon

chicken breast fillet with asparagus and seeded mustard cream sauce

sides of smoked salmon with capers and dill mayonnaise

penne salad with roasted eggplant, capsicum and olives

rocket salad with pine nuts, prosciutto and avocado

roasted new potatoes with garlic and chive sour cream

selection of fresh breads

to finish

coffee and assorted teas with a selection of individual gourmet desserts and fresh australian fruit and cheese

with crackers

all menus can be tailored to your specific requirements



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MV MORPHEUS MENUS

A LA CARTE

3 course menu \$90pp

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

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

to finish served to the buffet

coffee and assorted teas with a selection of individual gourmet desserts



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MV MORPHEUS COCKTAIL MENU

all pricing is inclusive of gst and current to 30 june 2009

we recommend a minimum selection of three items for each hour of cruising

GROUP 1

each item priced at \$4 per person

mini spring rolls with sweet chilli

steamed prawn and ginger wontons

steamed chicken and lemongrass wontons

mexican enchilada bites with guacamole sauce

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

individual crudités served in shot glasses



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MV MORPHEUS COCKTAIL MENU

GROUP 2

each item priced at \$5 per person

chicken madras cocktail samosas

caramelised onion and parmesan tarts

thai green chicken curry puffs with sweet chutney

mini bacon, spinach and smoked salmon quiches

oven roasted tomato, goats cheese and olive biscuit

tandoori chicken pizzette with cucumber and mint yogurt

mini tart cases with smoked salmon, avocado and crème fraiche

chicken skewers with lemongrass dipping sauce

lamb skewers marinated in rosemary, garlic and lemon

mediterranean vegetable tarts with greek feta

cajun spiced calamari with lime and chilli aioli

lamb kofta meatballs with yogurt dressing

beef skewers with beetroot dipping sauce

individual lemon chicken risotto

tempura vegetables

breaded chicken pieces with garlic aioli



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MV MORPHEUS COCKTAIL MENU

GROUP 3

each item priced at \$6 per person

assorted sushi and sashimi

bbq octopus in asian spices

smoked salmon and avocado pillows with fresh dill

salmon skewers marinated in lemongrass and basil

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

grilled scallops with garden herbs served in the shell

sydney rock oysters with lemon and lime wedges

tempura prawns with sweet chilli mayonnaise

bloody mary oyster shooters

fish and chips served in mini tucker boxes

FROM THE BUFFET

each item priced at \$3 per person

coffee/tea

each item priced at \$7 per person

australian cheese platter with crackers and chilled fruit

brandy-marinated strawberries and champagne shots

selection of individual gourmet desserts



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MV MORPHEUS COCKTAIL MENU

FROM THE BUFFET

each item priced at \$10 per person

char grilled beef fillet with béarnaise sauce served with
salad of baby spinach with roasted pumpkin, feta cheese and pine nuts and freshly baked breads

salmon fillets with tomato and caper sauce served with
salad of baby spinach with roasted pumpkin, feta cheese and pine nuts and freshly baked breads

whole honey glazed leg ham carved off the bone and served with european mustards, green salad and
freshly baked breads



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