



## BRONZE COCKTAIL FINGER FOOD MENU

*Prepared in our Professional Kitchen Galley, our Cocktail Finger Food is presented on platters and served to Guests by our Wait Staff. We are happy to accommodate any Special Dietary requests. Please advise before the day.*

**Select 6 Items for 1 ½ Hours Service | Equivalent to a 2 Course Meal**  
**Select 8 Items for 2 Hours Service | Equivalent to a 3 Course Meal**

Sushi Platters includes a selection of Vegetarian, Chicken w/Avocado & Beef Teriyaki w/Wasabi & Soy

Tempura Whiting Fillets w/Aioli

Salt & Pepper Squid w/Aioli

Garlic Prawn Twisters w/Sweet Chilli Sauce

Assorted Mini Quiches includes Lorraine, Spinach & Roast Vegetable

Chicken & Leek Petit Pies

Beef & Red Wine Petit Pies

Parmesan Sausage Rolls

Tandoori Chicken Skewers

Satay Beef Skewers

Crispy Sweetcorn, Shallots & Coriander Fritters (GF)

Cocktail Vegetable Spring Rolls w/Sweet Chilli Sauce (V)

Curried Vegetable Samosas w/Mango Chutney (V)

Roast Vegetable Frittata (V)

Moroccan Fried Cauliflower w/Turmeric Dip (V)

Vegetable Gyoza w/Soy Dipping Sauce (Vegan)

Mediterranean Style Falafel Balls w/Tzatziki (Vegan)

Almond & Potato Croquettes w/Pesto (Vegan)

Assorted Dips w/Vegetable Sticks & Corn Chips



## GOLD COAST CRUISES SILVER COCKTAIL FINGER FOOD MENU

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Select 8 Items for 1 ½ Hours Service | Equivalent to a 2 Course Meal

Select 10 Items for 2 Hours Service | Equivalent to a 3 Course Meal

### COLD

Lebanese Bread Wrap with Satay Chicken and Rocket

Californian Sushi Bites with Wasabi and Soy

Avocado, Red Capsicum, Tomato and Lime Salsa, Jalapeno's and Corn Tostada

Semi Dried Tomato, Crumbled Feta, Olive Puree and Black Rye Bread

Baby Bocconcini Cheese, Cherry Tomato, Basil Skewers with Balsamic Glaze

Chive Pancake with Corn and Coriander Salsa Topping

Seared Marinated Rare Roast Beef on Baguette rounds with Tunisian Relish

Tandoori Lamb, Tomato-Cucumber Salsa on Crostini

Mini Bruschetta, Goats Cheese, Tomato, Basil and Olive Tapenade

Slow Roast Tomato, Baby Mozzarella and Basil Pesto Bruschetta

Miniature Vegetable Frittata and Garlic Aioli

Veal Tortellini and Sun-Dried Tomato Skewer with Rocket

Petite Scones with Anti-Pasto Toppings

Mini Finger Sandwiches – Various Fillings

Thai Beef Salad with Tomato Cucumber Salsa and Rocket

Rice Paper Roll with Vegetable Ratatouille and Roast Garlic Yoghurt

### HOT

Thai Chicken Satay Skewers with Pumpkin and Peanut Sauce

Potato, Garlic and Fresh Rosemary Pizzettes

Mini Vegetarian Spring Rolls with Sweet Chilli Jam



## GOLD COAST CRUISES SILVER COCKTAIL FINGER FOOD MENU

### HOT

Cocktail Curried Vegetable Samosas with Mango Chutney

Spinach and Ricotta Puff Pastry Rolls

Thai-style Fishcakes with Cucumber Dipping Sauce

Indian Spiced Sweet Potato and Lentil Spoons with Curried Chutney

Tempura Whiting Fillets with Lime Aioli

Curried Veal with Cheese Sausage Rolls and Spicy Chutney

Mini Assorted Quiches

Moroccan Style Fruit and Nut Meatballs with Yoghurt Raita

Asian Vegetable Gyoza with a Ponzu Dipping Sauce

Greek Spinach and Feta Filo Parcels

Baby Chilli Burger with Lime Mayo

Little Hot Dog with Fresh Tomato Chutney and Seeded Mustard

Mini Baked Potato filled with Sour Cream, Bacon and Chives

Mini Meat Pies topped with Whipped Potato

Haloumi, Charred Eggplant, Harissa Yoghurt, Preserved Lemon and Toasted Flat Bread

Falafel Balls with Greek Style Mint Yoghurt



## **GOLD COAST CRUISES GOLD COCKTAIL FINGER FOOD MENU**

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**Select 8 Items for 1 ½ Hours Service | Equivalent to a 2 Course Meal**

**Select 10 Items for 2 Hours Service | Equivalent to a 3 Course Meal**

### **COLD**

Fresh King Prawn and Mango Salsa Tartlet

Goats Cheese Tart with Moroccan Spiced Caramelised Pumpkin and Pomegranate

Barramundi Ceviche, Avocado Puree, Red Capsicum, Tomato and Lime Salsa

Dressed White Spanner Crab Meat, Compressed Cucumber and Preserved Lemon

Mini Prawn Cocktail on Baby Cos Leaves

Oyster Shooters – Lime and Lemon Margarita

Vietnamese Cold Rolls with Peking Duck and Mandarin

Wonton Cup filled with Smoked Chicken Waldorf Salad

Smoked Salmon Tartare, Guacamole and Chive Sour Cream in Filo Cups

Caramelised Pear, Rocket and Prosciutto Wrap on a Spoon with Blue Cheese Cream

Pine Nut and Rice Filled Vine Leaves

Peppered Rare Beef on Crostini with Horseradish Cream

Pumpkin & Herb Scones with Smoked Salmon and Creme Fraiche

Peking Duck, Shallot, Cucumber, Hoisin and Chinese Pancake

Mini Club Finger Sandwiches – Gourmet Fillings

Herb-Encrusted Moroccan Lamb with Chargrilled Eggplant on Pappadums topped  
with Coriander Greek Yoghurt

Californian Nori Rolls with Wasabi and Soy

Chicken Caesar on Baby Cos Leaves



## **GOLD COAST CRUISES GOLD COCKTAIL FINGER FOOD MENU**

### **HOT**

Dukkha Crusted Salt and Pepper Squid with Wasabi and Lemon Aioli  
Thai Chicken Sausage Roll, Turmeric, Lemongrass and Galangal and Chili Sauce  
Char Siu Pork and Ginger Puff  
Peking Duck Gyoza, Spiced Plum Sauce with Sesame and Coriander  
Mini Taco with Chicken, Lettuce, Pico de Gallo Salsa and Sour Cream  
Caramelised Fig Tartlet with Goats Cheese and Red Pepper Jam  
Dried Fig, Gorgonzola Cheese and Prosciutto Pizzettes  
Seared Scallop with Radish and Pickled Vegetable Salad  
Prawn and Avocado Mini Quiche  
Chargrilled Fresh Asparagus wrapped in Prosciutto  
Canapé Cups with Char Sui Lamb and Smoked Baba Ghanoush  
Barramundi Goujons with Ginger, Soy and Sesame  
Chicken and Lemon Grass Wontons  
Coconut and Macadamia Nut Crusted Prawns with Curried Aioli  
Barbecued Duck Shanks with Chilli-Plum Dipping Sauce  
Fillet Mignons wrapped in Bacon with Béarnaise Sauce  
Mussel Fritters with Curried Aioli  
Petit Chicken and Leek Pie topped with Whipped Potato  
Souvlaki Lamb with Hummus  
Scallop and Pancetta Kebab  
Forest Mushrooms and Mascarpone Tarts  
Tandoori and Lime Chicken Skewers with Minted Yoghurt  
Smoked Chorizo and Blue Cheese Tartlet with Caramelised Onion  
Canape Cups filled with Butter Chicken and Topped with Cucumber Yoghurt



## **GOLD COAST CRUISES CHRISTMAS BUFFET MENU**

*We are happy to accommodate any Special Dietary requests. Please advise before the day.*

### **Hot Carvery**

- Roast Golden Turkey Breast
- Bourbon Glazed Baked Leg of Ham
- Served with Red Wine Jus and Traditional Condiments

### **Hot Sides**

- Baked Baby Chat Potato with Rosemary
  - Roast Butternut Pumpkin
  - Roast Root Vegetable Salsa
  - Garden Greens

### **Cold Sides**

- Traditional Coleslaw with a Piquant Dressing
- Greek Salad with Iceberg Lettuce, Tomato, Fetta, Spanish Onion and Olives

### **Crusty Bread Rolls with Butter**

### **Desserts**

- Traditional Christmas Plum Pudding with Brandy Custard and Assorted Berries
  - Individual Pavlova with Seasonal Fruit