MANDALAY
cruises

Catering Packages:

Woodfired Pizza
Canapes
Platters
& Grazing tables

*Chef charge applicable to all menus
Mon to Sat - $100 per hour / Sundays - $150 per hour
Min 4 hour charge Fri-Sun / Min 3 hour charge Mon-Thurs)
*Minimum spend of $2,500 applies (plus chef charge)

Australia's Only
Woodfired Pizza Boat

Woodfired Pizza Package

Cooked in our onboard Woodfired oven

Min ($2,500)
$50pp up to 50 pax
$40pp Over 51 pax

Every menu item included in service

Menu:

Margherita(V)
tomato base, mozzarella, fior di late, basil

Meat Lover
tomato base, pepperoni, bacon pieces, Mozzarella

Veggie Lover(V)
tomato base, charred capsicum, mushrooms,
black olives, Mozzarella

Supreme
tomato base, hot salami, charred capsicum, black olives,
mushrooms, Mozzarella

Truffle Mushroom (V)
white base, mixed mushrooms, fior di late, mozzarella truffle oil

Nutella(N)
Nutella, Fresh slices strawberrie, Icing sugar

Vegan Cheese available on request extra $15- Flat
Gluten Free available on request extra $15 - Flat

* All dirty restrictions need to be known 14 days prior to cruise date.
*We unfortunately cannot cater to Celiac or Halal

V = Vegetarian, VE= Vegan, GF= Gluten Free, N = Nuts

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Canapé Packages:

Silver package $49 per person
Selection of 5 Classic Canapés

Gold package $69 per person
Selection of 5 Classic Canapés
1x Substantial
1x Dessert

Diamond package $79 per person
Selection of 7 Classic Canapés
1x Substantial
1x Dessert

Platinum package $89 per person
Selection of 7 Classic Canapés
2x Substantial
2x Dessert

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Classic Canapes:

Arancini Balls -Vegetarian (Parmesan)

Arancini Balls -Bolognese

Truffle Fritz - Hot chips, fresh Parmesan shavings and truffle oil drizzle (V)(GF)

Tartlet - Smoked Salmon, crème fraîche, chives

Tartlet - Roasted pumpkin with whipped ricotta & pumpkin seeds (V)

Tartlet - Fresh Fig, creamy Goats cheese, micro greens (V)

Tartlet - Prawn cocktail, micro greens, crunchy cracker

Crostini - Baguette bites, roast beef with horseradish cream, micro greens

Crostini- Baguette bites, cranberry jam , brie cheese, micro greens (V)

Crostini - Mediterranean sun dried tomatos, chared red capsicum,olives and fresh herbs (VE)

Chicory Boats- Red chicory leaves, tomato salsa (VE) (GF)

Chicory Boats - Red chicory leaves, blue cheese, walnuts, honey drizzles (V) (N) (GF)

Caprese - Fresh tomato, mozzarella, fresh basil, balsamic drizzle, cracker (V)(GF)

Falafel - with hummus, dukkha (VE,) (N)

Jalapeno Poppers - jalapeno peppers, vegan cream cheese, chives (VE)

Halloumi sticks - Sticky honey grilled halloumi (V)(GF)

Greek Sticks - Fresh tomato, olive, feta cheese, cucumber, oregano (V)(GF)

Chicken Sticks - Honey sesame chicken skewer(GF)

Prawn lollipop - Prawn on a stick (GF)

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Substantial Canapes:

Bao Buns - Fresh salad, grated carrots , grilled halloumi (V)
Bao Buns - Pulled Pork, fresh greens, grated carrots

Sliders - Grilled halloumi, rocket, tomato chutney (V)
Sliders - Pulled pork, apple ranch slaw, smoky bbq sauce
Sliders - Antipasto, chilli jam, pitted kalamata olives, caramelised onions, vegan cheese, roasted red capsiucum. (VE)

Tacos - BBQ Pulled Pork, Creamy Coleslaw, coriander, fresh lime
Tacos - Prawn cocktail , chives
Tacos - Guacamole, pickled jalapeños, coriander, Vegan cheese (VE)

Dessert Canapes:

Cannoli - Crisp shell, creamy ricotta, chocolate chips
Cannoli -Crisp shell, creamy ricotta, pistachio (N)
Cannoli - Crisp shell, creamy ricotta, Nutella (N)

Tarts - Mini fresh fruit tarts, (VE) (GF)

Platters& Grazing Tables

PLATTER # 1 CHEESE
Arrangement of Gourmet Italian & Australian Cheeses
Served w/ Crackers
$175

PLATTER # 2 MEAT
Arrangement of Gourmet Italian and local smoked meats, salami and dry aged meats. Served w/ crackers and breadsticks
$175

PLATTER # 3 ANTIPASTO
Arrangement of Gourmet Italian and
Local smoked meats, salami and dry aged meats. Served with pickled & Dried fruits and vegetables, crackers and bread sticks.
$190

PLATTER # 4 VEGGIES
Arrangement of Fresh Veggies & Assorted Dips
$150

PLATTER # 5 FRUIT
Arrangement of seasonal fruits
$150

* One platter serves approx. 8 guests

GRAZING TABLE (serves roughly 50 guests)
Includes a mixture of each platter
$1,199