

MV ENTERPRISE



CATERING BY YOUR PERSONAL CHEF

Enterprise offers a sensational selection of canapés to suit all palates. A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. As you enjoy the luxurious atmosphere and spectacular views your private chef will prepare and serve your menu.

HARBOUR CANAPES MENU

(Sample Menu—Menu subject to change)

Roaming Canapés

Antipasto Platter (includes ve gf df)

Natural Pacific Oyster lemon gf df

Cristal Bay Prawn Cocktail, marie rose gf df

Kingfish Ceviche, flame torched, wasabi may gf

Peking Duck Pancake, cucumber, shallot, hoi sin sauce df

Lemongrass Chicken Roulade, mango salsa gf df

Grilled Lamb Cutlet gf df

Morten Bay Bug Roll, slaw

Vegetarian Risotto, confit cherry tomato, asparagus, mushroom ve gf df

Wagyu Beef Skewer gf df

Cajun Chicken Skewers gf df

Dessert

Boutique Dessert Collection

Gourmet Cheese Platter

HARBOUR BEVERAGES

(Sample Menu—Menu subject to change)

Sparkling

Chandon NV Yarra Valley Victoria

White

Totara Sauvignon Blanc Marlborough New Zealand

Rose

Barose ROSE Barossa, SA

Red

Azahara Shiraz Murray Darling VIC

Beer

Peroni, Corona, Heineken Zero & Heinken 3

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

PREMIUM CHAMPAGNE & WINE UPGRADE—\$175 PP

Champagne

Veuve Clicquot Yellow Label NV Champagne Remis France

White

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Shock Value SMG Barossa SA