

# WV Magic



## CATERING PACKAGES



### SET CANAPE MENU



**\$30 PER PERSON**

*Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes*

*Mini party pies- beef mini pies (hot)*

*Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)*



### COCKTAIL MENU



A - \$45 Per Person | Selection of 5 canapes (3 hot & 2 cold)

B - \$55 per person | Selection of 7 canapes (4 hot & 3 cold)

C - \$65 per person | Selection of 9 canapes ( 5 hot & 4 cold)

### COLD CANAPE

*Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)*

*Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)*

*Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo*

*Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce*

*Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato )(veg)(gf)*

*Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche*







## COCKTAIL MENU



### HOT CANAPE

*Gourmet party pies- selection of beef burgundy, and chicken and leek pies*

*Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes*

*Vegetarian spring rolls- oven baked Vegetarian spring rolls served  
with sweet chili sauce (veg)*

*Meatballs- traditional meatballs served with fresh garden tomato relish*

*Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce,  
fresh scallions and served with a sweet chili sauce*

*Koftas - fresh mince seasoned with fresh herbs, onion and garlic  
and served with traditional Tzatziki*

*Potato wedges- seasoned potato wedges served with sour cream  
and sweet chili (veg)*

*Hand rolled Prawn cones with Sweet chilly dipping sauce*

*Salt and pepper Squid pieces with wasabi mayonnaise*

*Cheese and Spinach triangles with yogurt and cucumber dip*

*Assorted mini Pizzas*



## BUFFET MENU



### CRUISING CANAPE / MINI BUFFET

**\$50 PER PERSON**

Standing casual / informal seated service:  
Minimum 20 guests to 80 guests maximum

### CANAPES

*Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)*

*Vegetarian spring rolls- oven baked Vegetarian spring rolls served  
with sweet chilli sauce (hot)(veg)*







## BUFFET MENU



### MINI BUFFET

Oven roasted Chicken breast- BBQ marinated chicken breast served warm

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions

## CRYSTAL BUFFET MENU

**\$62 PER PERSON**

Standing casual / informal seated service:  
Minimum 20 guests to 80 guests maximum  
OR

Formal seated service up to 42 guests  
(please confirm if table service is required)

### CANAPES

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chili sauce (hot)(veg)

### MAIN MEAL

Oven roasted Chicken breast- marinated chicken breast served warm

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions







## BUFFET MENU



### EMERALD BUFFET

**\$72 PER PERSON**

Standing casual / informal seated service:  
Minimum 20 guests to 80 guests maximum

OR

Formal seated service up to 42 guests  
*(please confirm if table service is required)*

### CANAPES

*Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce*

*Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce*

### MAIN MEAL

*Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons*

*Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander*

*Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast*

*Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing*

*Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits*

*Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato*

*Selection of bakery rolls served with individual butter portions*







## BUFFET MENU



### DIAMOND BUFFET

**\$95 PER PERSON**

Standing casual / informal seated service:  
Minimum 20 guests to 80 guests maximum

OR

Formal seated service up to 42 guests  
*(please confirm if table service is required)*

### CANAPES

*Select 3 canapes ( 1 hot and 2 cold)*

### MAIN MEAL

*Oven roasted Chicken breast- marinated chicken breast served warm*

*Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare*

*Half Shell NZ mussels- NZ half shell mussels served warm in a lemongrass and coconut curry topped with coriander*

*Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche*

*Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons*

*Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits*

*Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato*

*Selection of artisan bakery rolls served with individual butter portions*

### DESSERTS

*Cookies and Cream Cheesecake- Individual Oreo cheese cake rounds.*

*Assorted Vanilla & chocolate*

