



MN Mandalay

## FOOD PACKAGES

*Minimum spend of \$2,500 applies (plus chef charge)*

### Woodfired Pizza Package

*All packages are cooked in our woodfired oven onboard.*

**UP TO 50 PAX - \$50 PER PERSON**

**OVER 50 PAX - \$40 PER PERSON**

*Every menu item included in the 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 of strawberries, 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**







## 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*

## Classic Canapés

- **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)
- **Haloumi 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)







## Substantial Canapés

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

## Dessert Canapés

- **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 and Grazing Tables

One platter serves approx. 8 guests

### PLATTER # 1 CHEESE | \$175.00

Arrangement of Gourmet Italian & Australian Cheeses  
Served w/ Crackers

### PLATTER # 2 MEAT | \$175.00

Arrangement of Gourmet Italian and local smoked meats, salami  
and dry aged meats. Served w/ crackers and breadsticks

### PLATTER # 3 ANTIPASTO | \$190.00

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats.  
Served with pickled & dried fruits and vegetables, crackers and bread sticks.

### PLATTER # 4 VEGGIES | \$150.00

Arrangement of Fresh Veggies & Assorted Dips

### PLATTER # 5 FRUIT | \$150.00

Arrangement of seasonal fruits

### GRAZING TABLE | \$1,199.00

Includes a mixture of each platter  
Serves roughly 50 guests

