



Harbour Cruise BBQ menu 2023

Minimum 25 Persons- Maximum 39 Persons

Time: 18:00/19:00 to 22:00/23:00 (4-hour time slot)

Prices \$ 850 per person, Minimum charge \$ 21250

Appetizers

Mini Beef Croquettes with Dyon Mustard
Assorted Cheese Platter with Grapes and Walnuts
Chicken Sate's with Peanut Sauce, Prawn Crackers
Parma Ham, Salami, Chorizo Platter/ Cantaloupe Melon
Crudités with Guacamole, Micro Cresses
Hummus/Eggplant/ Roasted Pepper Dips
French Baguette/ Pita Bread

Salads

Cherry Tomato/Cucumber/Mint
Roasted Mediterranean Vegetables, Pesto
Thai Green Papaya Salad

Mains from the Grill

Grass Fed Beef Tenderloin/ Chimichurri
Baby Back Ribs/ BBQ Sauce
Orange Roughy Fillets from the Plancha/ roasted veggies
Stir Fried Omni Pork, Chili, Basil, Lettuce Leaves (Vegan)
Penne Pasta, Beyond Meat Tomato/ Bell Peppers (Vegan)
Orange Tree Fries

Desserts

"Poffertjes" Coin size Pancakes dusted with Icing Sugar
Seasonal Fruit Salad



Drinks

Free flow of:

Beers: Heineken, Asahi, Sol

Cocktails: Bloody Mary, Mojito, Sea Breeze

Wines: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot
Blanc de Blanc Sparkling Wine, Rose

Juices: Orange Juice, Apple, Pineapple, Cranberry, Tomato

Soft Drinks: Coke, Coke light, Tonic Water, Soda Water Sprite, Fanta

Spirits: Gordon's Dry Gin, Bacardi Rum, Stolichnaya Vodka, Ballentine's Whisky
Illy Coffee/ Lipton Teas