

# Platter Menu



GOURMET MIXED SANDWICH ~ CHICKEN AVOCADO (SEASONAL), BLT, BEEF & CHUTNEY, HAM & CHEESE, CURRIED EGG & LETTUCE, HAM & SALAD, CHICKEN & SALAD	\$60
ANTIPASTO ~ MIXED COLD MEATS, OLIVES, CHARGRILLED CAPSICUM, SUNDRIED TOMATO, MARINATED EGGPLANT & ARTICHOKE, FETTA WITH SPICEY CAPSICUM & WATER CRACKER	\$80
BRUSCHETTA ~ TOASTED SOUR DOUGH RUBBED WITH GARLIC, TOPPED WITH FRESH ROMA TOMATOES, BASIL & RED ONION ~ MIXED WITH RED WINE VINEGAR & DRIZZLED WITH OLIVE OIL.	\$50
CHICKEN WINGS ~ CHOICE OF HONEY & SOY OR SMOKEY BACON OR HOT CHILLI	\$70
SNACK QUICHE ~ MIXTURE OF LORRAINE & SPINACH & RICOTTA (40 PIECES)	\$70
SNACK PIES & SAUSAGE ROLLS ~ MIXTURE OF HOMEMAKE PIES & SAUSAGE ROLLS, WITH TOMATO SAUCE	\$80
ARANCINI ~ CHOICE OF CHICKEN, BACON & CHEESE OR MUSHROOM ARANCINI WITH DIPPING SAUCE (40 PIECES)	\$70
HOT SAVOURY ~ MINI BEEF SKEWERS, LAMB KOFTAS, CHICKEN MEATBALLS ALL WITH DIPPING SAUCES (40 PIECES)	\$80
JAPANESE PLATTER ~ FRESHLY MADE MIXTURE OF MINI SUSHI & RICE PAPER ROLLS, FILLED WITH CHOICE OF PRAWN, CHICKEN & VEGETABLE WITH WASABI & HOMEMAKE HONEY GARLIC SOY DIPPING SAUCE.	\$100
ASIAN HOT MIX ~ HOMEMAKE SPRING ROLLS, SAMOSA, MONEY BAGS, DIM SIMS, SERVED WITH SWEET CHILLI & HOMEMAKE HONEY SOY & GARLIC DIPPING SAUCES	\$70
PULLED PORK OR CHICKEN SLIDERS ~ CHOICE OF HOMEMAKE BBQ SLOWED COOKED PORK OR CHICKEN IN MINI SLIDER BUNS, TOPPED WITH CREAMY SLAW TERIYAKI CHICKEN	\$80
MIXED PIZZA PLATTER	\$70
FINISHING PLATTER ~ MIXTURE OF GOURMET CHEESES, DIPS, WATER CRACKERS FRESH & DRIED FRUIT	\$100
FRESH FRUIT PLATTER ~ A VARIETY OF FRESH FRUITS IN SEASON	\$50
CAKES ~ ALL HOMEMAKE (30 PIECES)	
SCONES WITH JAM & CREAM	\$60
MINI ASSORTED MUFFINS, INCLUDES CHOC CHIP, BLUEBERRY & APPLE	\$60
CUSTARD TARTLETS	\$60
CARROT CAKE WITH CREAM CHEESE & LEMON ICING	\$60

EACH PLATTER HAS APPROX 50 PIECES UNLESS OTHERWISE STATED.

GLUTEN FREE, VEGETARIAN OPTIONS AVAILABLE ON REQUEST, BUT WILL INCUR AN ADDITIONAL COST.

ALL DIETARY REQUIREMENTS ARE REQUIRED IN WRITING 10 PRIOR TO THE EVENT.