

# CATERING

## PLATTERS

Each platter serves approx. 6 guests

**BREADS & SPREADS** \$110.00 per platter

*A selection of 3 locally baked breads & 3 homemade dips.*

**CHEESE & FRUIT** \$175.00 per platter

*Selection of 4 cheeses, crackers, bread and fresh seasonal & dried fruit.*

**ANTIPASTO** \$159.00 per platter

*Olive & artichokes, sundried tomatoes & bell peppers, char grilled egg plant, peperoni salami & bread.*

**SEAFOOD** \$210.00 per platter

*Scallops & bacon skewers, blue cod pieces, smoked salmon cream cheese on rye, prawn avocado, mini crab cakes. Mussels & calamari – Bluff oysters (seasonal).*

**ORIENTAL / CRISPY** \$144.00 per platter

*Prawn twisters, vegetarian spring rolls, pork flavoured wontons, vegetarian curried samosa, dipping sauce.*

**VEGETARIAN** \$120.00 per platter

*Baba ganoush on rye, vegetarian sushi, vegetable rice paper roll, savoury filled bell peppers, chai patties with tomato ragout.*

**SWEET** \$156.00 per platter

*Macaroons, gf pecan brownie, raspberry friand, carrot cake, citrus tart & lemongrass panna cotta.*

**ASSORTED RIBBON SANDWICHES** \$99.00 per platter

*Variety of fillings, both vegetarian & meat.*

