

CATERING

PLATTERS

Each platter serves approx. 6 guests

BREADS & SPREADS **\$90.00 per platter**

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

CHEESE & FRUIT **\$150.00 per platter**

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

ANTIPASTO **\$132.00 per platter**

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

SEAFOOD **\$180.00 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 **\$120.00 per platter**

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

VEGETARIAN **\$100.00 per platter**

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

SWEET **\$130.00 per platter**

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

ASSORTED RIBBON SANDWICHES **\$80.00 per platter**

Variety of fillings, both vegetarian & meat.

