

# Platter Menu

ALL PLATTERS SERVE APPROX 8-12 PEOPLE

## **GOURMET MEAT & CHEESE PLATTER** **\$80**

Chefs selection of cured meats, kabana, cheddar, brie and blue vein cheeses, served with crackers, dried fruit and assorted dips

## **ANTIPASTO PLATTER (V)** **\$75**

Fresh vegetable crudites, olives, marinated capsicum, grilled eggplant, sundried tomato with crackers and assorted dips

## **WRAP AND SANDWICH PLATTER** **\$75**

A variety of freshly made and prepared fillings served in assorted fresh bread and wraps.

## **CLASSIC PARTY PLATTER** **\$85**

Party pies, sausage rolls, spring rolls, meat balls and dim sims with assorted sauces

## **VEGETARIAN PLATTER (V)** **\$80**

Spinach and ricotta triangles, samosas, cheese potato balls, falafels, and fritatta bites with assorted sauces

## **SEAFOOD PLATTER** **\$100**

Salt and pepper calamari, prawn twisters, fish goujons, and seafood bites with assorted sauces

## **PIZZA PLATTER (CHOOSE 2)** **\$80**

Margherita, pepperoni, cheese, ham & pineapple or meatlovers

## **SUPREME PARTY PLATTER** **\$90**

Mini quiches, dim sims, spring rolls, arancini balls, meat balls, party pies, sausage rolls with assorted sauces

## **CHICKEN SKEWERS (CHOOSE 2)** **\$90**

Satay, teriyaki or lemongrass & ginger, with assorted sauces

## **CAKE PLATTER** **\$70**

Chef selection of assorted cakes and slices

## **KIDS PARTY PLATTER** **\$70**

Cheerios, meatballs, chicken nuggets, sausage rolls and fish bites with assorted sauces