



Off Site Catering

STANDARD PLATTER \$110

50 pieces per platter*

Arancini – *herb & cheese filled risotto balls (v)*
Spring Rolls – *served with sweet chilli sauce (v)*
Curry Samosas – *served with sweet chilli sauce (v)*
Chorizo Sausage Rolls – *served with traditional ketchup*
Fish goujon bites – *served with house-made tartare sauce*
Calamari Rings – *served with house-made tartare sauce (gfo)*
Meatballs – *served with Napoli sauce & freshly grated parmesan (gfo)*
Bruschetta – *tomato, Spanish onion, basil, feta, balsamic reduction on crusty baguette (v) (gfo)*

GOURMET SEAFOOD PLATTER \$150

50 pieces per platter*

Fresh Oysters – *Your choice of natural (gf) red wine vinaigrette (gf) or beer battered*
Australian Tiger Prawns – *Tempura or Crumbed - served with house-made tartare sauce (gfo)*

ASSORTED FOCCACIA PLATTER \$12pp

Ham, cheddar & tomato / Grilled chicken, avocado, cheddar, tomato & lettuce
Bacon, lettuce & tomato / Mushroom, spinach, sundried tomato, roast capsicum & avocado

DIPS PLATTER \$35

A selection of homemade dips with Turkish bread fingers

CHEESE PLATTER \$65

A selection of local cheese served with Turkish bread, fresh fruit, quince paste, muscatels & crackers

**Please note one item per platter or half and half available*

FRUIT PLATTER \$50, \$75 OR \$150

A selection of fresh seasonal fruits

Small platter (\$50) serves 10-20 guests

Medium platter (\$75) serves 20-30 guests

Large platter (\$150) serves 30-50 guests

MORNING/AFTERNOON TEA \$4.50PP

Assorted Slices

Assorted Muffins

Assorted Mini Cakes

TYPE:

AMOUNT OF PLATTERS:

STANDARD (\$110)

Please specify:

SEAFOOD (\$150)

Please specify:

CHEESE (\$65)

DIPS (\$35)

FOCCACIAS (\$12pp)

CAKE / SLICE / MUFFIN *Please circle* (\$4.50pp)

FRUIT *Please circle* (Small \$50, Medium \$75 or Large \$150)

DETAILS FOR PICKUP

NAME	
DATE	
TIME	

