

Platters

Contemporary, fresh presentations on large square china, clean returnable platters.

For pick-up, or delivery (fee apply).

Generous volume each for 40 guests

Minimum three (3) clear working days notice for availability and preparation

Note: other variations to those shown below and cold canapé platters can be prepared by arrangement.

ANTIPASTO I

Vegetarian

Bambini Bocconcini, Marinated Kalamata Black Olives, Blanched Asparagus Spears, Marinated Artichoke Hearts, Dolmades, Semi-dried Tomatoes, Chargrilled Eggplant, Spanish Marinated Mushrooms, Sliced Provolone, Feta Cheese-filled Belle Peppers, Chargrilled Red Capsicum, Grape Tomatoes, Bowl of tzatziki with Turkish bread slices

\$170

ANTIPASTO II

With Meats

Marinated Feta Cubes, Marinated Kalamata Black Olives, Thinly sliced Pepperoni, Gypsy Leg Ham Slices, Semi-dried Tomatoes, Chargrilled Red Capsicum, Spanish Marinated Mushrooms, Prosciutto Slices, S A Smoked Salmon w Baby Capers, Fresh Blanched Asparagus Spears, Sliced Provolone, Prosciutto Slices, Bowl of tzatziki with Turkish bread slices

\$185

Platters

(Continued)

COLD COOKED MEATS

Presented over two (2) platters

Glazed Zucchini and bacon-stuffed Chicken Legs

Gypsy Leg Ham Slices

Cajun Chicken Fillets

Pepper Crust Roast Sirloin Beef Slices

“Aldinga” Smoked Turkey Slices

Grain mustard and Moroccan relish

\$230

CREATIVE NATIVE

Presented over two (2) platters

Saltbush Dukkah w Olive Oil Sticky Wattleseed Balsamic and Sourdough Bread Chunks, Thin sliced Gumnut Smoked Kangaroo, Chilli glaze Quandong, Sun-muscat Clusters in Port Pepperberry, Double Cream Brie Round, Pickled Mushrooms w Spring Onion, Lemon Myrtle Saltbush mixed grilled Antipasto w olives accompanied by pepperberry oatmeal crackers and rosemary lavosh

\$195

FRESH FINGER SALAD

Presented on baby lettuce mix

Grape Tomatoes, Baby Radish, Fresh Mushrooms, Cucumber Slices, Danish Feta Cubes, Kalamata Olives, Red Capsicum Strips, Celery, Fresh Pineapple, Spanish Marinated Mushrooms, Sliced Provolone, Carrot, Semi-dried Tomatoes, Dolmades

\$95

Platters

(Continued)

RIBBON SANDWICHES

40 presented over two (2) platters

White, wholemeal, multigrain triple decker crustless sandwiches

Fillings may include:

Smoked turkey w cranberry and avocado

Roast beef w tomato and relish

Leg ham w mustard, Swiss cheese and tomato

Curried egg and chive

Shaved pastrami

Poached chicken breast

Vegetarian

Each with light creamcheese, grated carrot, and lettuce mix

\$132

TRIO OF DIPS

w Vegetable Crudités, Lavosh, Grissini, Rice biscuits and tortilla chips

May include:

Spicy Avocado

Smoked Salmon, Dill and Lemon

Hoummos or Tzatziki

Rocket, Cashew and Parmesan

Pumpkin and Coriander

Roast Beetroot and Pepperberry

Creamy Semi-dried Tomato and Chilli

Lemon Myrtle, Semi-dried Tomato and Macadamia

Porcini mushroom and Pepperleaf

Vegan varieties available

w Carrot, Cucumber, Celery, Capsicum Strips, Snowpeas, Cauliflowerettes, and

Grape Tomatoes on gourmet lettuce

\$95

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Platters

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PREMIUM CHEESE, DRIED FRUITS AND NUTS

Tasmanian Camembert or Brie, "Mersey Valley" Vintage, "Lactos" Swiss, Creamy True Blue w Roasted Almonds, Raw Cashews, Fig + Almond Praline, Dried Apricots, Muscatel Clusters, Cranberries, Dried Pears, Fresh Dates, Pistachios, Peaches, Macadamias, Adelaide Hills Plum Paste, accompanied by Water Crackers, Almond Bread, Lavosh and Soy Linseed Biscuits

\$165

FRESH SLICED FRUITS

Pineapple, Rockmelon, Honey Dew, Strawberries, Grapes, Orange Slices, Kiwifruit, Watermelon, Blueberries, Passionfruit, Cherries (in season)

\$90

FRESH BITE-SIZED FRUITS

Selection per Fresh Sliced Fruits above with bamboo cocktail forks and two sweet dips choice per below:

Ginger Honey Sourcream Dip

Lime and Vanilla Bean Mascarpone

Raspberry and Lime Coulis (vegan and gluten-free)

Rich Dark Chocolate Roasted Hazelnut Dip

Roasted Almond Praline and Double Cream

\$110

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Platters

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SWEET PETITE TARTLETS

(40) presented over two (2) platters

Apple pistachio, Belgian milk chocolate hazelnut, Choc chilli salted caramel, Fresh blueberries with vanilla mousse, Glazed strawberry honey mascarpone, Moccha, Passionfruit curd with fresh raspberries

\$192

BROWNIE AND BLONDIE SQUARES

(40)

Chocolate walnut, Apricot pecan, Raspberry macadamia

\$136

DESIGNER MUFFINS

(40) over two (2) platters

Moist Apple Crumble, Glazed Apricot, Glazed Fresh Raspberry, Lemon Yoghurt, Carrot and Walnut w Creamcheese Icing, Toasted Coconut and Orange, Glazed Blueberry

\$192