



TABLE PLATTERS

Contemporary fresh presentations for your buffet

Pick-up or delivery (fee applies)

Minimum four clear working days' notice for availability and preparation

Cold canape selection platters (refer Canape Menu) can be prepared by arrangement

Design your own "grazing table" by incorporating any of the platters as listed in this pdf

Generous volume each based on 40 guests

Antipasto I – vegetable-based

- Bambini bocconcini
- Marinated large kalamata olives
- Blanched asparagus spears
- Marinated artichoke hearts
- Dolmades
- Semidried tomatoes
- Chargrilled eggplant, capsicum and zucchini
- Spanish marinated mushrooms
- Sliced provolone
- Feta cheese-filled baby bell peppers
- Grape tomatoes
- Turkish bread slices w hummus bowl

.....\$260



TABLE PLATTERS

(continued)

Antipasto II – with meats

- Marinated feta cubes
- Marinated large kalamata olives
- Prosciutto slices
- Gypsy leg ham slices
- Salami slices
- Semidried tomatoes
- Chargrilled zucchini, capsicum and eggplant
- Spanish marinated mushrooms
- Blanched asparagus spears
- Provolone slices
- SA smoked salmon w baby capers
- Turkish bread slices w tzatziki bowl

.....\$280

Cold Cooked Meats

Presented over two (2) platters

- Glazed zucchini and bacon-stuffed drumsticks
- Gypsy leg ham slices
- Cajun chicken fillets (thick sliced)
- Pepper crust roast porterhouse beef slices
- "Aldinga" smoked turkey slices
- Grain mustard and Moroccan relish

.....\$340



TABLE PLATTERS

(continued)

Volume for approximately 40 guests

Creative Native

Presented over two (2) platters

- Saltbush dukkah w sticky wattle seed balsamic olive oil and sourdough bread chunks
- Gumnut smoked kangaroo slices w dessert lime and date chutney
- Smoked emu slices
- Lemon myrtle pickled mushrooms w spring onions
- Saltbush mix grilled antipasto and olives selection
- Double cream brie round
- Chilli glaze quandongs
- Rivermint semidried tomatoes
- Pepperberry oatmeal crackers and rosemary lavosh

..... \$270

Fresh Finger Salad

- Grape tomatoes
- Baby radish
- Chargrilled zucchini and capsicum
- Cucumber slices
- Marinated feta cubes
- Large kalamata olives
- Celery slices
- Fresh pineapple
- Spanish marinated mushrooms
- Semidried tomatoes
- Carrot slices
- Provolone slices
- Dolmades

..... \$140



TABLE PLATTERS

(continued)

Volume for approximately 40 guests

Ribbon Sandwiches

40 presented over two (2) platters

White, wholemeal, multigrain triple layered crustless sandwiches
Each with light cream cheese, grated carrot and lettuce mix

Fillings may include

- Shaved leg ham w grain mustard, Swiss cheese and tomato
- Chicken breast w avocado and pesto
- Roast beef w tomato and spicy relish
- Curried egg and chives
- Smoked turkey avocado and cranberry
- Chicken, celery and mayonnaise
- Matured cheese, avocado, tomato and hummus

..... \$160

Trio of Dips

With vegetable crudites (carrot, celery, cucumber, capsicum strips, snowpeas, cauliflower and grape tomatoes)

May include:

- Spicy guacamole (vegan)
- Smoked salmon, lemon and dill
- Rocket, cashew and parmesan
- Roast pumpkin and coriander hummus (vegan)
- Roast beetroot and peppercorn hummus (vegan)
- Creamy semidried tomato and chilli
- Lemon myrtle, semidried tomato and macadamia

Accompanied by tortilla chips, rice biscuits, grissini and bite-sized lavosh

..... \$150



TABLE PLATTERS

(continued)

Volume for approximately 40 guests

Generous for 40 guests

Premium Cheese, Dried Fruits & Nuts Board

- Tasmanian brie
- Mersey Valley vintage
- Jarlsberg Swiss
- Blue brie
- Herbed goats cheese
- Roasted almonds
- Raw cashews
- Macadamias
- Salted pistachios
- Medjool dates
- Dried apricots
- Dried pears
- Dried fig and almond praline
- Quince paste

Accompanied by water crackers, almond bread, soy and linseed biscuits, and lavosh

..... \$300



TABLE PLATTERS

(continued)

Fresh Bite-sized Fruits

Selection of two sweet dips with bamboo forks, choose from below:

- Ginger honey sour cream
- Lime and vanilla bean mascarpone
- Rich dark chocolate roasted hazelnut
- Raspberry and lime coulis (GF/Vegan)

Fruits to include:

- Pineapple
- Rockmelon
- Honeydew
- Watermelon
- Grapes
- Kiwifruit
- Strawberries
- Oranges
- Raspberries

..... \$150

Fresh Sliced Fruits

- Pineapple
- Rockmelon
- Honeydew
- Watermelon
- Grapes
- Kiwifruit
- Strawberries
- Oranges
- Blueberries and raspberries
- Cherries (in season)

..... \$ 95



TABLE PLATTERS

(continued)

Sweet Petite Tartlets

selection of 30 from the list below:

- Dark chocolate salted caramel
- Passionfruit curd w fresh raspberries
- Glazed strawberries w honey mascarpone
- Fresh blueberries w vanilla mousse
- Belgian milk chocolate hazelnut

..... \$195

Brownie & Blondie Squares (GF)

selection of 30 pieces from the list below:

- Chocolate Nutella walnut
- Raspberry macadamia
- Apricot pecan

..... \$160

Cannoli & Eclairs

selection of 30 pieces from the list below

- Ricotta pistachio
- Traditional custard
- Coffee glazed w fresh cream

..... \$165