

Table Platters

Contemporary fresh and stylish presentations, savoury and sweet for your buffet – pick-up or delivery (fee applies).

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 and Zucchini, Grape Tomatoes, Bowl of tzatziki with Turkish bread slices

\$195

ANTIPASTO II

With Meats

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

\$210

Table Platters

(Continued)

COLD COOKED MEATS

Presented over two (2) platters

Glazed Zucchini and bacon-stuffed Chicken Legs

Gypsy Leg Ham Slices

Cajun Chicken Fillets
(thick sliced)

Pepper Crust Roast Sirloin Beef Slices

“Aldinga” Smoked Turkey Slices

Grain mustard and Moroccan relish

\$300

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 Quandongs,
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

\$200

FRESH FINGER SALAD

Presented on baby lettuce mix

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

\$110

Table Platters

(Continued)

RIBBON SANDWICHES

40 presented over two (2) platters

White, wholemeal, multigrain triple decker crustless sandwiches

Fillings may include:

Roast beef w tomato and relish

Leg ham w mustard, Swiss cheese and tomato

Curried egg and chive

Chicken breast w avocado and pesto

Smoked turkey, avocado and cranberry

Chicken, celery and mayonnaise

Vegetarian avocado, tomato and hoummos

Each with light creamcheese, grated carrot, and lettuce mix

\$140

TRIO OF DIPS

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

May include:

Spicy Guacamole

Smoked Salmon, Dill and Lemon

Rocket, Cashew and Parmesan

Pumpkin and Coriander Hoummos

Roast Beetroot and Pepperberry Hoummos

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

Continued on the next page

Table Platters

(Continued)

PREMIUM CHEESE, DRIED FRUITS AND NUTS

Tasmanian Camembert or Brie, "Mersey Valley" Vintage, "Lactos" Swiss, Creamy True Blue Herbed Local Goats Cheese 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

\$195

FRESH SLICED FRUITS

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

\$85

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

\$115

Table Platters

(Continued)

GRAZE BOARD

Moveable Feast

40 guests minimum

set-up on-site on large decorative boards on your table where we provide black linen cloth, side plates and forks

Five premium local cheeses
(soft, aged, Swiss style, blue and goats)

Thinly sliced prosciutto

Shaved Gypsy ham

Thin sliced salami

Mix grilled saltbush antipasto (capsicum, zucchini, eggplant, mushrooms)

Lemon myrtle semi-dried tomatoes

Smoked salmon w cremefraiche and caper berries

2 x plant-based fresh dips w sliced cucumber, carrot, celery,
grissini and cherry tomatoes

Kalamata spiced olives

Caramelized leek and parmesan frittata

Raw almonds, raw cashews and roasted walnuts

Medjool dates

Local dried apricots, figs and pears

Rockmelon slices, strawberries and grapes

Sliced fresh Turkish bread, quince paste and relishes

Lavosh and cracker selection

\$1050

Table Platters

(Continued)

SWEET PETITE TARTLETS

30 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

\$180

BROWNIE AND BLONDIE SQUARES

(30 pieces)

Chocolate walnut, Apricot pecan, Raspberry macadamia

\$110

DESIGNER MUFFINS

(30 presented 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

\$180

BOWL OF SUSTANABALLS

Vegan and Gluten-free

(20 pieces)

Kaffir lime, cashew and chia
Cacao, peanut and maple
Raspberry, almond and lemon

\$80